

Festive evening dinner & disco menu 2009

Scottish smoked salmon, mixed leaves, lemon crème fraiche, cherry tomato confit

Chicken liver & pork paté, mixed salad leaves, tomato chutney & toasted briôche

Caramelised onion & goats cheese tartlet, rocket salad, reduced balsamic

Cream of leek & potato soup

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

Braised brisket of North Yorkshire beef, horseradish dumpling, red wine sauce

Asparagus, mushroom & roast red pepper crêpe, with mature cheddar cheese crumble

Sea bass fillet with pan roasted winter vegetables, basil oil & harissa dressing

All served with Chefs' selection of seasonal vegetables and potatoes

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Traditional Christmas pudding, brandy sauce

Toffee fudge cheesecake, drizzled with butterscotch sauce

Dark chocolate torte, shortbread base, orange 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 and £35 per person Friday & Saturday. We are also open Sunday 20th and Monday 21st December. The cost is fully inclusive for both the meal and 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)