



Blacksmiths Arms Lastingham Christmas Party Menu

(pre-order for parties of 8 or more)

Spiced Cauliflower Cheese Soup with crispy bacon lardons,
served with chunky bread.

Duck Liver, Orange and Pistachio Pate,
with chutney and toast.

Crabcake, Smoked Salmon Mousse and Crispy King Prawns,
served with a sweet chilli and lime dip.

Wensleydale Mushrooms

a medley of mushrooms in a creamy Wensleydale sauce and crusty bread.

Traditional Roast Turkey,

with sausage & bacon roll, stuffing, duck fat roast potatoes and home made Yorkshire pudding.

Stuffed Loin of Pork

with sausagemeat, blue cheese and walnuts, wrapped in parma ham
served with creamy mash and cider gravy.

Oven-Baked Haddock with a Herb and Parmesan Crumb Crust,
served on a bed of pea and herb risotto and lemon aioli.

Vegetable Allotment Filo Bake

a selection of vegetables in a rich tomato and herb sauce topped with filo pastry.

Pheasant and Partridge Ballotine,

local game served with parsnip and potato dauphinoise and blackberry and port jus.

Slow-Braised Daube of Beef

in a red wine and root vegetable gravy, served with bubble and squeak.

(all main courses served with seasonal vegetables)

White Chocolate and Raspberry Bread and Butter Pudding,

served with cream, custard or ice-cream.

Lemon and Ginger Baked Alaska.

Biscuit base topped with home made ice cream, surrounded by meringue.

Home made Christmas Pudding

with a creamy brandy sauce

Brulee Rice Pudding

with warm mulled spiced plums.

1 course £12.95, 2 course 1 £17.95 and 3 course £21.95