



Christmas Lunch Menu 2022

Served Tuesday to Friday at 12:00pm or 1:30pm.

STARTERS

Sledmere homemade soup of the day served with a warm crusty bread roll (Ve)

Wild Mushrooms in a garlic and cream reduction served with a slice of toasted

Farmhouse bloomer and mixed leaf salad (V)

Chicken liver and fig pate served with Sledmere chutney and rustic bread

MAIN COURSES

Traditional turkey breast, rustic cranberry stuffing, Cumberland pigs in blankets, Yorkshire pudding, roast potatoes and a farmhouse gravy, served with a mixture of locally sourced seasonal vegetables.

Roasted sweet potato and apricot tart served with a selection of

seasonal vegetables and a pesto gravy (Ve)

Sliced roast beef, Cumberland pigs in blankets, Yorkshire pudding, roast potatoes and red wine jus, served with a mixture of locally sourced seasonal vegetables.

SWEETS

Chocolate black forest roulade, whipped cream and black cherries

Traditional Christmas pudding served with classic brandy sauce (Ve)

Sledmere Mince pies and pouring cream

Add tea or coffee £3.00 per person

2 Course: £26.95 or 3 Course: £35.95 per person