

MENU 1

Selection of hot and cold appetisers on arrival

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Atlantic prawns Marie Rose with rocket and lemon

Galia melon, winter berries, champagne and orange bucks fizz syrup - V

Leek, potato and watercress soup, chive crème fraiche - V

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Slow cooked blade of Yorkshire beef

burgundy red wine sauce

Herb roasted breast of Turkey

sage and onion, pigs in blankets, roast gravy and cranberry sauce

Baked winter vegetable and Brie tart, tomato, basil pesto and parmesan - V

all served with fresh seasonal vegetables and chateau potatoes

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Rich chocolate mousse with baileys coffee Anglaise

Plate of three Yorkshire farmhouse cheeses

bramley apple chutney, celery, grapes and biscuits

Traditional Christmas pudding with hot brandy cream sauce

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Freshly brewed Coffee and warm mince pie

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Late night snack from our very own 'Hot dog' stall

MENU 2

Selection of hot and cold appetisers on Arrival

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Timbale of Bleiker's Oak Smoked Salmon

baby leaves, dill and citrus crème fraiche

Pressed terrine of roasted vegetables

Mrs bells blue cheese and toasted pecans – V

Roasted butternut squash soup

parsley, cream and croutons -V

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Pan roasted fillet of Yorkshire beef

red wine sauce, wild mushrooms , bacon lardons and shallots.

Herb roasted breast of Turkey

sage and onion, pigs in blankets, roast gravy and cranberry sauce

Baked winter vegetables and Brie tart, pesto and parmesan – V

all served with fresh seasonal vegetables and chateau potatoes

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Dark Chocolate Marquise

meringue, cream and a grand Marnier sauce

Traditional Christmas plum pudding

hot brandy cream sauce

Plate of three farmhouse cheeses

bramley apple chutney, celery ,grapes and biscuits

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Freshly brewed coffee with warm mince pie

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Late night snack from our very own 'Hot dog' stall