



Pre-Christmas Menu 2011 – Charles Bathurst Inn

Smoked haddock, leek & Wensleydale cheese tart, wilted kale, poached hen's egg & hollandaise sauce

Pheasant ballotine rolled in soft herbs, roasted chestnut & apple salad

Celeriac chowder with watercress crème fraiche

Roasted Jerusalem artichoke & Yorkshire blue cheese filo parcel with fennel confit

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Roast turkey, honey roast ham with homemade chestnut & pork sausages, sage & onion stuffing

Quarter rack of lamb with confit shoulder of lamb, buttered Savoy cabbage, fondant potato, juniper & redcurrant jus

Roasted fillet of cod with Indian spiced butterbean mash, tempura battered okra, curry oil & tzatziki yoghurt

Wild mushroom, spinach & ricotta cheese cannelloni with tarragon velouté

*All served with seasonal potatoes & vegetables*

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Individual Yorkshire curd tart with clotted cream ice cream

Chocolate marquise, spiced pear & apple compote

Homemade Christmas pudding with rum & raisin sauce

Warmed Eccles cake with Monk's Folly & mature Wensleydale cheese

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Coffee & homemade mince pies

*£25.50 per person*



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