



01759
371354

Party menus

Please place your order 1 week before you are due to dine with us

Lunchtime menu

£16.75 for 2 courses/£18.75 for 3 courses

*Tomato and basil soup
Warm bacon, mushroom and black pudding salad
Prawn and crayfish Marie Rose in a filo nest
Warm breaded chicken Caesar salad*

Main Course

*Roast beef & Yorkshire pudding
Chicken breast wrapped in bacon in creamy Stilton sauce
Poached cod loin in lemon Hollandaise
Mushroom & spinach tagliatelle with Parmesan shavings
All served with potatoes and vegetables*

Desserts

*Lemon posset with berry compote and shortbread
Apple sponge and custard
Belgian chocolate mousse with chocolate pencils*

Evening menu

£17.50 for 2 courses/£20.50 for 3 courses

*Tomato and basil soup
Smoked salmon and crayfish Marie Rose
Chef's beer battered mushrooms with garlic mayonnaise
Breaded king prawns with a sweet chilli dip*

Main courses

*Roast leg of lamb with mint and redcurrant gravy
Crispy pork belly with black pudding in red wine sauce
Seared salmon fillet with spinach in mushroom sauce
Chicken breast wrapped in Parma ham in peppercorn sauce
Chef's leek and Wensleydale potato cakes in Provencale sauce*

All served with vegetables and potatoes

Desserts

*Chocolate brownie with chocolate sauce & vanilla ice-cream
Lemon cheesecake
Pear poached in red wine, orange and vanilla with a brandy snap*



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Christmas lunch and dinner party menu 2017

2 course lunch £19.25/3 course lunch £22.25

2 course dinner £21.25/3 course dinner £24.25

Not available Monday lunch or Sunday (all day)

Pre booking & pre ordering required

£10.00 non refundable deposit per person to confirm booking

Tomato & basil soup

Breaded butterfly king prawns with a sweet chilli dip

Warm bacon & Brie salad with a garlic croute

Chilled melon, Parma ham with peach & orange coulis

All served with crusty bread and butter

Roast local turkey and all the trimmings

Beef slowly cooked in beer & wholegrain mustard on mashed potatoes

Pan fried cod loin in a herby lemon breadcrumb crust with hollandaise

Roasted chicken breast in a mushroom, tarragon and white wine sauce

All served with potatoes and vegetables

Christmas pudding with brandy sauce

Lemon posset with red berry compote & shortbread

Layered dark & white chocolate mousse with chocolate pencils

Orange and Cointreau cheesecake

Coffee and mince pies

Vegetarian options

Roasted vegetable Thai red curry with rice

Or

Parmesan, mushroom and spinach tagliatelle



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Christmas day lunch 2017

£60.00 per person £30.00 under 12's

Pre booking and pre ordering required

£30.00 per adult £15.00 per child /non refundable deposit required to confirm booking

Tomato & basil soup

Chilled Galia melon, blackcurrant sorbet & fresh fruits

Chef's bacon, mushroom & Stilton tart

Smoked salmon, prawns & crayfish with Marie Rose sauce

All served with crusty bread and butter

Roast local turkey and all the trimmings

Crispy roast duck with plum & ginger sauce

Seared salmon fillet and spinach with lemon and herb butter

Venison slowly cooked in red wine and redcurrants with mashed potatoes

All served with potatoes and vegetables

Christmas pudding & brandy sauce

Christmas cake, Wensleydale cheese and a tot of port

Rich chocolate and brandy torte with vanilla ice-cream

Pear poached in red wine in a brandy snap basket with cream

Coffee, cream and festive crackers

Vegetarian options

Roasted vegetable Thai red curry with rice

Or

Parmesan, mushroom and spinach tagliatelle



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Boxing day lunch 2017

*£31.00 per person/£15.50 under 12's
Pre booking and pre ordering required
£10.00 deposit per adult £5.00 per child
non returnable deposit required to confirm booking*

*Tomato & basil soup
Prawn and crayfish Marie Rose
Warm bacon, black pudding and mushroom salad
Chef's Stilton and apricot pate with toast
All served with crusty bread and butter*

*Roast beef and Yorkshire pudding
Slow roast pork belly with cider and wholegrain mustard gravy
Roast chicken breast with chorizo and creamy mushroom sauce
Poached cod and prawn crumble
All served with vegetables and potatoes*

*Apple sponge and custard
Lemon posset with shortbread and berry compote
Dark and white layered chocolate mousse with chocolate pencils
Orange and Cointreau cheesecake*

Coffee and cream

Vegetarian options

*Roasted vegetable Thai red curry with rice
Or
Parmesan, mushroom and spinach tagliatelle*



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New year's eve candlelit dinner 2017

£34.00 per person

*pre booking and pre ordering required £10.00 non refundable deposit
required per person*

*Tomato and basil soup
Chef's Caesar salad topped with warm bacon and chorizo
Chef's chicken liver pate with onion chutney & toast
Prawn & crayfish Marie Rose with avocado
All served with crusty bread and butter*

*Grilled sea bass fillets with roasted vegetables and lemon & herb butter
Braised lamb rump in a redcurrant gravy served on mashed potatoes
Char grilled chicken breast with goat's cheese and red wine sauce
100z Sirloin steak cooked to your liking with peppercorn sauce
All served with potatoes and vegetables*

*Apple sponge and custard
Lemon posset with shortbread and berry compote
Layered dark and white chocolate mousse with chocolate pencils
Orange and Cointreau cheesecake*

Coffee and cream

Vegetarian options

*Roasted vegetable Thai red curry with rice
Or
Parmesan, mushroom and spinach tagliatelle*



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New Year's Day Lunch 2018

Tomato and basil soup £7.00

Prawn & crayfish Marie Rose £9.50

Creamed Stilton mushrooms £9.00

Chicken liver pate, Cumberland sauce & toast £9.50

Bacon, field mushroom & black pudding salad £9.00

Roast beef and Yorkshire pudding £14.00

Roast pork and Yorkshire pudding £13.50

Salmon fillet with spinach & mushroom sauce £16.50

Roast chicken breast in stilton sauce £14.00

(all served with potatoes and vegetables)

Grilled gammon steak topped with cheese & pineapple £14.50

Hot & spicy Cajun chicken £14.50

Breaded Whitby scampi £14.75

Rump steak burger topped with Stilton £14.50

(all served with chips and peas)

Children £8.95

½ portion of roast beef or pork with veg and potatoes

Scampi or chicken nuggets or sausages with chips and peas

Small beef burger and chips £9.00

Small cheeseburger and chips £9.50

Choice of desserts £8.00

Coffee and cream £3.00



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Valentine's Menu 2017
£23.95 for 2 courses/£26.95 for 3 courses

Tomato and basil soup
Warm bacon and Brie salad
Breaded king prawns with a sweet chilli dip
Chef's chicken liver pate with onion chutney and toast
Served with crusty bread and butter

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Braised lamb rump with redcurrant gravy and mash
Char grilled chicken breast with Brie in Provencale sauce
100z sirloin steak with peppercorn sauce
Seared salmon with crayfish tails & lemon and herb butter

Served with potatoes and vegetables

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A selection of desserts

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