



Christmas Menu 2017

Cream of roast tomato and red pepper soup, garlic croutons and basil oil

*Terrine of white fish studded with prawns in smoked salmon
salad leaves and lemon and dill mayonnaise*

Deep fried brie wrapped in filo pastry with an orange and redcurrant sauce

*Warm smoked chicken, spinach and toasted pinenut tart
with a tomato and red onion salsa*

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*Roast escalope of turkey with traditional accompaniments
roast potatoes, cranberry and sage gravy*

*Slow cooked daube of beef
creamed potato, Chanterney carrots and fine beans, red wine gravy*

*Oven baked fillet of salmon
crushed new potatoes, tenderstem and mange tout, champagne butter sauce*

*Field mushroom, spinach and red onion marmalade suet pudding
roast new potatoes, root vegetables, vegetable sauce*

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Lemon crème brûlée, a ginger biscuit

White and dark chocolate pave, kirsch soaked cherries

Christmas pudding with a brandy cream sauce

Iced banana parfait with spiced raisin syrup

Selection of local cheeses, biscuits, celery, grapes, apple and chutney

Dinner @ £24.95 per person / Lunch @ £19.95 per person

Coffee and Petit fours £2.75 per person

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