



Christmas at the Cedarbarn

Festive Sunday Lunch

Cream of Roasted Parsnip, Pear and Thyme Soup (v)
With a chunk of Granary Bloomer

Confit of Salmon, Pickled Cucumber with Lemon & Dill Aioli
Served with a homemade Sunflower Seed Flat Bread Cracker

Homemade Chicken, Ham and Mustard Terrine
With Tomato & Chilli Jam and toasted Ciabatta

Roast Nidderdale Turkey & All the Trimmings
Homemade Sage & Onion Stuffing, Pigs in Blankets, Roast Potatoes and
Chef's Rich Gravy with Cranberry Sauce and homemade Bread Sauce

Our Own Slow -roasted Aberdeen Angus Brisket
Served with Homemade Yorkshire Pudding, Roast Potatoes,
Horseradish Sauce and a Rich Beef Gravy

'Marishes' Garlic and Rosemary Scented Roast Lamb
With homemade Yorkshire Pudding, Roast Potatoes, Mint Sauce and a Redcurrant Gravy

Crackling Roast 'Trotters Farm Outdoor Reared' Belly Pork
With a Black Pudding Bon Bon, homemade Yorkshire Pudding, Roast Potatoes and Rich Gravy

Shallot, Mushroom and Red Wine Galette topped with Yorkshire Blue Cheese (v)
Served with Garlic and Thyme Hasselback Potatoes and Horseradish Crème Fraiche

Served with Fresh Seasonal Vegetables

Cedarbarn Homemade Christmas Pudding
served with our Luxurious Rum Sauce

Homemade Orange Curd Pannacotta and Dark Chocolate Cremeux
With a Chocolate Brandy Snap, Torched Orange & Longley Farm Yoghurt

Home-baked Rhubarb and Coconut Bakewell
With Creamy Brymor Vanilla Ice Cream

Festive Sunday Lunch £29.99 per person (3 Course Menu)

**Sunday 15th December and Sunday 22nd December 2024
(Booking Essential)**