

THE FAT BADGER

YORK

CHRISTMAS DAY MENU

Adults £135 | Children £67.50

12pm - 4pm

STARTERS

CREAM OF BUTTERNUT SQUASH SOUP

Curried Oil, Warm Sourdough (V) (GFA)

WARM GOATS CHEESE CROSTINI

Spiced Pear, Cherry Balsamic, Toasted Walnuts (V) (GFA)

CLASSIC PRAWN COCKTAIL

Marie Rose Sauce, Gem Lettuce, Cherry Tomato, Cucumber, Farmhouse Brown Bread (GFA)

CHICKEN LIVER PÂTÉ

Toasted Hazelnuts, Red Onion Chutney, Baby Leaf Salad, Brioche Toast

MAINS

TRADITIONAL TURKEY DINNER

Pigs In Blankets, Roast Potatoes, Carrot & Swede Mash, Honey Glazed Heritage Carrots & Baby Parsnips, Buttered Seasonal Greens, Red Wine Gravy (GFA)

BRAISED OX CHEEK

Creamy Mash Potato, Roast Heritage Carrots & Baby Parsnips, Buttered Kale, Beef Fat Crumb, Bordelaise Sauce (GFA)

OVEN BAKED MONKISH

Braised Puy Lentils, Crispy Chorizo, Light Crab Bisque, Lemon & Herb Crumb (GFA)

VEGAN SMOKED APPLEWOOD LEEK & POTATO PIE

Roast Potatoes, Roast Heritage Carrots & Baby Parsnips, Seasonal Greens, Vegan Gravy (VE)

DESSERTS

CHRISTMAS PUDDING

Brandy Sauce, Winter Berry Compote (V)

54% DARK CHOCOLATE TART

Salted Caramel, Chocolate Crumb, Salted Caramel Ice Cream (V) (GFA)

SPICED PEAR TARTE TATIN

Mulled Wine Gel, Madagascan Vanilla Ice Cream (V)

SALTED CARAMEL AFFOGATO

Vegan Vanilla Ice Cream, Espresso Shot (VE) (GF)

TRIO OF BRITISH CHEESES

Black Bomber, Yorkshire Blue, Cornish Yarg

Red Onion Chutney, Quince, Grapes, Celery, Stonegate Sourdough Crackers (V) (GFA)

To book your place for Christmas Day Lunch please contact the team on
01423 505681 press 3 or email harrogatechristmas@hrhgroup.co.uk

Terms & Conditions:

Christmas Day bookings are to be secured with a £20 deposit per person.
Full pre-payment is to be taken by Monday 16th November 2026. All payments are non-refundable.
All diners are to pre-order their menu choices prior to the event.

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (GFA) Gluten Free Available