



## **Christmas Fayre Menu**

Starts Monday 22nd November until Friday 24th December 2021

**1 Course - £14**

**2 Courses - £20**

**3 Courses - £26**

**Call direct 01947 840342**

### **Starters**

- Tomato and red pepper soup, served with a warm petit pain bread roll and butter.
- Classic prawn cocktail, served with Marie Rose sauce and wholemeal bread and butter.
- Strips of sirloin steak, in a crispy coating with sweet chilli sauce, served with onion, tomatoes on salad leaves.
- Baked field mushroom, with red onion chutney and topped with brie and finished with a balsamic glaze.

### **Mains**

- Roast turkey breast served with fresh vegetables, roast and steamed new potatoes with all traditional trimmings.
- Slowly braised belly pork on black pudding mashed potato with a sage and cider sauce. Served with fresh vegetables.
- Oven baked salmon, on diced herb potatoes with a red pepper and spinach cream sauce. Served with fresh vegetables.
- Vegetable pie filled with broccoli, swede, carrots and leeks in a cheese sauce, topped with a puff pastry lid. Served with steamed new potatoes.

### **Sweets**

- Christmas pudding with rum sauce.
- Death by chocolate cake with vanilla ice-cream and chocolate sauce.
- Homemade treacle sponge with custard.
- Handmade toffee fudge cheesecake with fresh cream.
- Chefs selection of cheese, served with grapes, biscuits and butter.

Contact the Ellerby on 01947 840342 or e-mail [relax@ellerbyhotel.co.uk](mailto:relax@ellerbyhotel.co.uk)

We look forward to seeing you

Happy Christmas

