



The Railway Christmas Menu



Starters

Cream of Tomato and Roasted Red Pepper Soup (V)

A delicious Home Made Soup served with a half Baguette and Butter

Pork, Ducks Liver and Port Paté

A Pork and Ducks Liver Paté laced with Port, with Wholemeal Toast, Butter and Salad Garnish

Poached Pear, Dolcelatte and Walnut Tartlet (V)

A Poached Pear, Italian Dolcelatte Cheese and Walnut Tartlet served on a bed of Spinach Leaves with a Balsamic Drizzle

Seafood Medley with a Sour Cream and Chive Dip

Breaded Butterflied King Prawn, Salt and Pepper Squid, Battered Cod Bite, Panko Calamari Ring and Breaded Scampi, served with a fresh Sour Cream and Chive Dip and Mixed Leaf Garnish

Main Courses

Traditional Roast Turkey

A traditional Roast Turkey served with a Sage, Onion and Chestnut Stuffing, Sausage wrapped in Bacon, Buttered New Potatoes, Roast Potatoes and Fresh Seasonal Vegetables

Slow Roasted Pork Loin in a Leek and Bacon Sauce

Slow Roasted Pork Loin in a Creamy Leek and Bacon Sauce.

Served with Buttered New Potatoes, Roast Potatoes and Fresh Seasonal Vegetables

Poached Salmon in a Sticky Sweet Thai and Lime Butter

A Poached Salmon Fillet prepared in a Sticky Sweet Thai and Lime Butter served with a Mixed Leaf Salad and Buttered New Potatoes

Wensleydale, Leek and Wild Cranberry Pastry Crown (V)(X)

A Delicious Pastry Crown filled with a Clotted Cream and Wensleydale Cheese Sauce topped with Roasted Leeks and Wild Cranberries, served with a Mixed Leaf Salad and Buttered New Potatoes

Desserts

Festive Sticky Figgy Pudding with Custard (V)(X)

A Festive Fig Sponge Pudding topped with Sticky Toffee Sauce and served with Custard (an individual Traditional Christmas Pudding is available on request)

Gingerbread Cheesecake

A Ginger Biscuit Base topped with Ginger Sponge, topped with a Creamy Vanilla Cheesecake and finished with Ginger Cubes, Golden Chocolate Pieces and White Icing, served with Cream


Belgian Chocolate Fondant (V)

An indulgent Belgian Chocolate Sponge bursting with a Rich Molten Chocolate Fondant, served with Ice Cream and drizzled with a Chocolate Sauce and dusted with Icing Sugar

Cheese and Biscuits (V)

A Selection of Stilton, Brie and Mature Cheddar served with Biscuits and Garnish

Coffee



Three Courses and Coffee £22.95. Any Two courses £17.45

