



Christmas Menu 2019

Cream of Leek & Potato Soup

Pressed Terrine of Partridge & Duck with Damson & Sloe Gin Chutney

Maple Glazed Cured Salmon with a Beetroot Mayonnaise and Pickled Cucumber

Trio of Cheese

Mac'n'Cheese, Blue Cheese & Pear Croquette and a Brie & Red Onion Marmalade Tart

Nest of Melon with Black Cherry Sorbet & Kirch Syrup

Traditional Roast Turkey with Cranberry Sauce, Stuffing & Chipolata

Slow Braised Beef with a Corn-beef, Caramelised Onion & Thyme Dumpling

Duo of Game

Pheasant & Cranberry Sausage Roll and Venison Cottage Pie

Fillet of Hake with Crab Risotto & Shellfish Bisque

Sweet Potato & Butternut Squash Wellington with Pine nuts and Spinach

All served with Vegetables & Roast Potatoes

Traditional Christmas Pudding with Rum Sauce

Spiced Meringue with Orange Curd & Drambuie syrup

Baileys Chocolate Posset with Chocolate and Hazelnut Biscotti

Sticky Apple Choux Buns with Caramel Sauce and Cinnamon Cream

Christmas Sundae

Figgy cake, Christmas & Vanilla ice-cream, Mince pie's, Butterscotch sauce & Brandy Cream

Coffee & Chocolate

£23.50



Menu Order Form

GI SUKAWAKA RESTAURANT

CANADIAN FIELDS
RYEDALE'S PREMIER GLAMPING EXPERIENCE



A pre order for all three courses is required 7 days prior to the booking.
A non refundable deposit of £10 per person is required at the time of booking.

Please note all meals booked will be charged

Date of Christmas Party	
Name of Party	
Total number of Guests	
Any Special Requirements	

Starter

Soup	
Terrine	
Trio Cheese	
Cured Salmon	
Melon	

Main Course

Turkey	
Braised Beef	
Duo of Game	
Hake	
Wellington	

Dessert

Christmas Pudding	
Meringue	
Baileys Posset	
Sticky Apple	
Christmas Sundae	

A minimum of 30 guests are required for Private Functions

This menu is served 29th November - 21st December 2019

Lunchtime & Midweek evenings - 2 courses available @ £19.50

Monday-Thursday lunchtime minimum of 10 people