



THE GARDEN ROOMS



Festive Menu 2017

Dinner

2 courses - £22.50 3 courses £27.50

Starter

Chestnut velouté, goats cheese and cranberry bon bon (v)

Waterford Farm cured beef salad, horseradish cream, herb focaccia

Salmon ballotine, celeriac remoulade,
lemon and herb dressing, pea shoots

Pressed chicken terrine, brioche crouton, apricot & thyme puree,
watercress, chicken crisp

Main Course

Orange and sage buttered turkey breast, slow cooked crispy leg, cranberry and thyme stuffing,
honey roots, goose fat roast potatoes, turkey jus

Roasted cod loin, lemon and saffron mash, braised pak choi

Braised blade of beef, celeriac mash, crispy kale, red wine gravy

Squash, wild mushroom and feta Wellington, beetroot fondant, red pepper puree (v)

Dessert

Dark chocolate panna cotta, chocolate crumble,
spiced shortbread

Christmas pudding, candied fruits, brandy sauce

Glazed lemon tart, cinnamon Anglaise, raspberry sorbet

White chocolate & cranberry bread & butter pudding,
glazed satsumas, orange ice cream

Tea, Coffee and Mince Pies



THE GARDEN ROOMS



Festive Menu 2017

Optional Extras

Reception drinks

Mulled wine - £3.00 per glass

Mulled cider - £3.00 per glass

Winter Pimms with Warm spiced apple juice - £3.50 per glass

Peroni Lager - £3.50 per bottle

Black Sheep ale - £4.00 per bottle

House wine - £16.00 per bottle

Prosecco - £24.95 per bottle

Champagne – from £38.50

In addition, we have an extensive selection of drinks
available from our bar

Canapes

A selection of festive canapes are available from £1.80 per canape per person (minimum 3 canapes
per person)

Amuse Bouche / Intermediate course

£2.50 each

Crispy brie & cranberry ball, festive chutney
Mulled winter berry sorbet, blood orange
Curried butternut squash veloute, squash crisps

Cheese course

From £3.25 per person

A tasting of Wensleydale cheeses with celery, grapes and biscuits