



CHRISTMAS

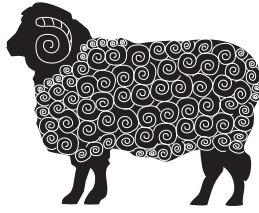
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THE FLEECE INN

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CHRISTMAS MENU 2018

STARTERS:

Homemade honey roast parsnip soup with warm ciabatta

Baked camembert with dipping croutons & cranberry sauce

Smoked salmon & king prawn cocktail with Marie Rose sauce, brown bread & butter

Portobello field mushroom with a Yorkshire Blue cheese crumble, mixed leaves & sun-dried tomato chutney

MAINS:

Traditional roast turkey, pigs in blankets, cranberry sauce & stuffing, turkey gravy

Oven-roast salmon fillet with herb & parmesan crust, buttered greens & roast lemon wedge

Pork tenderloin with crispy black pudding, cider & apple sauce

Filo pastry tart filled with roast peppers, sundried tomatoes, pesto, red onion & goats cheese

All main meals served with roast potatoes, seasonal vegetables & mash

PUDDINGS:

Traditional Christmas pudding with brandy sauce or custard

Cartmel sticky pudding with vanilla ice-cream or custard

Blackcurrant & prosecco cheesecake with vanilla ice-cream

Trio of cheese - Yorkshire Blue, Cheddar, Wensleydale with biscuits with celery & grapes.

To finish – warm mince pies

2 COURSES - £16.95

3 COURSES - £21.00

Served 29th November until 24th December

Bookings only. Deposit & Pre-Order required.

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