

## The Sawley Arms Christmas Menu 2011 Celebrating the finest of Yorkshire produce

### Starters

Pumpkin & mushroom soup, crispy sage leaves

Taster fish plate : smoked mackerel & wild horseradish pate,  
salmon mousse cube, smoked salmon filo tartlet  
with chive crème fraiche & cucumber pickle

Toasted brie, candied walnut & pear salad, honey & poppyseed dressing

Crayfish & prawn cocktail, celery & apple, little gem, marie rose sauce

Duck liver pate, red onion marmalade, baby spinach,  
orange & roasted pumpkin seed salad

### Main course

Roast ballotine of local free range turkey, leek & chestnut stuffing  
duck fat roasties, celeriac & swede mash, madeira gravy, cranberry relish

Salmon & tarragon en croute, chive butter sauce, sauteed new potatoes

Yorkshire Game pie : rabbit, venison, pheasant & partridge,  
onions & fresh thyme rich buttercrust pastry,  
shiraz & redcurrant gravy, chunky chips

Roast rump of nidderdale lamb ( served pink )  
slow braised potatoes, tomatoes, garlic & rosemary, rich port reduction

Yorkshire fettle & butternut squash risotto, spinach,  
roasted cherry tomatoes & toasted pine nuts  
(fettle is a yorkshire feta cheese produced by Shepherds Purse of Thirsk)

### Desserts

Sawley's handmade christmas pudding, brandy sauce

Mulled wine sorbet, cranberry & orange shortbread

Treacle & pecan tart, vanilla pod ice cream

Lemon posset, lemon cookie, candied citrus strips, whipped cream

Warm blackberry & blueberry upside down cake, frangipane sponge,  
wild cherry ice cream

Plate of Yorkshire Dales cheeses, Oatcakes, Pear, apple & ginger chutney  
Yorkshire Blue ,Fountains Gold, Coverdale, Blue Swaledale,  
Ribblesdale Goats Cheese

Choice of 3 : £2:50 supplement per person

Full selection : £4:00 per person

### Coffee & mince pies

**2 course £17:95 children up to 10yrs £9**

**3 course £22:95 children up to 10yrs £11**

## The Sawley Arms Boxing Day Menu 2011 Celebrating the finest of Yorkshire produce

### Starters

Roast tomato & red pepper soup, basil oil, croutons

Duck liver pate, red onion marmalade, baby spinach,  
orange & roasted pumpkin seeds

Toasted brie, candied walnut & pear salad,  
honey & poppyseed dressing

Crayfish & prawn cocktail, celery & apple,  
little gem, marie rose sauce

### Main course

Roast Rare Ribeye of Sawley Beef, yorkshire pudding,  
fresh horseradish relish,celeriac & swede mash,  
duck fat roasties, port wine gravy

Salmon & tarragon en croute, chive butter sauce,  
sauteed new potatoes

Yorkshire Game pie : rabbit, venison, pheasant & partridge,  
onions & fresh thyme, rich buttercrust pastry,  
shiraz & redcurrant gravy, chunky chips

Roast rump of nidderdale lamb ( served pink )  
slow braised potatoes, tomatoes, garlic & rosemary,  
rich port reduction

Yorkshire fettle & butternut squash risotto, spinach,  
roasted cherry tomatoes & toasted pine nuts  
(fettle is a yorkshire feta cheese produced by Shepherds Purse of Thirsk)

### Sweets

Sawley's handmade christmas pudding, brandy sauce

Mulled wine sorbet, cranberry & orange shortbread

Treacle & pecan tart, vanilla pod ice cream

Lemon posset, lemon cookie, candied citrus strips,  
whipped cream

Warm blackberry & blueberry upside down cake,  
frangipane sponge, wild cherry ice cream

Plate of Yorkshire Dales cheeses, Oatcakes,  
Pear, apple & ginger chutney  
Yorkshire Blue ,Fountains Gold, Coverdale, Blue Swaledale,  
Ribblesdale Goats Cheese

Choice of 3 : £2:50 supplement per person Full selection : £4:00 per person

### Coffee & mince pies

**2 course £17:95 children up to 10yrs £9**

**3 course £22:95 children up to 10yrs £11**

## The Sawley Arms New Years Eve Menu 2011 Celebrating the finest of Yorkshire produce

### Starters

Pumpkin & mushroom soup, crispy sage leaves

Taster fish plate :  
smoked mackerel & wild horseradish pate,  
salmon mousse cube, smoked salmon filo tartlet  
with chive crème fraiche & cucumber pickle

Toasted brie, candied walnut & pear salad,  
honey & poppyseed dressing

### pause for thought

Fresh ginger & mint sorbet  
mulled orange compote

### Main course

Roast Rare Ribeye of Sawley Beef, yorkshire pudding,  
fresh horseradish relish,celeriac & swede mash,  
duck fat roasties, port wine gravy

Salmon & tarragon en croute, chive butter sauce,  
sauteed new potatoes

Yorkshire fettle & butternut squash risotto, spinach,  
roasted cherry tomatoes & toasted pine nuts  
(fettle is a yorkshire feta cheese produced by Shepherds Purse of Thirsk)

### Sweets

#### Trio of desserts

Treacle & pecan tart with clotted cream ,  
mini lemon posset, lemon cookie  
Warm blackberry & blueberry upside down cake,  
wild cherry ice cream

Coffee , chocolates & cranberry & orange shortbread

### Cheese table

Selection of Yorkshire Dales cheeses, Oatcakes,  
Pear, apple & ginger chutney  
Yorkshire Blue ,Fountains Gold, Coverdale, Blue Swaledale,  
Ribblesdale Goats Cheese

### Midnight celebration

Glass of fizz to welcome in 2012

**£29:95 per person**