

Christmas Day

Crab & Lobster Menu 2017

Cranberry & Mulled Pear Fizz

A Petite Prawn Cocktail, Cucumber Jelly, Bloody Mary Relish

Warm Potato & Roast Shallot Pancake, Bleikers Smoked Salmon,

Dill & Parsley Crème Fraiche

Pressed Terrine of Gressingham Duck & Ham Hock, Brioche Toast, Hazelnut Leaves,

Apple & Vanilla Chutney

Lightly Spiced Parsnip & Braeburn Apple Soup, Crispy Bacon Bits, Stilton Cheese Twist

Pink Grapefruit & Dried Wild Strawberry Sorbet, Cracked Black Pepper Tuille

Roast Local Free Range Turkey, Orange & Cranberries, Bacon Chipolata, Herb Stuffing, Bread Sauce

Roast Sirloin of Grand Reserve Beef, Braised Onions, Yorkshire Pudding,

Mustard & Creamed Horseradish

Grilled Fillet of Halibut, Wild Mushrooms & Pancetta, Salsify,

Baby Fondant Potatoes, Burgundy Sauce

The Crabs Steamed Christmas Pudding, Egg Nog Chantilly, Sailor Jerry Rum Sauce

A Trifle of Fresh Raspberries, Mango, White Chocolate Custard, Peanut Brittle Crunch

Warm Pear & Almond Tart, Dark Belgian Chocolate Ice Cream, Italian Coffee Anglaise

A Selection of Aimee's Home Made Ice Creams, Toffee Sauce, Shortbreads & Snaps

Hawes Wensleydale Cheese, Mince & Rhubarb Tarts, Rich Fruit Cake

Followed by Italian Bean Coffee & Tea

For further information on any item on our menu, including ingredients and information on food allergies and intolerances please ask on booking.