

Christmas

AT



**PLUM &
PARTRIDGE**
HUSTHWAITE



Festive Menu

SERVED 26TH NOVEMBER-30TH DECEMBER

2 COURSE £27.50 | 3 COURSE £31.50

Starters

Homemade Honey Roasted Carrot & Parsnip Soup (GF-A)
served with Bread & Butter

Homemade Goats Cheese, Honey & Thyme Bon Bons
with Caramelised Red Onion Chutney

Venison Carpaccio (GF)
with Wholegrain Mustard Mayo, Rocket and Parmesan (GF)

Smoked Salmon & Prawn Cocktail (GF-A)
with Marie Rose Sauce

Mains

Traditional Roast Turkey Crown (GF-A)
with Sage & Onion Stuffing, Pigs in Blankets, Seasonal Vegetables,
Roast Potatoes, Gravy & Yorkshire Pudding

Homemade Date, Cashew & Mediterranean Vegetable Nut Loaf
(VE/GF-A)
with Seasonal Vegetables, Roast Potatoes, Gravy and Yorkshire
Pudding

Beef Bourguignon (GF)

Slow Braised Feather blade of Beef, Sauteed Baby Onions, Mushrooms & Bacon Lardons, Horseradish Creamed Potatoes, Tenderstem Broccoli & Rich Red Wine Sauce

Pan Roasted Cod Fillet (GF-A)

with Saag Alou & Curry Sauce

Pesto, Goats Cheese & Spinach Rigatoni (GF-A)

finished with Rocket & Parmesan

Dessert

Traditional Christmas Pudding (GF)

with Brandy Sauce & Rum & Raisin Ice Cream

Chocolate Orange Crème Brulee (GF-A)

with Homemade Shortbread & Chocolate Orange Pieces

Lemon Meringue Cheesecake (GF)

with Lemon Curd Ice Cream

Yorkshire Cheeseboard (GF-A)

with Crackers, Christmas Cake, Celery, Grapes & Chutney



Festive Getaway

OFFER INCLUDES:

Mulled Wine & Minced Pies on Arrival
3 Course Festive Menu for Dinner
A Nights Stay in one of our Standard Deluxe Rooms
including a Hearty Yorkshire Breakfast The Next Morning
Late Check Out (11am)

£179

AVAILABLE 26TH NOVEMBER-30TH DECEMBER

**UPGRADE
TO SUPERIOR**
FOR AN
ADDITIONAL £20
PER NIGHT

ADD YOUR FOUR LEGGED FRIEND

+ £15 PER NIGHT

