

Blend Café Bar Christmas Evening Menu 2018  
Thursday 13<sup>th</sup> December 7.30pm for 8pm

Starters

*Roasted red pepper & tomato soup with warm ciabatta (V)*

*Home made Chicken liver pate served with caramelised onion chutney and warm toasted bread*

*Warm salad of chorizo & black pudding with a balsamic glaze topped with a poached egg*

*Trio of fish, prawns, smoked salmon & mackerel on a bed of leaves with lemon mayo served with warm crusty bread*

Main Courses

*Chicken in a white wine & mushroom sauce*

*Pan seared salmon in a lemon & dill sauce*

*Slow cooked beef in rich ale gravy with a puff pastry top*

*Traditional Roast Turkey, Stuffing & Chipolata*

*Cherry tomato, caramelised onion & feta tart served with a rich tomato & basil sauce (V)*

***all served with seasonal vegetables & roasted baby new potatoes***

Desserts

*Treacle sponge & custard*

*Home made Pavlova with fresh berries*

*Chocolate fudge cake served hot or cold with cream or ice cream*

*Selection of yorkshire dales ice cream*

*Christmas pudding served with brandy sauce*

*Cheese selection add £3 supplement*

*£22.95 Per Head*

*£10 deposit per person required at time of booking. Menu choices 7 days prior to the event.*