

(SILVERSMITHS)

CHRISTMAS MENU 2008

Available from 1st December

Lunch

2 courses for £20.95 / 3 courses for £25.95

Evening

3 courses for £25.95

STARTERS

Beetroot and gin home cured salmon with a horseradish and dill crème fraîche

Homemade chicken liver pâté with Melba toast and port preserve

Creamed butternut squash soup finished with fresh chives

Salt beef with a wholegrain and Dijon mustard crème fraîche with French toast

Goats cheese, beetroot, pine nut and rocket salad

MAIN COURSES

Roast turkey, served with red wine and cranberry Round Green farm venison chipolatas, stuffing and seasonal vegetables

Pressed belly of pork with fresh thyme, crispy crackling, homemade Yorkshire apple sauce and seasonal vegetables

Pan braised cod with chorizo, piquillo peppers, capers and parsley

Yorkshire blue cheese and spinach tart with seasonal vegetables

Rump steak with hand cut chips and garlic butter

DESSERTS

Traditional Christmas pudding with brandy butter

Apricot bread and butter pudding

Homemade brandy and orange mince pie served with fresh cream

Chocolate fondue with marshmallows

Selection of Lacey's Farm Yorkshire cheeses with homemade chutney



NEW YEAR OFFER

Guests dining with us in December will be entitled to a free bottle of house wine when booking a table of 4 or more within January 2009

Excludes Friday and Saturday evenings, minimum of 3 courses per person, must present given voucher on arrival and inform at time of booking