

CHRISTMAS CELEBRATORY DINNER

Available Friday 22nd December & Saturday 23rd December

2 Courses - £27.95 3 Courses - £32.95

Booking & Pre-order Essential

Selection of Warm Bread

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### Smoked Salmon<sup>(rgf)</sup>

Beetroot & Vodka Crème Fraiche

### Parsnip Rosti<sup>(v)(rgf)(rve)</sup>

Harrisa, Feta, Caramelised Red Onions

### Prawn & Crayfish Cocktail<sup>(rgf)</sup>

Marie Rose, Fresh Chia Bread

### Chestnut & Parsnip Soup<sup>(rgf)(rv)(rve)</sup>

Bacon Crisp

### Chicken Liver Parfait<sup>(rgf)</sup>

Homemade Cranberry Chutney, Toast

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Beef Wellington

Mushroom & Chestnut Duxelle, Creamy Parsnip Mash, Seasonal Greens, Red Wine Jus

Escalope of Seabass^(rgf)

Crushed New Potatoes, Sautéed Bacon, Red Chicory, Runner Beans, Red Wine Sauce

Turkey Ballontine

Roast Potatoes, Roasted Carrots & Parsnips, Brussels Sprouts, Pig in Blanket, Cranberry Sauce, Yorkshire Pudding, Gravy

Pan Fried Duck Breast^(rgf)

Fondant Potato, Roasted Medley of Christmas Vegetables, Red Wine Jus

Cranberry & Lentil Bake^{(v)(rve)}

Roasted Parsnips, Roasted Carrot Puree

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## Lemon & Raspberry Mousse

Pistachio & Ginger Shortbread

## Rocky Road Cheesecake Pudding

Pouring Cream

### Pear Sticky Toffee Pudding<sup>(rve)</sup>

Toffee Sauce, Vanilla Ice Cream

### Traditional Christmas Pudding<sup>(rgf)</sup>

Brandy Sauce

## Duo of Cheese

Mature Cheddar, Wensleydale, Somerset Brie, Harrogate Blue, Crackers, Apple, Celery, Grapes, Homemade Chutney  
(Please select two cheese choices when placing your pre-order.)

If you have any specific dietary requirements such as a vegan, low gluten/gluten free or dairy free diet please discuss your requirements with us when booking. We are happy to individually tailor some of our menu items to suit specific dietary requests.

## TO BOOK

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