

# CHRISTMAS MENU 2017

**£29.50 PER PERSON**

## **CREAM OF LEEK, POTATO AND WENSLEYDALE SOUP**

A THICK CREAMY LEEK AND POTATO SOUP TOPPED WITH WENSLEYDALE CHEESE AND CROUTONS.

## **DUCK, PORK AND PHEASANT TERRINE**

OUR CHEF'S HOMEMADE PATE TERRINE OF DUCK, PORK AND PHEASANT FLAVOURED WITH PORT. SERVED WITH REDCURRANT AND APPLE CHUTNEY AND TOASTED FRENCH BREAD.

## **SMOKED CHICKEN AND ROCKET SALAD**

WARM OAK SMOKED CHICKEN RESTING ON A BED OF ROCKET LEAVES, COATED WITH A MILD CHILLI OIL. SERVED WITH CREAMY ARBORIO RICE RISOTTO.

## **GOATS' CHEESECAKE**

INDIVIDUAL GOAT'S CHEESECAKE ON A PUFF PASTRY BASE SERVED WITH A TANGY RED ONION MARMALADE.

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## **TRADITIONAL ROAST TURKEY**

MOUTH-WATERINGLY TENDER FRESH FREE-RANGE TURKEY, SERVED WITH CHESTNUT AND MUSHROOM STUFFING, CHIPOLATA SAUSAGE WRAPPED IN BACON, CRANBERRY SAUCE AND HOMEMADE BREAD SAUCE.

## **SUPREME OF SALMON**

A BAKED SUPREME OF SALMON SERVED WITH WELSH RAREBIT POTATOES AND A CREAM SPINACH SAUCE.

## **ROAST TOPSIDE OF BEEF**

TOPSIDE OF BEEF ROASTED WITH WHOLE GREEN PEPPERCORNS. SERVED SLICED WITH A RED WINE JUS AND YORKSHIRE PUDDING.

## **BAKED BUTTERNUT SQUASH**

BUTTERNUT SQUASH FILLED WITH NUTTY CRANBERRY SPIKED RICE.

**ALL MAIN COURSES ARE SERVED WITH BUTTERED BATONS OF CARROT, BRUSSEL SPROUTS AND ROAST POTATOES.**

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## **CHRISTMAS PUDDING**

A TRADITIONAL DARK CHRISTMAS PUDDING, FULL OF PLUMP RIPE FRUIT SOAKED IN CIDER AND SHERRY. SERVED WITH A NAPOLEON BRANDY SAUCE.

## **CHOCOLATE BROWNIE TRIFLE**

A NAUGHTY CHOCOLATE VERSION OF A TRADITIONAL TRIFLE. CHOCOLATE BROWNIES DRIZZLED WITH IRISH CREAM LIQUER, COVERED WITH CHOCOLATE CUSTARD AND TOPPED WITH WHIPPED CREAM.

## **PASSION FRUIT PANNA COTTA**

A WONDERFULLY LIGHT SET CREAM DESSERT, SERVED WITH A COOKIE.

## **BANANA TOFFEE SPONGE**

A LOVELY BANANA SPONGE DESSERT WITH WARM TOFFEE SAUCE. SERVED WITH CREAMY CUSTARD.

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## **COFFEE AND MINCE PIES**