



THE YORKSHIRE ROSE

DINING & DRINKING

FESTIVE MENU

STARTERS

FILLET OF BEEF CARPACCIO, ROQUETTE AND PARMESAN WITH BALSAMIC DRESSING

CLASSIC PRAWN COCKTAIL WITH MARIE ROSE SAUCE

GOATS CHEESE WRAPPED IN PARMA HAM, CARAMELISED ONION IN A PEA PURÉE

FILO PASTRY BASKET WITH AVOCADO MAYONNAISE, KING PRAWNS MARINATED IN HONEY AND HERBS
WITH FRESH LEMON

MAINS

ROAST CROWN OF TURKEY, SAGE AND APRICOT STUFFING, PIGS IN BLANKETS, SEASONAL VEGETABLES,
ROAST POTATOES AND RED WINE GRAVY

BEEF FILLET STROGANOFF, CHAMP MASH, SAUTÉED CABBAGE AND CHESTNUTS WITH PORT JUS

SALMON CATALANA IN A THERMIDOR SAUCE

LAMB SHANK WITH ROASTED CARROTS, ONIONS, PARSNIPS WITH SAUTÉED POTATOES AND MINT JUS

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

ITALIAN PANETTONE IN AN ALMOND SAUCE

STRAWBERRY TIRAMISU

ITALIAN BABA CAKE IN A RUM AND CHANTILLY SAUCE

2 COURSES £27.95 PP 3 COURSES £32.50 PP

AVAILABLE 29TH NOVEMBER UNTIL 6TH JANUARY EXCLUDING 24TH, 25TH, 26TH, 31ST DEC & 1ST JAN

All prices include VAT at 20%. Please ask our waiting staff if you require allergen information on any of our dishes.
Service charge is at the guests discretion up to 5 guests. For tables of 6 guests or more 10% will be charged.