

## Christmas Eve Dinner

## Canapés

Mini Yorkshire Puddings Rare Roast Beef, Horseradish

Beetroot & Goats Cheese Tart Smoked Haddock & Leek Arancini Mustard Mayonnaise

To Start

**Cured Salmon** 

Pickled Cucumber & Dill Crème Fraiche

Or

Pressed Ham Hock Terrine

Spiced Yorkshire Apple Chutney & Sourdough

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Jerusalem Artichoke Velouté

Chestnuts and Truffle

### Mains

Pan-fried Hake Fillet

Winter Greens, Cockle Butter Sauce

Or

Crown-roasted Guinea Fowl

Celeriac Purée, Fondant Potato, Creamed Cabbage, Bacon & Red Wine Jus

Or

Mushroom, Hazelnut & Yorkshire Blue Wellington

Caramelised Shallot, Mashed Potatoes

#### **Desserts**

Spiced Pear & Frangipane Slice

Clotted Cream

Dark Chocolate & Salted Caramel
Delice

Honeycomb & Vanilla Ice Cream

Yorkshire Cheese Board House Chutney, Quince, Crackers

**Petit Fours** 

V – Vegetarian | VE\* - Can Be Made Vegan



### Christmas Day

### Canapés

Smoked Trout Blini Crème Fraiche Crispy Brie & Cranberry Parcels

Scotched Quail Egg Garlic Mayonnaise

To Start

Game Terrine

Toasted Brioche and Caramelised Spiced Plums

Or

**Grilled King Prawns** 

Marie Rose Hollandaise & Mixed Leaves

Or

Parsnip & Apple Soup

Hazelnut Crumb

#### Mains

Roasted Bronze Turkey Crown

Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes, Carrots, Parsnips, Brussels Sprouts & Turkey Gravy

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Roast Cod Loin

Roasted Fennel, Confit Leeks, Crushed New Potatoes, Vermouth Sauce

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The Fell Hotel Nut Roast

Stuffing, Roast Potatoes, Carrots, Parsnips, Brussels Sprouts, Gravy

**Desserts** 

Homemade Christmas
Pudding
Brandy Custard

Chocolate & Orange Yule Log

Yorkshire Cheese Board House Chutney, Quince, Crackers

Mince Pies & Brandy Cream

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# Christmas Day Evening Sharing Boards

A Yorkshire Ploughman's

A selection of cheese

**Cold Meats** 

Homemade Bread

Pickles & Chutneys

Pork Pies (& Vegetarian alternative)

Sausage or Mushroom Rolls

Grapes, Celery & Sliced Apples