



THE ANGEL INN
TOPCLIFFE

STARTERS

Classic Prawn Cocktail Bloody Mary Sauce, Baby Gem,
Prawn Cracker, Tomato, Lemon

Ham Hock Terrine, Pickled Vegetables, Ciabatta Croutes,
Piccalilli Puree

Cumin spiced Butternut squash soup, Pumpkin seed twist VG

MAINS

Turkey Paupiette, Filled with Apricot, Apple and Herb
Sausage Meat, wrapped in smoked streaky bacon with Pigs in
blankets, Duck fat roasties, Pancetta sprouts,
Pan Juice Gravy

Daube of Beef with Root Vegetables and Herb Dumplings

Supreme of Sea Trout, Saffron Potatoes, Mussel Velouté,
Samphire, Dill Oil

Wild Mushroom, Chestnut and Thyme pithivier, Roasted Baby
roots, Pommes Anna VG

DESSERTS

Boozy Christmas Pudding, Rum Sauce, Brandy Butter
VG option available

Chocolate Torte with a Date and Walnut Base GF V

Sticky Date and Stout Pudding, served with Toffee Sauce,
and Salted caramel Ice Cream

Stilton, Yorkshire Blue Cheeseboard with crackers and
Orange and Cranberry Chutney

V VEGETARIAN VG VEGAN GF GLUTEN FREE