

*Available at The Dintingdale in December*

## *Christmas Sunday Lunch*

### Starters

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

*Chilled honeydew melon* - Sweet honeydew melon accompanied by fresh fruits and a sharp refreshing orange sorbet

*Prawn cocktail* - Plump Atlantic prawns on a bed of green leaves and coated in a brandied marie rose sauce

*Yorkshire Pudding* - Served with a rich onion gravy

*Duck & orange paté* - served with Cumberland sauce & toasted brioche

### Mains

*Roast sirloin of Beef* - Served with Yorkshire pudding and horseradish sauce

*Roast Loin of pork* - Roast, served with homemade apple sauce and Yorkshire pudding

*Scottish salmon supreme* - Scottish salmon, served with sauté potatoes, with lemon & chive butter

*Roast Breast of Chicken* - served with sage and onion stuffing, chipolata sausage and roast gravy

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

### Desserts

*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

*Choux buns* - Served with a warm butterscotch sauce

*Homemade passionfruit jelly* - Accompanied by ice cream

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

**Speciality Coffee available £2.00 - Filter Coffee / Pot of Tea £1.50**

Available every Sunday in December 2017 (Except 31<sup>st</sup> December)

Cost - £3 courses - **£21.00**    2 courses - **£19.00**

*For further details or to make a reservation please call Tel: 01937 557878*

• MERRY •  
CHRISTMAS  
& HAPPY NEW YEAR