

Christmas Day  
Luncheon Menu 2009.  
£65.00 per person

Starters

Coquilles St. Jacques  
Soup of the day, croutons and a swirl of cream  
Three cheese and caramelized onion tart  
Belly pork and black pudding terrine served with spiced tomato chutney  
Flat field mushrooms stuffed creamy garlic mushrooms topped with smoked cheese  
Home made pork & green peppercorn pate served with Melba toast & sweet chilli dip  
Braised liver and onion served in a Yorkshire pudding

A trio of "Cream of the Wolds" sorbet

Main courses

Roast "Burdass", Harpham Lamb served on crushed minted new potatoes with rosemary  
and red wine reduction

Slow roast "Westfield Farm" goose with a prune and apricot stuffing, roasts and  
Yorkshire pudding

venison wellington served with juniper berry sauce

Locally shot mixed game casserole, roasted root vegetables and sweet red cabbage

"Westfield Farm" raised duck served with straw potatoes and Cumberland sauce

Sweet Chestnut and mushroom bake topped with melted goats cheese

Roast sirloin of "Givendale" beef, roast potatoes and Yorkshire pudding

"Ocean Rewards" grilled local plaice served in lemon butter and capers

"Westfield Farm" raised turkey crown with all the trimmings

Desserts

Turkish delight cheesecake served with double cream  
Hot chocolate fondant pudding served with whipped cream  
Very Sherry Trifle  
Caramelized Satsuma meringue tower  
Home made Christmas pudding served with rum sauce

Home made Christmas cake served with port and stilton, tea or coffee