

# Merry Christmas

## The Crathorne Arms

### Xmas Party Menu 2011

2 courses £19.95

3 courses £24.95

Roast parsnip & apple soup, vanilla crème fraiche (v)

Crathorne estate game terrine,

juniper berry jelly & poached quince

In house cured salmon, smoked salmon mousse, whiskey

& dill dressing, homemade granary bread

Warm winter salad, soft poached duck egg (v)

Pressing of belly pork tossed in honey, queen scallops,

spiced pumpkin puree & devilled sauce

Char grilled rump steak, fresh horseradish mash,

langoustines & guest ale juices

Norfolk turkey crown, pigs in blankets, duck fat roasties, pork &

chestnut stuffing, spiced bread sauce & roast winter vegetables

Winter green & Wensleydale Jervaulx blue risotto, garden thyme

tuille & celery cress (v)

Pan fried fillet of seabass, crab & potato cake,

wilted spinach, mussels & saffron cream

Seared pigeon breasts, parsnip & white truffle puree, black

pudding scotch egg, braised chestnuts & garden thyme juices

All main courses are served with roasted winter vegetables

Mulled wine poached pear, xmas pudding

ice cream, stewed raisins & boozy eggnog

Platter of locally produced cheese,

grape chutney, biscuits & xmas cake

Spiced sticky toffee pudding, rhubarb ice cream

Xmas pudding, brandy sauce & rum butter

Selection of ice cream, butterscotch sauce