# **DEVONSHIRE ARMS**

HOTEL AT BOLTON ABBEY

## Christmas Eve Dinner

Fizz and Canapés in the lounges

## To Start

## Smoked Thirkelby Duck Pastrami

Liver Parfait, Toast, Cherry

Or

## Hand-dived Orkney Scallop

Turnip, Satay Sauce

Or

#### Whipped Goats Cheese

Winter Garden Vegetables, Toasted Almonds

Homemade bread & house butter

## To Follow

#### Waterford Farm Beef Wellington

Potato Fondant, Vichy Carrots

Or

#### East Coast Lemon Sole

Caper & Butter Sauce, New Potatoes

Or

#### Salt Baked Garden Celeriac

Black Garlic, Tenderstem Broccoli

## To Finish

#### Mulled Wine Chocolate Fondant

Yorkshire Baileys Ice Cream

Or

Selection of British & Irish Cheeses

from The Courtyard Dairy

Or

#### Caramelised Kissabel Apple

Ginger Parkin, Crème Fraîche Sorbet

#### Tea, Coffee & Homemade Mince Pies in the Lounges

 $V-Vegetarian \mid VE*-Can Be Made Vegan$ 

# Christmas Day Lunch

Fizz and Canapés in the lounges

Homemade Bread & House Butter

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Butternut Squash Velouté

Caramelised Red Onion, Coriander

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**Salmon Gravlax** Brown Butter Shrimp

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Traditional Turkey with all the trimmings

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Christmas Pudding
Brandy Custard, Blood Orange

\*

Selection of British & Irish Cheeses from The Courtyard Dairy

# Boxing Day Gala Dinner

Fizz and Canapés in the lounges

Homemade Bread & House Butter

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Pressing of Game Terrine

Blackberry Compote

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**Dressed Whitby Crab** 

BBQ Hispi Cabbage, Preserved Lemon, Roast Chicken Sauce

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Hereford Beef Fillet

Roscoff Onion, Burnt Shallot Purée

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Warm Bitter Chocolate Tart

Clementine, Chantilly

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Leeds Blue Pain Perdu

Port Poached Pears