



Christmas at The Blacksmiths Arms

To Start

Harissa spiced roasted vegetable and chickpea soup
with garlic croutons (Vegan)

Harrogate blue cheese pannacotta,
mulled poached pears, soused red onion and toasted walnuts (Vegetarian) (GF)

Oak smoked salmon and prawns,
little herb salad, marinated tomatoes and Thousand Island dressing (GF)

Chicken liver paté,
toasted ciabatta, chilli, tomato and red onion chutney

To Follow

★ Escalope of turkey, pork and cranberry stuffing,
chestnut purée, fondant potato, sautéed sprouts with bacon, gravy

Honey glazed duck leg,
salt baked beetroot, celeriac and new potatoes, gin and blackberry sauce (GF)

Roast fillet of sea trout,
crushed new potatoes, crispy kale and melting potted shrimps

Seared cauliflower steak,
jasmine rice, braised pak-choi and teriyaki sauce (Vegetarian) (GF)

(Vegan option available upon request)



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To Finish

Christmas pudding with brandy sauce

Chocolate pot with salted caramel,
white chocolate chip ice cream and honeycomb (GF)

Pavlova with Chantilly cream and winter berries (GF)

Espresso marinated Medjool dates stuffed with pistachios and almonds,
vanilla pod ice cream (GF)

(Vegan option available upon request)

Hot Drinks

White/Black Americano

Cappuccino

Flat White

Latte

Single Espresso

Double Espresso

Mocha

Cadbury Hot Chocolate

Yorkshire Tea

Tea Pigs Peppermint Tea

(Speciality coffees available at an additional charge)

Two Course: £30 per head

Three course: £38 per head

Coffee and mince pies: £5 supplement per head.

NOW TAKING BOOKINGS!

Call: 01977 684147