



# *Christmas Lunch at The Dintingdale*

## Starters

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

**Chilled honeydew melon** - A bowl of 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

**Marinated goats cheese parcels** - Marinated goats cheese parcels, prosciutto ham, basil oil

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

## Mains

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

**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

**Guinea fowl supreme** – served with bubble & squeak & roasted chestnuts (£2.00 supplement)

**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

**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

Available from Friday 1<sup>st</sup> December to Saturday 23<sup>rd</sup> December 2017

Lunches served Wednesday to Saturday : Cost - **£23.50 per person**



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