



TWO RIVERS
Restaurant



FESTIVE RESTAURANT

3 courses for £29.95



STARTERS

Seafood Medley

smoked mackerel pate on ciabatta, salmon and dill croquette and prawn cocktail topped with citrus vodka mayonnaise

Smoked Duck, Chicken Liver & Redcurrant Pâté

with cranberry & orange soda bread and festive fig chutney

Roasted Parsnip & Carrot Soup

topped with a garlic and coriander croutons
(V, DF, GF omit crouton)

Seasonal Squash, Chestnut, Maple & Onion Tart

topped with spinach and ricotta
(V)

Beetroot, Tomato & Ribblesdale Goats Cheese Stack

marinated in sweet chilli oil
(V, GF)

V = Vegetarian DF = Dairy free
GF = Gluten free

For additional dietary requirements, please contact us as we will be able to offer additional dishes to suit your needs by prior arrangement. Full allergen details can be provided on request.

MAINS

All main meals are served with sautéed potatoes and seasonal vegetables

Traditional Roast Turkey

Carved turkey crown served with bacon-wrapped chipolatas, Yorkshire pudding, apricot and cranberry stuffing and redcurrant jus
(GF and DF omit Yorkshire Pudding and stuffing)

Beef Wellington

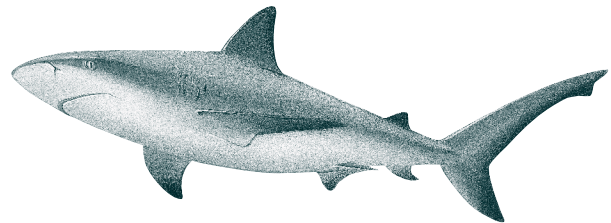
Fillet steak topped with chestnut mushroom pâté, wrapped in puff pastry and served with shallot jus

Winter Vegetable Cannelloni

topped with Wensleydale and cranberry
(V)

Lemon & Pepper Cod

Cod fillet topped with a lemon and pepper crust, served on a watercress and chive potato cake with sauce vierge



DESSERTS

Traditional Christmas Pudding

with brandy sauce and mince pie ice cream

Black Forest Truffle Torte

with blackberry and mascarpone cream

Chef's Festive Trio

Very berry trifle, Christmas shortbread cookies and dark chocolate and orange brownie

Yorkshire Dales Cheese Selection

served with Yorkshire Tea loaf and seasonal fruit chutney
(GF crackers available)

Mandarin & Cointreau Cheesecake

with vanilla cream

TO FINISH

Coffee and Mulled Wine Macarons