



**CHRISTMAS SEASON DINNER MENU 2009**

£25.95 per person

*Open Lasagne of Vegetables & Wensleydale Cheese (V)*

*Chicken & Vegetable Broth with Steamed Dumplings*

*Breast of Wild Pigeon, Young Shoots, Foie Gras*

*Smoked Salmon with Cream Cheese & Chives, Cape Berries*

*Terrine of Ham Hock, Spiced Lentils & Poached Free Range Hen Egg*

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*Fillet of Sea Bream, Calamari, Radish & Watercress Velouté*

*Goosnargh Duck Breast, Salsify in Maple Syrup, Potato Gnocchi, Lentil Jus*

*Game (Venison, Rabbit, Pheasant) Suet Pudding*

*Rib Eye Steak, (Locally produced & hung for 3 weeks)*

*Pickled Red Cabbage, Fondant Potato, Pink Peppercorn Jus*

£1.95 extra

*Roasted, Locally Bred, Traditional Style Turkey*

*(Chipolata Sausage, Bread Sauce, Stuffing)*

*Goat's Cheese Ravioli, Wild Mushrooms, Parmesan & Parsley Cream (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. Bells Blue \* Basilano*

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*Coffee and Chocolates*

*Crackers & Novelties*

*(V) - denotes Vegetarian dishes*







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