

Blend Café Bar Christmas Evening Menu 2021
Wednesday 8th December 7.30pm for 8pm

Starters

Roast Tomato, Lentil and smoked Pancetta soup
(Vegetarian option without the Pancetta)

Home made Chicken liver pate served with tracklements chutney

Timbale of baked black pudding with goats cheese & caramelised onion marmalade

Warm salad of Smoked Salmon & Asparagus topped with a poached egg

Wensleydale cheese, leek & vine tomato tart

All above accompanied with a warm roll & butter

Main Courses

Chicken stuffed with feta cheese, cherry tomato & spinach served with a tomato & basil sauce

Fillet of salmon served with a lemon & dill sauce

Beef in ale with a puff pastry top

Traditional Roast Turkey & all the trimmings served with a rich gravy

Mushroom & vegetable stroganoff served with wild rice (V)

all served with seasonal vegetables & roasted baby new potatoes

Desserts

Raspberry & white chocolate cheesecake

Chocolate Brownie with luxury vanilla ice cream

Home made Baileys rice pudding

Zesty lemon sponge & custard

Traditional Christmas pudding served with brandy sauce, custard, cream or ice cream

£24.95 Per Head

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