

Christmas Menu

To Begin

2 COURSES ~ £18.95
3 COURSES ~ £21.95

Baked celeriac, hazelnut and custard apple soup

Chicken liver & chorizo parfait, pear & elderberry chutney, malt loaf.

Treacle cured salmon, baked potato cake, pickled cucumber.

Portobello mushroom, Porter and Montgomery cheddar rarebit, sweet onion jam.

Main

(all served with a selection of seasonal vegetables)

Roasted turkey breast wrapped in bacon, stuffed with a pork, apple & sage stuffing, bread sauce, pork scratching & cranberry crust

Slow cooked boeuf bourguignon, horseradish mash, dripping fried bread crumbs and crispy shallots

Roasted fillet of seabass crushed new potatoes, pickled tomato and red wine ratatouille

Pumpkin gnocchi roasted caramelised cauliflower, peperonata sauce and parmesan

To Follow

Christmas fig and plum pudding, eggnog custard

Rich chocolate olive oil cake & brown bread ice cream

Satsuma posset with lavender shortbread

Harrogate Blue with sweet onion relish and Digestives

Add coffee or tea and mini mince pies £3.50




**THE
BLACKSMITHS**

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Allergy advice: All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Although we take great care in removing all bones from the fish, an occasional bone may still be present.