



AYSGARTH FALLS HOTEL

CHRISTMAS DAY

25th December 2026

Non-residents £110 Per Adult | £45 Per Child (Under 12)

Champagne on arrival

SNACKS

Whipped goat's cheese & beetroot cone

Bouchée of wild mushrooms & tarragon

Crispy beef croquette, aioli, herbs

STARTERS

Roasted celeriac and winter truffle soup, roasted celeriac, herb scone (V) (GF*)

Whisky-cured Loch Duart salmon, cucumber, tonka bean, cucumber gel, herbs (GF)

Pressing of Yorkshire ham, parsley and winter vegetables, quince, confit apple, sauce grand veneur

Cauliflower panna cotta, pickled wild mushrooms, vegetarian parmesan tuile, cauliflower beignet (V)

Twice-baked Wensleydale cheese soufflé, pesto cream sauce

MAINS

Roast free-range turkey, cranberry and orange stuffing, traditional trimmings, roasting gravy (GF*)

Fillet of halibut, charred shallot, potato and pancetta terrine, garden kale, confit garlic, Bordeaux sauce (GF)

Medium-cooked tournedo of Scotch beef, braised rib croquette, roast turnip, truffled barley risotto, grilled shallot

Breast of guinea fowl, ballotine of leg, pistou of winter vegetables, roasted chestnuts, fowl sauce

Cannelloni of butternut squash, leeks and Jerusalem artichoke, vegetarian parmesan, chive butter sauce (V)

DESSERTS

Aysgarth Falls Christmas pudding, brandy sauce (GF*)

Warm dark chocolate and orange croissant bread and butter pudding, custard

Vanilla panna cotta, marinated prunes, hazelnut croquante, blackcurrant sorbet

Chocolate and orange crémeux, whisky ice cream, coffee, caramel

Selection of ice cream and sorbets

Selection of Yorkshire cheeses, chutney, honeycomb, frozen grapes, biscuits (GF*)

(Supplement £16pp)

COFFEE & MINCE PIES

