

# Grey Harlings Hotel

Festive Menu – Available Sat 1<sup>st</sup> – Mon 24<sup>th</sup> December 2018



## Starters

Honey roast carrot soup served with crusty bread

Prawn Cocktail & Melon Fan

Prawns coated in our house sauce, nestled in a baby gem shell with a fan of melon  
Served with crusty bread

Game Terrine

Homemade game terrine served with rye crackers and redcurrant jelly

Paté

House paté served on toasted ciabatta with chutney

## Mains

*All main course dishes are served with honey roasted vegetables*

Traditional Roast Turkey

Served with pigs in blankets, homemade stuffing and roast potatoes

Seared Salmon Fillet

Salmon fillet served in a white wine sauce with potato rosti

Traditional Roast Beef

Served with Yorkshire pudding and roast potatoes

Chestnut Ravioli

Homemade ravioli stuffed with our chestnut mix and drizzled with butter and sage sauce

## Desserts

Traditional Christmas pudding served with ice cream

Winter berry sherry trifle

Chocolate brownie and fudge gateau

	<b>2 Courses</b>	<b>3 Courses</b>
<b>Adult</b>	<b>£22.50</b>	<b>£27.50</b>
<b>Under 14s</b>	<b>£11.50</b>	<b>£13.50</b>

**All festive bookings require a non-refundable deposit of £10 per person upon table reservation.  
Festive bookings must be pre-ordered.**