



THE GAMEKEEPER'S INN

LONG ASHES PARK

Christmas Lunch & Dinner

Sit back and relax this Christmas and leave the cooking to us!

Monday 20 November – Sunday 24 December, 12 – 9pm

2 courses £16.95 or 3 courses £19.95

Starters

Lightly spiced butternut squash and sweet potato soup served with crusty bread

Masons gin cured salmon gravadlax with a cucumber and mint salad and lime yoghurt dressing

Homemade chicken liver parfait with port and red onion jam and sourdough crisps

Piri-piri prawn cocktail, crisp gem lettuce and wholemeal bread

Garlic woodland mushrooms on toasted brioche with a goat's cheese and rocket salad

Main Courses

Free range turkey, duck fat roast potatoes, chestnut and sage stuffing, pigs in blankets, Yorkshire pudding, cranberry jus and seasonal vegetables

Baked spinach gnocchi, Yorkshire blue cheese and wild mushroom crème fraîche

Pressed slow cooked brisket of Dales beef, fondant potato, thyme roasted winter root vegetables and a red wine jus

Spanish tomato and chorizo fish stew with parmentier potatoes and roasted garlic aioli

Confit duck leg, smoked bacon and portobello mushroom ragù with herb roasted new potatoes

Desserts

Homemade Christmas pudding, eggnog custard and Christmas spiced syrup

Glazed lemon tart with raspberry and pistachio

Vanilla crème brûlée, berry compote and sweet toasted panettone

Chocolate fondant, raspberry sorbet and white chocolate sauce

Mulled wine poached pear with double Jersey ice cream