

CHRISTMAS PARTY

MENU

3 COURSES - £19.95

2 COURSES - £15.95



Carrot and Celeriac Soup, with garlic croutons

Chicken Liver and Brandy Pâté, with melba toast and apple chutney

Classic Prawn Cocktail: a medley of cold-water prawns and cooked tiger prawns,
with little gem lettuce & spring onions and a Marie Rose sauce

Smoked Salmon Roulade, with Pickering watercress and lemon dressing

Oven Baked Portobello Mushroom en croûte, with Yorkshire Blue cheese and cherry tomatoes



Traditional Roast Turkey, served with chestnut, sage & onion stuffing,
chipolata sausages, bread sauce and roasted potatoes

Oven-baked salmon fillet, with shallot and white wine sauce,
wilted spinach and pan-fried potatoes

Pan-Fried Venison, served in a blueberry sauce with Pompeii Cipollini onion & celeriac mash

Chargrilled Pork Chops, with mustard and apple sauces and creamed potato

Goats Cheese en croûte, with marinated roasted vegetables,
crispy salad & chunky chipped potatoes



Traditional Christmas Pudding, with brandy sauce

Homemade Dark Chocolate Cake, with pitted cherries and vanilla ice-cream

Vanilla Bean Crème Brûlée, served with mixed berries and orange shortbread

Bread & Butter Pudding, with prunes and custard

A selection of Ice-Creams



Fresh filter Coffee & Chocolates

