



THE
AIREDALE HEIFER
*Boxing
Day*
MENU

Two sittings
12.00pm/12.30pm - 3pm/3.30pm

Starters

- Winter Vegetable Soup served with Croûtons & Crusty Bread (V) (G)
- Home smoked Salmon & Prawn Cocktail (G)
- Brie Brulee with Cranberry Compote served with Crusty Bread(G)
- Duck & Orange Pate served with Toast & Christmas Chutney
- Blackstick Blue Fritters with Carrot & Spring Onion Curls and Citrus Mayonnaise

Mains

- Traditional Roast Turkey with Goose Fat Roast Potatoes, Chipolata sausage, Stuffing and Seasonal Vegetables (G)
- Slow roasted Blade of Beef with Caramelised Root Vegetables & Onion Mashed Potatoes (G)
- Crispy skin on Salmon Fillet served with Buttered Greens, Potato Croquette Champagne & Asparagus Cream (V) (G)
- Parsnip, Wild Mushroom & Cranberry Loaf served with Dauphinoise Potatoes and a Sauce (V)

Desserts

- Traditional Christmas Pudding served with Brandy Sauce
- White Chocolate & Raspberry Crème Brulee served with Shortbread (G)
- Festive Meringue with Lightly Mulled Wine Fruits & Chantilli Cream(G)
- Sticky Toffee pudding with homemade Salted Caramel Ice cream

Two Courses £22.95 per person Children 11 years & Under £14.95
Three Courses £29.95 per person Children 11 years & Under £19.95

Pre-order required with a £10 per person deposit

