

CHRISTMAS DAY 2018

12 Noon - Bucks Fizz Reception

Beetroot & Ginger Cured Salmon Gravalax, Pea, Lemon & Dill Salad

Beef fillet Carpaccio with baby pickled veg.

Local mixed Game, baby Carrot & Asparagus Terrine

served with Ross' Hot Shot Cumberland sauce and baby shoots.

Mixed Parisienne Salad of Melon, Prosecco sorbet & Mint.

Homemade Sundried Tomato and Pepper Soup with Parsnip Crisps.

Roast Breast of Turkey

served with bacon wrapped chipolatas & Chestnut stuffing.

Medium rare, Roast Striploin of Beef

with Yorkshire pudding and Real gravy.

Pan roast Duck Breast & pressed confit leg with balsamic Figs.

Butter Poached Halibut

with Lobster & Prawn Risotto.

Beetroot & Butternut squash Wellington

with Kale & truffle Pesto.

All served with a selection of fresh vegetables and potatoes.

Homemade Christmas pudding with our Cream and Brandy Sauce.

Clementine Posset, spiced Cranberry Compote, Glazed tarte au Citron, Hazelnut praline & raspberry Sorbet.

Mum's Homemade Coffee Crumble.

Yorkshire Cheese Platter

with homemade Chutney, Celery, Biscuits and Grapes.

Freshly brewed Tea or Coffee with warm Mince Pie and Brandy Butter.

Adults £64.50 Children under 12 - £28.95 Children under 5 - £13.25

Deposit required £10 per head to confirm your booking (non refundable)

Dog & Gun Inn, Colne Rd, Malsis, Sutton In Craven. BD20 8DS Tel 01535 633855