



## **Christmas Menu 2008**

Served Monday 1<sup>st</sup> December to Tuesday 23<sup>rd</sup> December

### **STARTERS**

Warmly spiced, cream of parsnip & chestnut soup

Salad of crayfish and smoked haddock with a smoked tomato dressing

Chilled melon, exotic fruits and locally produced melon & ginger sorbet

Honey-roasted ham hock & sage terrine, Yorkshire piccalilli, mustard butter & toast

Herb-crust, deep-fried goat's cheese, cranberry puddle, crispy bread, rocket & raspberry dressing

### **MAIN COURSE**

Roasted, Knabb Hall, Turkey breast with all the trimmings & golden gravy

Cod loin, wrapped in Cumbrian, air-dried ham, with a minted pea puree

Chicken breast filled with mature Yorkshire Wensleydale & cranberries, wrapped in smoked, streaky bacon

Gressingham duck breast filled with Morello cherries with a plum & five spice jus

Slow-roasted belly pork, black pudding, apple & onion puree and an apple cider sauce

Short crust, open pie filled with spinach, Feta, roasted red peppers & toasted pine nuts

Aged, fillet steak, "dripping" roasted shallots & red wine sauce  
£6.00 supplement

All main courses are served with rosemary-roasted potatoes, sprouts with bacon, carrot & swede mash & cauliflower cheese

### **DESSERTS**

Figgy pudding with brandy custard, cream or ice cream

Sticky toffee pudding with sticky toffee sauce

Baileys cream & chocolate truffle terrine, white chocolate ice cream

Satsuma & Grand Marnier crème brulee with ginger biscuit

A selection of 3 Yorkshire cheeses

Coffee, tea & home made fudge £1.95

	Lunch 2 courses *	Lunch 3 courses	Evening Meal 3 courses
Monday	£18.50	£23.50	£24.95
Tuesday	£18.50	£23.50	£24.95
Wednesday	£18.50	£23.50	£24.95
Thursday	£18.50	£23.50	£24.95
Friday	£19.50	£24.50	£26.50
Saturday	Closed	Closed	£27.50
Sunday	Not available	Different menu	£24.95

- **2 course lunch menu not available from 19<sup>th</sup> December onwards**

### **Sunday Lunch Menu**

#### **December 2008**

**Served Sunday 7<sup>th</sup>, 14<sup>th</sup> and 21<sup>st</sup> December**

#### **STARTERS**

Warmly spiced, cream of parsnip & chestnut soup

Salad of crayfish and smoked haddock with a smoked tomato dressing

Chilled melon, exotic fruits and locally produced melon & ginger sorbet

Honey-roasted ham hock & sage terrine, Yorkshire piccalilli, mustard butter & toast

Herb-crusted, deep-fried goat's cheese, cranberry puddle, crispy bread, rocket & raspberry dressing

#### **MAIN COURSE**

Roast beef

Roast breast of Knabb Hall turkey with chestnut, sage & cranberry stuffing

Roast leg of lamb

***All the above served with "dripping" roasted potatoes, Yorkshire pudding & meat juice gravy***

Cod loin wrapped in air-dried ham with a minted pea puree

Open, short crust pie filled with Feta, spinach, roasted, red peppers & toasted pine nuts

All main courses served with mashed potatoes and a selection of seasonal vegetables with cheese sauce

## **DESSERTS**

Figgy pudding with brandy custard, cream or ice cream

Sticky toffee pudding with sticky toffee sauce

Baileys cream & chocolate truffle terrine, white chocolate ice cream

Satsuma & Grand Marnier crème brulee with ginger biscuit

A selection of 3 Yorkshire cheeses

Coffee, tea & home made fudge £1.95

Price per person

7<sup>th</sup> and 14<sup>th</sup> December £21.00

21<sup>st</sup> December £23.50

Children's portion, children 12 years & under £13.95

Please note that there is a minimum cover charge of £8.00.

This excludes babies in high chairs

## **TERMS & CONDITIONS OF BOOKING**

Bookings may be made by phone but must be confirmed with a deposit & written confirmation within two weeks of the reservation being made. Sunday lunches require a deposit of £8 per person and all other bookings £10.00 per person.

If payments are being made by cheque, **ONLY ONE CHEQUE PER PARTY BOOKING WILL BE ACCEPTED.** Multiple cheque payments will be returned and the booking may be released.

Deposits are strictly non-refundable and non-transferable.

Full payment to be made 2 weeks before the meal for parties of 8 or more. This is confirmation of final numbers and the payment is non-refundable and non-transferable. The same cheque policy as above applies.

In the event of members of a party not showing on the night, payment is forfeited and may not be transferred to cover food or drinks for any other members of the party.

Bookings which do not submit deposits within the outlined timescales may be released without obligation.

Pre-orders required for **ALL PARTIES OF 8 OR MORE.**

We request that all parties arrive in order to be seated at the reserved time.

Seating plans and table allocations will be at the discretion of management unless prior arrangements are made.

We kindly suggest that party organisers keep a list of names and corresponding dishes ordered, as any variations from pre-orders, once cooked, will be charged fully for.

Receipts for deposits and advance payments will only be issued if requested. Once seated, cash payments for individual drink orders cannot be taken. Drinks must go on a bill.

We cannot accept responsibility for any damage to or loss of any parties property, however caused.

To avoid disappointment during the busy festive period, we kindly advise you to book your taxi well in advance as we cannot guarantee being able to obtain one.

2 Darton Road, Cawthorne Barnsley, S Yorkshire S75 4HR

**E** [info@beatsonhouse.co.uk](mailto:info@beatsonhouse.co.uk)  
**W** [www.beatsonhouse.co.uk](http://www.beatsonhouse.co.uk)  
**T** 01226 791245