



Christmas Fayre Menu

Starts Monday 26th November until Monday 24th December 2018

Choose from **any** of the Christmas menu items and pay a set price:

1 course £13.95

2 courses £18.75

3 courses £22.75

3 courses with coffee/tea £23.95

Please book ahead and pre-order. Thank you.

Starters

- Spiced winter warmer parsnip soup, served with a warm petit pain bread roll and butter.
- Classic prawn cocktail, served with Marie Rose sauce and wholemeal bread and butter.
- Crispy strips of sirloin, served with red onion and tomatoes on mixed salad leaves, served with a honey and wholegrain mustard dressing.
- Chilled mixed melon pearls, served with a mango coulis.
- Turkey and ham terrine with a cassis and cranberry sauce, served on mixed lettuce leaves, with an oaty roll and butter.

Mains

- Roast turkey breast, served with traditional trimmings.
- Braised lamb shank, served with a rich redcurrant and rosemary sauce with mashed potatoes.
- Oven baked hake topped with a tartare crumb, served with parsley and white wine cream sauce.
- Filo pastry tart filled with a medley of winter vegetables in cheese sauce, then topped with gryere cheese, served with a balsamic glaze.

All the mains are served with roast and new potatoes and three vegetables of the day.

Sweets

- Christmas pudding served with rum sauce.
- Homemade lemon tart, served with raspberries and raspberry coulis.
- Homemade chocolate brownie with cherry compote, served with vanilla ice-cream.
- Brandy snap basket with coffee ice-cream, a splash of Baileys and fresh cream.
- Stilton, brie and mature cheddar cheese, served with grapes, cheese biscuits and butter.

Tea or fresh filter coffee, served with an after-dinner chocolate mint.

Contact the Ellerby on 01947 840342 or e-mail relax@ellerbyhotel.co.uk

We look forward to seeing you

Happy Christmas

