



BOXING DAY LUNCHEON MENU 2009

£25.95 per person

Turkey & Vegetable Broth, Herb Dumplings

Salt Beef with Parmesan, Young Shoots, 12 year old Balsamic

Oak Smoked Salmon with Gribiche & Toasted English Muffin

Pressed Tomato Terrine with Mozzarella, Rapeseed Oil, Black Olives (V)

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English Sea Bass with Creamed Feves, Croquette Potato, Roasted Shallots

Roasted Chicken Breast, Stew of Winter Vegetables, Bok Choy, Smoked Bacon

Sirloin of Locally Produced Yorkshire Beef, Sweet Vidalia Onion Tart,

Wilted Spinach, Wild Mushroom Jus

Pork Loin with Sweet & Sour Vegetables, Winter Cabbage, Red Wine Jus

Ricotta Cheese Ravioli, Winter Greens, Truffle Sauce (V)

Selection of Fresh Vegetables

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*Spiced Ginger Bread, Conference Pear Mousse, Caramelised Pear,
Ginger Ice Cream*

Steamed Christmas Pudding, Rum Punch Sauce

Warm Coffee & Chocolate Fondant, Winter Fruits, Pistachio Ice Cream

Apple Strudel with Cinnamon Parfait & Chantilly Cream

Forced Rhubarb Fool & Poached Rhubarb with Custard Coated Praline Ice Cream

Yorkshire Cheeses from Shepherd's Purse, Thirsk

*Katy's White Lavender * Mrs. Bell's Blue * Basilano*

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Coffee and Chocolates

Crackers & Novelties

(V) - denotes Vegetarian dishes