



Christmas Menu

Christmas Fayre Lunch

- To Start -

Chilled melon with red berry coulis

Coldwater prawn cocktail dill Marie rose.

Creamy garlic mushrooms rustic toast.

Chefs soup of the day.

- Main Course -

Lemon and thyme roast crown of turkey, bacon wrapped Cumberland sausage, sage and onion stuffing, and cranberry sauce.

Vegetable and nut roast vegetarian gravy (v)

- Desserts -

Choice of desserts and homemade sweets, or

Christmas pudding with rich brandy sauce.

2 Courses £14.50

3 Courses £17.50

Blacksmiths Arms, High Street, Cloughton, Scarborough YO13 0AE

www.blacksmithsarmsinn.co.uk enquiries@blacksmithsarmsinn.co.uk





Christmas Menu

Christmas Fayre Evening

- To Start -

Coldwater prawn cocktail dressed watercress with boozy marie rose.

Grilled goats cheese tartlet red onion chutney, mixed leaf salad.

The blacksmiths pate rustic toast.

Chefs fresh soup of the day parsnip crisps.

- Main Course -

Roast crown of turkey ,thyme scented, bacon wrapped sausage, sage and onion stuffing, and cranberry sauce.

Poached local salmon in a cream of chardonnay sauce dressed watercress.

Aged local sirloin steak with a cream of peppercorn sauce, chunky chips.

(Additional £5 supplement)

vegetable and nut roast vegetable gravy (v)

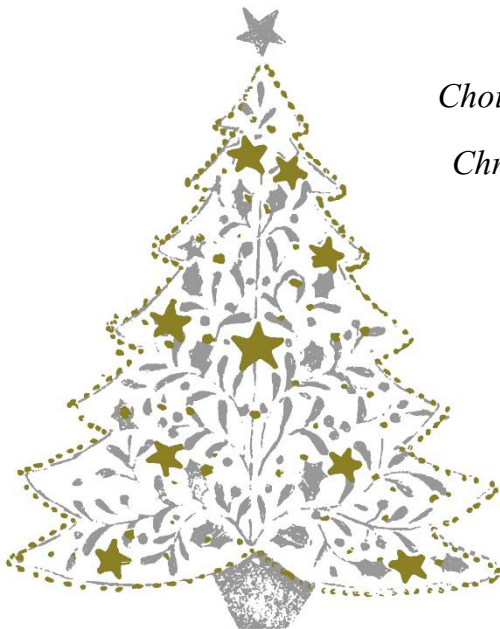
- Desserts -

Choice of desserts and homemade sweets , or

Christmas pudding with rich brandy sauce.

2 Courses £18.95

3 Courses £22.95



Blacksmiths Arms, High Street, Cloughton, Scarborough YO13 0AE

www.blacksmithsarmsinn.co.uk enquiries@blacksmithsarmsinn.co.uk