



CHRISTMAS MENU 2011

Set price menu (includes coffee)
Available Lunch 12.00 – 2.00

£18.95 for 2 courses £23.65 for 3 courses
Dinner 6.00 – 9.30 (28/11/11 – 30/12/10)

STARTERS

Roasted Tomato Soup with Basil Oil and a Pesto Toast
Seared Smoked Salmon with a pickled Cucumber and Cress Salad
Mussels steamed in white wine, garlic, parsley and shallots
Haggis and Potato Gratin with roast root Vegetable puree and sherry lentils
Chicken Liver and Foie Gras Parfait with toasted brioche and chutney
Tempura King Prawns with a Sweet Chilli Dip

MAINS

Slow roasted Pork Belly, Colcannon, Caramelised apple and spiced Red Cabbage
Pan Fried Seabass with caper, lemon and parsley butter on wilted Spinach and Sautéed Potatoes
Butternut Squash stuffed with a mixed Bean Cassoulet and a Herb Rosti
Honey glazed Duck breast, dauphinoise potatoes, pan juices and a braised vegetable parcel
Roast Sirloin of local Beef, Yorkshire Pudding, glazed vegetables and Goose fat Roast Potatoes
Pan Roast Salmon Steak, Sautéed Potatoes, Buttered Greens and Hollandaise Sauce
Traditional Roast Turkey with all the accompaniments

DESSERTS

Hot Chocolate Fondant on Salted Caramel with Vanilla Ice Cream
Christmas Pudding with Armagnac Custard
Treacle Sponge and Stem Ginger Ice Cream
Passion Fruit Brulee and a Pineapple crisp
Caramelised Lemon Tart with Raspberry Sorbet and Mint Sugar
Yorkshire Cheeses, Crackers and homemade Chutney (£1.95 supplement)

Coffee and Mince Pies

This menu will form part of the main menu from the 28th November to 30th December. We are happy to provide this menu for parties of up to 20. For parties of over 20 we would recommend a slightly shortened version of this menu. For parties over 12 it would be appreciated if you could pre-order. Please note we are closed Christmas Day and New Years Day.

A special New Year's Eve Gala Dinner menu is also available.



