

Christmas party nights at The Dintingdale



Starters

Smoked Scottish salmon – served with prawns & marie rose sauce

Duck paté – served with scotch egg, homemade chutney, sundried tomato & olive bread

Grilled honey goats cheese salad – salad served in basil oil

Homemade cream of vegetable soup - A blend of winter vegetables finished with herb croutons

Mains

Traditional roast turkey - Presented with sage and onion stuffing, chipolata sausage, cranberry sauce and a rich roast gravy

Roast sirloin of British beef - Roast, served with Yorkshire pudding & horseradish sauce

Medallion of pork fillet – Pan fried, glazed with stilton rarebit

Scottish salmon supreme - A panfried fillet of Scottish salmon, served with a shellfish bisque

Roasted cherry tomato, basil & mozzarella tart – Accompanied by a tomato compote

Desserts...followed by Coffee & mints

Traditional Christmas pudding - The traditional favourite; rich dried fruit infused with spices, coated in a thick rum sauce

Homemade mango cheesecake - A smooth, mango flavoured whipped cheesecake on a crushed digestive biscuit base

Brandy snap basket - Accompanied by strawberries & thick vanilla ice cream

A selection of cheese – Wensleydale & blue stilton cheese, homemade chutney & biscuits

Available from Friday 8th December to Saturday 23rd December 2017

Evenings served Friday and Saturday including quiz and disco to midnight

Cost - £33 per person

Please call for further details or to make a reservation please call Tel: 01937 557878

