

# Christmas Party Menu

## Starter

Freshly made chef's seasonal vegetable soup served with home-baked crusty bread

Spanish style fresh Tiger Prawns marinated with chilli, garlic and extra virgin Olive oil, served with grilled Ciabatta bread

Salt and pepper squid served with house Aioli

Roasted sweet potatoes, fresh figs and goat cheese drizzled with a delicious vintage balsamic vinegar, shallots and chilli dressing

## Main course

Traditional Roast Turkey with chestnut stuffing, roast potatoes, roast parsnips, Brussels sprouts, chipolatas, homemade gravy and cranberry sauce

Chef's seasonal Risotto served with white truffle oil and grated organic Parmesan cheese

Char-grilled Scottish Rib-eye Steak served with hand cut Yorkie fries, roasted vine tomato and chef's homemade creamy green peppercorn sauce

Fresh oven baked fillet of Salmon served with jersey royal potatoes, watercress and complemented by Chef's champagne & chive sauce

## Dessert

Sticky toffee 'Christmas cake' pudding with toffee sauce and whipped brandy cream

Naughty Profiteroles with Vanilla Whipped Cream Filling and drizzled with a dark Chocolate sauce


Apple and Winterberry crumble served with ice-cream or vanilla custard


Selection of homemade Ice-creams and Sorbets


3 Courses - £29.95 per person

**Duke of York**

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