

Starters

Shellfish Medley

Lobster & Prosecco Mousse, Confit Salmon Horseradish Cream, Crab Sweetcorn Salad, Avocado Puree

Festive Ploughman's

Ham Hock & Chicken Terrine, Pork Pie, Quail Egg, Pickles, Wensleydale Cheese, Grapes, Chutney

Intermediate

Refreshing Champagne Sorbet

Winter Berries

Main Course

Yorkshire Beef Fillet Steak (Cooked Medium)

Dijon Mustard Gremolata, Parsnip, Rich Red Wine Jus

Cannon of Dales Lamb

Rosemary Crust, Baby Courgettes, Pea Puree, Dauphinoise Potato

Butter Poached Cod

Seaweed & Garlic King Prawns, Candied Tomatoes, Shellfish Bisque

Flemish Style Cabbage

Stuffed with Mushrooms, Lentil, Red Pepper, encased in a Puff Pastry Lattice & Tomato Sauce

Desserts

Trio of Chocolate Desserts

Salted Caramel Chocolate Brownie, White Chocolate & Raspberry Cheesecake, Chocolate Hazelnut Mousse

<u>Cheese</u>

Selection of British Cheese & Biscuits Celery, Grapes, Chutney, Fruit Cake.

Freshly Ground Coffee and Chocolates