



YE OLDE FORGE VALLEY INN

CHRISTMAS FAYRE MENU

3 Course £19.95

2 Course £16.95

STARTERS



Duck Liver and Pork Pâté with Orange and Cognac

Served with chutney, melba toast and butter

(V/Ve/GF) Homemade Roasted Red Pepper and Carrot Soup

Served with a crusty roll and butter

Prawns in a Rich Marie Rose Sauce

Served on baby gem lettuce with brown bread and butter

MAIN COURSE



Roast Festive Turkey with Sage and Onion Stuffing

Served with homemade Yorkshire pudding, chipolata and gravy

Roast Topside of Beef

Served with homemade Yorkshire pudding and gravy

Mediterranean Seabass in a Tomato Sauce

Skin on, boneless seabass fillet with cherry tomatoes, roasted red peppers, olives and chorizo

(V/Ve/GF) Sweet Potato, Cashew & Apricot Chutney Tart

A gluten free short crust pastry tart filled with sweet potato, cashew nut sauce and apricot chutney, topped with mixed seeds and nuts

All served with Roast Potatoes and Seasonal Vegetables

DESSERTS



(V/Ve) Festive Christmas Pudding

Served with brandy sauce

(V/GF) Chocolate Brownie

Served with vanilla ice cream and chocolate sauce

(V) Ginger Rum and Raisin Pudding

Served with vanilla ice cream or custard

Cheese Board (£2.50 Surcharge)

Selection of cheeses served with biscuits, celery, grapes and chutney

Suitable for (V) Vegetarians, (Ve) Vegans (GF) Gluten Free

Available from Tuesday 1st December*

* EXCLUDES MONDAYS AND SUNDAYS. A NON REFUNDABLE DEPOSIT OF £10 PER PERSON AND PRE-ORDER IS REQUIRED AT TIME OF BOOKING

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