



Sykeside Country House Hotel & The Riding's Restaurant

Christmas Lunch Menu

To Start

*Chef's freshly prepared cream of winter vegetable soup*

*Mulled poached pear served with an apple and ale chutney and a blue cheese dressing*

*Deep fried breaded brie served with dressed salad leaves and a Cumberland sauce*

*Crab and crayfish ravioli coated with a lemon butter sauce*

Main Courses

*Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes coated with a red wine jus*

*Oven braised shank of lamb sat on mash potato coated with a redcurrant and port jus*

*Pan seared fillet of hake topped with a cheese and herb crumb served with mashed potato an asparagus and watercress sauce*

*Leek, asparagus and Shropshire blue cheese tartlet served with dressed salad leaves and sweet potato fries*

*All of the above main courses are served with a selection of market fresh seasonal vegetables*

Desserts

*Traditional Christmas pudding served with a rich brandy sauce*

*Lemon posset served with a shortbread biscuit*

*Raspberry and white chocolate cheesecake*

*Sherry trifle*

*Followed by freshly brewed filter coffee and a mince pie*

*Two Courses, coffee and a mince pie £17.95*

*Three Courses, coffee and a mince pie £21.95*

*\*Roast Beef also available on a Sunday lunchtime\**

FOOD ALLERGIES AND INTOLERANCES

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients.



Sykeside Country House Hotel & The Riding's Restaurant

Dinner Menu

To Start

*Chef's freshly prepared cream of winter vegetable soup*

*Mulled poached pear served with an apple and ale chutney and a blue cheese dressing*

*Deep fried breaded brie served with dressed salad leaves and a Cumberland sauce*

*Gateaux of black pudding layered with mashed potato coated with a poached egg served with piccalilli*

*Crab and crayfish ravioli coated with a lemon butter sauce*

Main Courses

*Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes coated with a red wine jus*

*Medallions of fillet steak served with a peppercorn sauce, beer battered onion rings and chunky chips £4.00 supplement charge*

*Oven braised shank of lamb sat on mash potato coated with a redcurrant and port jus*

*Pan seared fillet of hake topped with a cheese and herb crumb served with mashed potato an asparagus and watercress sauce*

*Leek, asparagus and Shropshire blue cheese tartlet served with dressed salad leaves and sweet potato fries*

*All of the above main courses are served with a selection of market fresh seasonal vegetables*

Desserts

*Traditional Christmas pudding served with a rich brandy sauce*

*Lemon posset served with a shortbread biscuit*

*Raspberry and white chocolate cheesecake*

*Sherry trifle*

*A selection of cheese and biscuits*

*Freshly brewed filter coffee and a mince pie £3.00*

Two Courses £24.00, Three Courses £28.00

FOOD ALLERGIES AND INTOLERANCES

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients.



Sykeside Country House Hotel & The Riding's Restaurant

Christmas Eve Menu £38.50 per person

A selection of canapes and a glass of peach Bellini on arrival

To Start

*Chef's freshly prepared cream of winter vegetable soup*

*Smooth chicken liver and brandy pate served with toasted granary bread and a red onion marmalade*

*Confit of duck sat on a bed of Pak choi drizzled with a plum reduction*

*Deep fried breaded brie served with dressed salad leaves and a Cumberland sauce*

*Timbale of Atlantic prawns and smoked salmon served with dressed salad leaves and a Marie rose dressing*

Main Courses

*Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes coated with a red wine jus*

*Medallions of fillet steak served with a peppercorn sauce, beer battered onion rings, tomatoes and chunky chips*

*Rump of lamb sat on mashed potato topped with crisp leeks served with a blackberry jus*

*Pan seared fillet of hake topped with a cheese and herb crumb served with mashed potato an asparagus and watercress sauce*

*Leek, asparagus and Shropshire blue cheese tartlet served with dressed salad leaves and sweet potato fries*

*All of the above main courses are served with a selection of market fresh seasonal vegetables*

Desserts

*Traditional Christmas pudding served with a rich brandy sauce*

*Winter berry pavlova*

*Chocolate profiteroles*

*Lemon posset served with a shortbread biscuit*

*A selection of cheese and biscuits*

*Followed by freshly brewed filter coffee and a mince pie*

FOOD ALLERGIES AND INTOLERANCES

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients.



