

**CHB1 Christmas Cold Buffet Menu 1 £7.25 / head**

Minimum 10 people

- A selection of our speciality "open" and closed sandwiches including, for example:
  - Roast turkey with pancetta, cranberry and orange chutney and homemade stuffing
  - Matured cheddar with homemade rhubarb and date chutney (v)
- Locally made pork pies topped with cranberries and homemade Christmas chutney
- Homemade and freshly baked quiche with butternut squash, cavalo nero and stilton

- Bacon, Cumberland sausage and prune rolls
- Piper's hand cooked crisps
- Assortment of desserts including:
  - Homemade mince pies
  - Fig and honey cake

**CHB2 Christmas Cold Buffet Menu 2 £9.95 / head**

Minimum 20 people

- A selection of our speciality "open" and closed sandwiches including, for example:
  - Roast turkey with pancetta, cranberry and orange chutney and homemade stuffing
  - Matured cheddar with homemade rhubarb and date chutney (v)
- Homemade chicken liver pate crostini with onion confit
- Locally made pork pies topped with cranberries and homemade Christmas chutney
- Homemade and freshly baked quiche with butternut squash, cavalo nero and stilton

- Bacon, Cumberland sausage and prune rolls
- Spinach, gorgonzola, water melon and walnut salad (v)
- Sweet potato, chilli and chick pea salad (v)
- Assortment of desserts including:
  - Mini sherry trifles
  - Homemade mince pies
  - Fig and honey cake

**CHB3 Christmas Cold Buffet Menu 3 £13.45 / head**

Minimum 25 people

- A selection of our speciality "open" and closed sandwiches including, for example:
  - Roast turkey with pancetta, cranberry and orange chutney and homemade stuffing
  - Matured cheddar with homemade rhubarb and date chutney (v)
- Homemade chicken liver pate crostini with onion confit
- Locally made pork pies topped with cranberries and homemade Christmas chutney
- Homemade and freshly baked quiche with butternut squash, cavalo nero and stilton
- Bacon, Cumberland sausage and prune rolls
- Chilli prawn skewers
- Spiced red cabbage coleslaw (v)

- Spinach, gorgonzola, water melon and walnut salad (v)
- Sweet potato, chilli and chick pea salad (v)
- Beetroot, puy lentil and feta salad with pomegranate molasses and orange dressing (v)
- Assortment of desserts including:
  - Mini sherry trifles
  - Plum and brandy crème brûlée
  - Homemade mince pies
  - Dark chocolate and cherry roulade
  - Fig and honey cake

### **CDM Christmas Dining Menu**

Please contact us for a quote

Minimum 25 people

• **Starter**

- Sweet potato and set soured cream soup
- Home cured salmon gravad lax, potato pancake, baby gem salad and pickled cucumber
- Terrine of duck breast and duck leg confit with sourdough and spiced cranberry chutney

• **Champagne sorbet**

• **Main**

- Roast breast and leg of North Yorkshire Turkey with sage and apricot stuffing, creamed brussel sprouts and beef dripping roast potatoes
- Venison loin with chocolate and juniper sauce and braised savoy cabbage
- Fillet of cod poached in red wine with pickled beetroot, asparagus and wild herbs
- Wild mushroom and nut Wellington

• **Dessert**

- Boozy Christmas pudding, brandy butter and custard
- Classic chocolate marquise with caramel sauce
- Yorkshire cheeses and brack

• **Coffee and mince pies**

N.B. All of our menu items may contain one or more of the 14 allergens which, by law, we must now make you aware of. Specifically gluten, crustaceans e.g. prawns, eggs, fish, peanuts, soya, milk, nuts, celery, mustard, sesame, sulphur dioxide preservative, lupin and molluscs. Please let us know in advance if you require specific allergen information or a specific meal to cover your requirements and we will be happy to help.

### **CHF Christmas Hot Fork Buffet**

Please contact us for a quote

Minimum 25 people

• **Hot fork buffet options**

- Turkey, bacon and leek casserole
- Beef bourguignon with baby onions and pancetta
- Slow braised pork shoulder with cider and parsnips
- Spinach, roasted herry tomato and ricotta lasagne
- Roasted new potatoes with garlic and rosemary
- A selection of winter vegetables  
(e.g. Cavalo Nero Kale, Carrots, Jerusalem artichokes)

• **Dessert**

Assortment of desserts including:

- Mini sherry trifles
- Plum and brandy crème brûlée
- Homemade mince pies