



Christmas Eve Dinner Menu

(served from 5.00pm until 8.00pm)

Two courses £40.00 Three courses £48.00

Starters

Chef's homemade soup, warm bread & butter (V, VE GFA)

King prawn & crayfish cocktail, gem heart, watercress, bloody Mary sauce, warm Rosemary focaccia (GFA)

Whipped feta, honey, toasted pumpkin seeds, flatbread (V)

Homemade pork and black pudding scotch egg, baby gem lettuce, mustard aioli

Ballotine of confit duck, Parma ham & ham hock, Cumberland sauce, pickled balsamic onions, crostini (GFA)

Tandoori spiced chicken tenders, mint yoghurt, cucumber salad (GF)

Roulade of Scottish gravadlax, dill cream cheese & crayfish, petite salad, horseradish (GF)

Deep fried breaded camembert, tossed rocket, cranberry & redcurrant dipping sauce (V)

Main Courses

The Inn "Festive Meat Feast" 12" stone baked pizza, plum tomato sauce, bocconcini mozzarella & mild cheddar, pepperoni, turkey, pigs in blankets, chestnut stuffing

Fresh pappardelle pasta, wild mushrooms, garden peas, baby onions, crispy shallots, white wine & cream sauce (V)

Battered East Coast haddock, twice cooked chips, mushy peas, homemade tartare sauce, fresh lemon wedge

Grilled sea bass fillet, sauté new potatoes, wilted spinach, roasted vine tomato sauce (GF)

Homemade short crust Yorkshire reared steak & local ale pie
creamed mash potatoes, mixed seasonal greens, red wine gravy
(cooked to order, please allow over 20 minutes)

Chargrilled tandoori spiced chicken skewer, mango chutney, mint yoghurt, mixed salad, warm flatbread

Pan roasted rump of Yorkshire lamb, dauphinoise potatoes, slow confit shallot, seasonal vegetables, mint jus (GF)
(a supplement of £5.00 applies to this dish)

8oz Signature sirloin steak (35 day dry aged), grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket, twice cooked chips
(a supplement of £12.00 applies to this dish)

12oz Barnsley lamb chop (served pink), grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket, twice cooked chips

Chargrilled 7oz chicken breast, grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket, twice cooked chips

The Inn "Signature Burger" 8oz Aberdeen Angus ground steak & bone marrow patty, gem lettuce, tomato, stout onions, smoked cheese, served on a brioche bun with white truffle mayo, fries or twice cooked chips

The Inn "Steak Sharing Platter" Two chargrilled 8oz signature flat iron steaks, onion rings, twice cooked chips, portobello mushrooms, cherry vine tomatoes, rocket, peppercorn sauce
(ideal for 2 to share, a supplement of £10.00 applies to this dish)

Allergen Information: **GF & GFA dishes** - Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free from" traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces. Some dishes can be adapted for dietary/allergy requirements - Please ask a team member at time of ordering.

DIETARY INFORMATION: **V** vegetarian | **VA** vegetarian available | **VE** Vegan | **DF** Dairy free



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Available Side Dishes

Classic cauliflower cheese	£4.25	Honey roasted parsnips	£4.25	Truffle cauliflower cheese	£4.50
Twice cooked chips	£4.50	Skinny fries	£4.50	Truffle Fries	£5.50
Battered onion rings	£4.00	Peppercorn sauce	£4.25	Braised red cabbage	£4.00
		Buttered seasonal vegetables	£4.00		

Desserts

Traditional Christmas pudding, brandy custard

Crème Brûlée, mulled wine berry compote, homemade shortbread (V, GFA)

Chocolate brownie, chocolate sauce, local Yorvale caramel & honeycomb ice cream (V, GFA)

Belgian chocolate tart, chopped roasted nuts, salted caramel ice cream (V, VE, DF)

Sticky toffee pudding, homemade butterscotch sauce, local Yorvale butter toffee ice cream (V)

Ferrero Rocher & mascarpone cheesecake, Belgian chocolate sauce (V)

Trio of local Yorvale ice creams or sorbets (V, GFA, DFA)

(please ask a team member for today's flavour selection)

Vegan lemon tart, fresh raspberries, dairy free strawberry & yuzu Yorvale ice cream (V, VE, DF, GF)

Chef's cheese plate (2 cheeses), seedless grapes, celery, Yorkshire chutney, biscuits (V, GFA)

(a supplement of £2.00 applies to this dish)



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