

Menu

Served from 16 - 31 December 2017
Two Course Meal £14.95
Additional Course £4.95
Children (aged 12 and under) £4.95 - see separate menu

RESTAURANT
19
14

Starters

Chef's Soup of the Day (v)

Served with rustic croutons

Brie in a Light Batter (v)

With mixed leaves and a caramelised red onion chutney

Large Yorkshire Pudding

Served with homemade rich beef gravy or vegetarian onion gravy (v)

Chicken Liver Pâté

Paired with cranberry chutney and toasted brioche

Duo of Melon with Winter Berries (v)

Complemented by a raspberry sorbet

Prawn Cocktail

Prawns in Marie Rose sauce on a bed of lettuce, served with lemon and sliced brown bread & butter

Hand Made Fish Cake

Assorted fresh fish with spring onion on a herb leaf salad and a sweet chilli dipping sauce

Poached Baby Beetroot Salad (v)

Accompanied by goat's cheese, toasted walnuts and wild rocket drizzled with olive oil and balsamic glaze

Main courses

Festive Turkey Dinner

Roast turkey served with traditional accompaniments and seasonal vegetables

Sausages & Mash

Served with creamy mashed potatoes, fresh garden peas and onion gravy

Homemade Fish Pie

Scottish salmon and smoked haddock cooked in a light mustard & parsley sauce served on a bed of spinach topped with buttery mashed potatoes

Butternut Squash Lasagne (v)

Served with mixed leaf salad

Breast of Chicken with Tarragon and White Wine Cream Sauce

With dauphinoise potatoes and broccoli

Mushroom and Chestnut Risotto with Parmesan Tuile (v)

Served with tomato salad and balsamic dressing

Traditional Fish & Chips

In house beer battered fish of the day accompanied by triple cooked chunky hand-cut chips, mushy peas and tartare sauce

Feather Blade of Beef

Accompanied by horseradish mashed potatoes, bourguignon gravy, homemade Yorkshire pudding and buttered green beans

Side orders

Chunky Chips £2.45

Tomato and Onion Salad £2.45

Seasonal Vegetables £2.45

Mashed Potatoes £2.45

Please note that fish dishes may contain bones. Some dishes are subject to seasonal availability and details are correct at the time of printing. If you have a food allergy or special dietary requirement we will do our best to accommodate your needs. Please speak to your server prior to ordering and our chef will endeavour to meet with any requests made on the evening.

(v) = vegetarian

Desserts

Chocolate Fudge Cake

Served with vanilla ice cream

Chef's Crumble

Served with custard or ice cream

Cheesecake of the Day

Served with cream

Christmas Pudding

Served with brandy sauce

Wensleydale Cheese

Accompanied by home made fruit cake

Selection of Ice Creams & Sorbets

Vanilla, chocolate and strawberry

A luxurious and sumptuous dining experience with the best views over City Park