Sykeside Country House Hotel & The Riding's Restaurant  
Christmas Day Menu £78.00 per person (£30.00 for children under twelve)

A glass of mulled wine or orange juice on arrival

To Start

*Chef's freshly prepared cream of winter vegetable soup*

*Smooth chicken liver and brandy pate served with toasted granary bread and a red onion marmalade*

*Confit of duck sat on a bed of Pak choi drizzled with a plum reduction*

*Deep fried breaded brie served with dressed salad leaves and a Cumberland sauce*

*Timbale of Atlantic prawns and smoked salmon served with dressed salad leaves and a Marie rose dressing*

Main Courses

*Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes coated with a red wine jus*

*Medallions of fillet steak served with a peppercorn sauce, beer battered onion rings, tomatoes and chunky chips*

*Rump of lamb sat on mashed potato topped with crisp leeks served with a blackberry jus*

*Pan seared fillet of hake topped with a cheese and herb crumb served with mashed potato an asparagus and watercress sauce*

*Leek, asparagus and Shropshire blue cheese tartlet served with dressed salad leaves and sweet potato fries*

*All of the above main courses are served with a selection of market fresh seasonal vegetables*

Desserts

*Traditional Christmas pudding served with a rich brandy sauce*

*Winter berry pavlova*

*Chocolate profiteroles*

*Lemon posset served with a shortbread biscuit*

*A selection of cheese and biscuits*

*Followed by freshly brewed filter coffee and a mince pie*

**UNFORTUNATELY WE ARE FULLY BOOKED FOR CHRISTMAS DAY**

FOOD ALLERGIES AND INTOLERANCES

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients.



Sykeside Country House Hotel & The Riding's Restaurant

New Year's Eve Menu £78.00 per person

A glass of peach Bellini and canapes arrival

To Start

*Chef's freshly prepared cream of winter vegetable soup*

*Smooth chicken liver and brandy pate served with toasted granary bread and a red onion marmalade*

*Confit of duck sat on a bed of Pak choi drizzled with a plum reduction*

*Buffalo mozzarella, sun dried tomatoes and olives sat on a bed of rocket leaves served with a basil pesto*

*Crab and crayfish ravioli coated with a lemon butter sauce*

Followed By

*Haggis, tatties and neeps or a mango sorbet*

Main Courses

*Medallions of fillet steak served with a peppercorn sauce, beer battered onion rings, tomatoes and chunky chips*

*Supreme breast of chicken wrapped in Parma ham served with dauphinoise potatoes coated with a creamy mushroom sauce*

*Rump of lamb sat on mashed potato topped with crisp leeks served with a blackberry jus*

*Pan seared fillet of hake topped with a cheese and herb crumb served with mashed potato an asparagus and watercress sauce*

*Leek, asparagus and Shropshire blue cheese tartlet served with dressed salad leaves and sweet potato fries*

*All of the above main courses are served with a selection of market fresh seasonal vegetables*

Desserts

*Warm chocolate brownie served with a cookies and cream ice cream*

*Winter berry pavlova*

*Raspberry and white chocolate cheesecake*

*Lemon posset served with a shortbread biscuit*

*A selection of cheese and biscuits*

*Followed by freshly brewed filter coffee and chocolates*

*There will be dancing in the conservatory till 1am, A glass of champagne and fireworks to bring in the new year.*

FOOD ALLERGIES AND INTOLERANCES

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients.



### **Struggling to find a gift?**

*Our gift vouchers make wonderful gifts, and include overnight stays, meals in the restaurant and afternoon tea. For more information speak with Janet or Amy.*

### **Christmas and New Year's Booking Form 2019**

Name:-

Date of Party:-

Number of party:-

Address:-

Contact telephone Number:-

Deposit Paid:-

Please note deposits are required as follows

£5.00 per person for Lunch time Bookings (deposits are required for six or more guests)

£10.00 per person for Evening Bookings (deposits are required for six or more guests)

£20.00 per person for Christmas Eve, Christmas Day & New Year's Eve (deposits are required for all guests within your party)

Although all Deposits are not refundable, they can be transferred to another date should you have to cancel and amend your booking. Any cancellations seven days before the date of your booking will result in the deposit being non-refundable and non-transferrable.

For parties of eight or more guests we kindly ask for a pre-order seven days before the date of your booking and if you or your guests choose the steak then also indicate how you would like it to be cooked.

We require a pre-order for all tables booked on Christmas Day by Wednesday 18<sup>th</sup> December.

#### **FOOD ALLERGIES AND INTOLERANCES**

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients.