

## Christmas Menu 2017

\* Available for lunch Friday 1 – Saturday 23 December

two courses with coffee £22 - three courses with coffee £27

Starters

Celeriac, pancetta and thyme soup served with crusty bread

Smoked salmon parcel with prawn, lemon, herb and cream cheese filling, with brown toast

Parma ham, pear, date and caramelised walnut salad with a creamy Yorkshire Blue dressing

Woodland mushroom, spinach and pine nut crostini with homemade apple chutney

Mains

Traditional roast turkey with all the trimmings ... Yorkshire pudding, pigs in blankets, chestnut stuffing, cranberry sauce, roast potatoes and winter vegetables

**Slow-roasted lamb Henry** with mint and rosemary, mashed potato, braised red cabbage and winter vegetables

**Seafood Money Bag** ... A treasure of seafood in puff pastry (salmon, haddock, prawns) with a rich creamy sauce, leeks and mushrooms, served with Yorkshire peas and green beans

Goats' cheese, apricot and sage nut roast served with Yorkshire pudding, cranberry sauce, roast potatoes and winter vegetables

Puddings

Traditional Christmas pudding with rum sauce

Boozy Black Forest trifle with drunken cherries

**Baked Alaska** ... salted caramel ice cream on a sponge base, topped with meringue and served with warm toffee sauce

Winter berry fruits cheesecake with fruit coulis

Tea, coffee or infusions

SOME OF OUR DISHES MAY CONTAIN ALLERGENS. There is a small possibility that peanut/nut traces may be found in any of our products. Many recognised allergens are handled and used in our kitchen

Please ask a member of staff if you require further information

Book early to avoid disappointment! Tel: 01430 425079 or ask in store

A deposit will be required when booking, which is non-refundable if cancelled within one week prior to the event

Drewton's Ltd, The Drewton Estate, South Cave, Nr Brough, East Yorkshire, HU15 2AG.

Email: info@drewtons.co.uk - Web: www.drewtons.co.uk