

LEEDS BREWERY[™]

Duke of York

EST 2013

CHRISTMAS & SET MENU

2026



CHRISTMAS SET MENU

2 COURSES £34 | 3 COURSES £37

STARTERS

ROASTED CELERIAC AND TRUFFLE SOUP (VG)

CHICKEN LIVER PATE, DATE PUREE, FOCACCIA TOASTS

ROASTED BEETROOT, GOATS CHEESE AND WALNUT TART, HORSERADISH CRÈME
FRAICHE (V)

CURED MACKEREL, PICKLED CUCUMBER, DILL AND FENNEL SALAD

MAINS

ROAST TURKEY WRAPPED IN BACON WITH LEEK AND CRANBERRY STUFFING, ROAST
POTATOES, ROASTED ROOT VEGETABLES, PIGS IN BLANKETS, YORKSHIRE PUDDING AND
BUTTERED SPROUTS

BEEF SHIN, SMOKED MASH, BABY ONIONS & CRISPY BACON

SPINACH, MUSHROOM AND TRUFFLE PIE, ROAST POTATOES, VEG & GRAVY (VGA)

WILD MUSHROOM AND CHESTNUT RISOTTO (V)

PAN-FRIED SEABASS, CRUSHED NEW POTATOES, BRAISED LEEKS & CHAMPAGNE SAUCE

DESSERTS

CRÈME BRULÉE CHEESECAKE, MIXED BERRIES

LEMON AND PROSECCO POSSET TART, BLUEBERRY COMPOTE

STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM

YORKSHIRE CHEESEBOARD (£3 SUPPLEMENT)

**SPEAK TO OUR BOOKING MANAGER FOR OUR
WELCOME DRINKS PACK**

