

# Festive evening dinner & disco menu 2010

Hot oak smoked salmon rillette, confit cherry tomato, horseradish crème fraiche & baguette croutons

Chicken liver & pork pâté, red onion marmalade, endive salad & toast

Goats cheese brushetta, mixed salad leaves, toasted pine kernels, redcurrant sauce

Cream of carrot & lentil soup

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Traditional roast East Yorkshire turkey, seasoning, bacon roll, cranberry sauce, roasting juices

Beef & Guinness casserole, slow cooked with mushrooms, shallots & a thyme dumpling

Fetâ cheese, asparagus & roasted pepper tartlet, plum tomato & basil sauce

Baked fillet of Scottish salmon, fresh asparagus spears, white wine & chive cream sauce

*All served with Chefs' selection of seasonal vegetables and potatoes*

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Traditional Christmas pudding, rum sauce

White chocolate cheesecake, dark chocolate & pecan base, raspberry coulis

Brandy snap horn with a light raspberry cream, berry fruit coulis

Selection of English cheese with celery, grapes, chutney & biscuits

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Coffee & mints

*Please note - starters & main courses must be pre-ordered*

The stroom's queens room restaurant this year offers the above three course evening dinner & disco menu priced at £25 per person Tuesday to Thursday & £30 per person Friday & Saturday. We are also open Sunday the 19th at £30 per person.

The cost is fully inclusive for both the meal & disco.

**Special offer for Party Organisers - £10 worth of stroom vouchers for every 15 guests you bring to us this Christmas! (Applies to queens room only)**