

CHRISTMAS DAY LUNCH AT THE SHIP!

ON ARRIVAL

Amuse bouchée

STARTERS

Pheasant mulligatawny soup with a rabbit club sandwich & woodland textures

Study of Butterwick beetroot with Sloe gin sorbet, poached black berries & crispy Lowna dairy goats cheese V

Prawn cocktail with smoked salmon, 'Marie Rose', marinated tomatoes, juniper pickled cucumbers & preserved lemon

Sticky pulled short rib 'toad in the hole' with crispy parsnips, caramelised white onion & potato cream

Chicken liver & Madeira patè with winter spiced ale chutney, smoked almond tuile & toasted walnut bread

CHRISTMAS DINNER

All served with goose fat roast potatoes, Strensall honey glazed carrots, roast parsnips, tarragon & nutmeg creamed cabbage, smoked bacon & chestnut sprouts

Harome Loose Birds Bronze butter basted Turkey with pigs in blankets, sage & onion sausage meat stuffing, soft herb gravy & cranberry sauce

Heather honey glazed Flawith Roast Goose with apricot stuffing, crispy confit leg, calvados glazed apple sauce & cider pickled shallots

Garlic & thyme brushed Forerib of Kilburn beef with a beef dripping Yorkshire pudding, glazed shallots, parsnip crisps & creamed horseradish

Clove studded Strensall honey glazed Skipenbeck ham hock with mulled red cabbage, rhubarb & beetroot ketchup

Roasted Winter squash with a soft herb & nut stuffing, cranberry Wensleydale crumb crust, red currant jelly & roasted root vegetable gravy V

PUDDINGS

Christmas pudding creme brûlée with burnt orange spiced sugar, clementine sorbet & chocolattos

Black Forrest chocolate parfait with Kirsh poached black berries, cherry compote, chocolate hazelnut crumble & cherry ripple ice cream

Sticky toffee Parkin pudding with spiced rum & dark muscavdo sugar sauce, Northallerton Stamfrey farm clotted cream & a brandy basket of ginger toffee ice cream

Brandy basket of mince pie ice cream with chocolate orange sauce, candid pecans, sugar'd peel & pumpkin spiced sugar

Yorkshire Cheeseboard -A selection of Yorkshire cheeses chosen by our head chef for the table to share served with Artisan crackers, ale chutney, Christmas cake, grapes, local celery, smoked almonds & local handmade butter

TO FINISH

Tea, Coffee & Seasonal Macaroons

£64.95 ADULT - £30 CHILD

BOOKING & PRE ORDER ONLY

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