

New Years Eve

A Glass Of Fizz & Canapés
On Arrival In The Bar

Salmon Tasting Slate

Smoked Salmon Mousse, Gravadlax & Tartar,
Crisp Fennel & Pink Grapefruit Salad, Homemade Soda Bread

Shot Of Wild Mushroom Soup

Madeira & Tarragon Cream

Fillet Of Beef Medallions

Horseradish Rosti, Spinach, Oxtail & Red Wine Jus

Or

Sea Bass Fillet & Seared King Scallops

Fresh Pasta, Asparagus & Chive Veloute

Assiette of Desserts

Chocolate & Boozy Cherry Mousse, Rum Baba, Passion Fruit
Meringue, Blueberry Crème Brulee & Honeycomb Ice Cream

Coffee & Petit Fours

A Vegetarian Option Is Available Upon Request

Fizz & canapés reception from 7pm.

Meal to be served at 8pm
£49.95 per person.

A £20 non-refundable deposit is required at the
time of booking per person and the balance to be
paid no later than a week before.



Carlton Bore Festive Season 2011

Throughout December open:
Lunch 12-2pm & Dinner 6-9.30pm
Sundays 12-8pm

Our a la Carte menu is available Wednesday to Saturday lunch 12-2pm
and dinner 6.00 - 9.30pm, Sunday lunch menu available 12-8pm.
Along side our Christmas lunch and dinner menus.

Christmas Eve (Saturday 24th December)
We will be serving lunch 12-2pm & dinner 6-9.30pm
from the Ala Carte menu.

Christmas Day (Sunday 25th December)
4 Course Menu, 1 sitting 12-1.30pm bookings only, bar closes at 4pm

Boxing Day (Monday 26th December)
We will be serving full Ala Carte menu & Traditional Roasts 12 -4pm

We will be closed on Tuesday 27th all day

New Years Eve lunch (Saturday 31st December)
We will be open 12-2pm

Open For New Years Eve Celebrations with a 4 course menu
from 7pm. £49.95 p/p including live entertainment
& fizz reception. Carriages at 2am

New Years Day (Sunday 1st January)
We will be serving full Ala Carte menu & Roasts open 12-4pm.

**We will then be closed for annual leave from Monday 2nd
and will reopen Thursday 19th January 2012**

**Wishing you a very Merry Christmas
& Happy New Year**

Reservations/Enquiries
01845 501 265

Main Street
Carlton Husthwaite
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www.carltonbore.co.uk



CaRLton
BoRE
Carlton Husthwaite

Christmas Menus 2011





Christmas Lunch

Spiced Parsnip & Chestnut Soup (V)
Homemade Brown Bread

Oak Roast Salmon Fishcake
Crayfish Sauce

Yorkshire Blue Cheese Fritter (V)
Homemade Chutney & Walnut Salad

Roast Turkey Crown
Braised Red Cabbage, Almond Brussel Sprouts,
Roast Potatoes, Mulled Cranberries & Bread Sauce

Sea Bass Fillet
Crushed New Potatoes, Spinach & Shellfish Sauce

Butternut Squash & Mushroom Risotto (V)
Rocket & Parmesan Salad

Christmas Pudding
Brandy Anglaise

Sticky Toffee Pudding
Butter Scotch Sauce & Vanilla Ice Cream

North Yorkshire Cheese Plate
Chutney & Fruit Cake

Available 1st - 23rd December

3 Course

£16.95 per person

For parties of 5 or more.
A £10 non-refundable deposit per person is
required at the time of booking.



Christmas Dinner

Oak Roast Salmon Fishcake
Crayfish Sauce

Yorkshire Blue Cheese Fritter (V)
Homemade Chutney & Walnut Salad

Little Steamed Pudding Of Yorkshire Game
Baby Onions, Pancetta & Game Jus

Butternut Squash & Mushroom Risotto (V)
Rocket & Parmesan Salad

Roast Turkey Crown
Braised Red Cabbage, Almond Brussel Sprouts,
Roast Potatoes, Mulled Cranberries & Bread Sauce

Braised Lamb Shank
Rosemary Mash, Honey Roasted Roots
& Red Wine Jus

Sea Bass Fillet
Crushed New Potatoes, Spinach & Shellfish Sauce

Caramelised Onion & Goats Cheese Tart (V)
Beetroot & Bulls Blood Leaf Salad

Christmas Pudding
Brandy Anglaise

Spiced Orange Crème Brulee
Mulled Pear Sorbet

Belgium Chocolate & Caramel Tart
Rum & Raisin Ice Cream

North Yorkshire Cheese Plate
Chutney & Fruit Cake

Available 1st - 23rd December

3 Course

£24.95 per person

For parties of 5 or more.
A £10 non-refundable deposit per person is
required at the time of booking.

Christmas Day Lunch

Leek & Potato Soup (V)
Truffle Crème Fraiche

Mini Luxury Fish Pie
Scallops, Prawns, Lobster & Haddock
Topped With Wensleydale Cheese Mash

Pigeon Breast 'Wellington'
Celeriac Puree & Armagnac Jus

Crispy Goats Cheese & Almond Fritters
Plum Chutney & Honey Dressed Salad (V)

Roast Turkey Crown
Chipolatas, Braised Red Cabbage, Almond Brussel
Sprouts, Roast Potatoes, Mulled Cranberries,
Spiced Bread Sauce & Traditional Gravy

Roast Sirloin Of Beef
Yorkshire Puddings, Braised Red Cabbage,
Almond Brussel Sprouts, Roast Potatoes, Gravy
& Creamed Horseradish

Grilled Wild Halibut Fillet
Wild Mushroom, Baby Spinach & Parmesan Risotto
Baby Leeks & Tarragon Butter

Wild Mushroom & Yorkshire Blue Ravioli
Crème Fraiche & Spinach (V)

Christmas Pudding
Brandy Anglaise

Chocolate & Boozy Cherry Brownie
Honeycomb Ice Cream

Spiced Orange Crème Brulee
Mulled Pear Sorbet

North Yorkshire Cheese Plate
Chutney & Fruit Cake

Coffee & Petit Fours

Served 12.00 - 1.30pm

£65.00 per person
(£30.00 children under 12)

A £20 non-refundable deposit per person
is required at the time of booking
and the balance to be paid
no later than a week before the 25th.

