



Restaurant Evening Christmas Menu 2018

Chef's Homemade Winter Vegetable Soup garnished with Croutons & Chopped Chives (V)

Duo of Melon (V) (G)

With Ginger and Cinnamon Syrup Laced with Pomegranate Jewels

Seafood Trio (G)

A delicious combination of Smoked Salmon, Icelandic Prawn & Smoked Trout Mousse served with a Lemon Citrus Mayonnaise, Tomato & Cucumber Pickled Salsa

Homemade Duck & Orange Paté

*Duck & Orange Paté served with Homemade Chutney, Balsamic Dressing & **Toast** (G)*

Potted Garlic and Stilton Mushrooms (V)

Creamy Garlic Mushrooms topped with a Stilton Crumble

XxX

Crown of Roast Turkey

Served with seasonal Stuffing, Roast Potatoes & garnished with Chipolata Sausages in Bacon

Traditional Blade of Beef (G)

Slow Braised Blade of Beef with a rich Onion Sauce, Roast Shallots and Chantenay Carrots, served with Chive Mash Potato

Bacon Wrapped Pheasant Breast (G)

Served with Pheasant Confit, Rosti Potato and a Blackberry Jus

Steamed Fillet of Salmon(G)

Served with Saffron Scented New Potatoes, Lobster & Prawn Sauce

Baked Goats Cheese (V)

Served on a Moroccan Orzo Salad (Apricot, Herbs, Spices and Nuts) and finished with Sun Blush Tomatoes

XxX

Christmas Plum Pudding served with Rum Sauce (V)

Homemade Meringue served with Chantilly Cream, Fruit Berries & Toffee Sauce (V) (G)

Baked White Chocolate and Blueberry Cheesecake (V)

Sherry Trifle (V)

Sherry drenched Sponge, layered with Fresh Fruit & Berries, Custard & Chantilly Cream

Chocolate Duo (V)

Chocolate & Orange (Grand Marnier) Tart served with an Amaretto Chocolate Cup

XxX

Filter Coffee £1.90 extra. Filter Coffee and Mince Pie £2.90 extra

£25.00 per head (Children £15.00) inc. Vat.

Good service is rewarded at your Discretion! But is much appreciated by our staff

Bookings now being taken Phone Haworth (01535 642313)

When booking a non refundable deposit of £10.00 per head is required