



Christmas Party Menu 2016
Sunday to Friday – 27th November to 23rd December

£25 per head

Starters

Whipped herbed goats cheese, mulled pear, jellied fruits and toasted malt loaf **(v)**

White onion and sage soup with Wensleydale cheese rarebit **(v)**

Terrine of local game, devils on horseback, pickled walnuts and red cabbage

Prawn and crayfish cocktail served in a classic marie rose sauce **(g)**

Mains

Butter roast turkey, citrus stuffing, pigs in blankets, duck fat roasties and traditional trimmings

Roast sirloin of beef, savoury mince pie, fondant potato, honey roast roots, ale and onion gravy

Beer battered fish and chips. Whitby cod in beer batter with handcut chips or fries with mushy or garden peas

East coast bouillabaisse. Catch of the day with crispy potatoes and sea vegetables

Roast pumpkin, chestnut and feta pithivier, wild mushrooms and watercress **(v)**

Roast lentil, root vegetable and caraway shepherd's pie **(v) (g)**

Puddings

Cranberry and almond Bakewell tart with Drambuie custard

Steamed plum pudding, brandy butter and spiced rum sauce

Triple chocolate brownie with egg nog ice cream or custard **(g)**

Yorkshire cheeseboard, biscuits, celery and spiced winter fruit