

# Boxing Day Lunch

## Menu

Tuesday 26th December

### Little Moneybags

a treasure of seafood in a crisp pastry bag, lobster sauce

### Chicken Liver Parfait

with toasted brioche and red onion jam

### Queenie Scallops

cooked in a garlic and lemon butter with gruyere and cheddar cheese

### Veloute of Butternut Squash and Bacon

### King Prawns

coated in a crisp chilli, garlic and parsley tempura crumb with lemon mayonnaise and chilli tomato dip

### Twice Baked Ewes Cheese Soufflé

with tomato relish and wholegrain mustard sauce

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### Roast Sirloin of Yorkshire Dales Beef

with Yorkshire pudding and onion gravy

### Porchetta

roast rolled suckling pig with Tuscan seasoning, crisp crackling and apple sauce

### Confit of Yorkshire Dales Lamb

creamed potatoes and thyme jus

### Slow Cooked Beef Cheek

winter truffle whipped potatoes and wilted greens

### Pan Roast Fillet of East Coast Cod

with creamed potatoes, prawn and chive beurre blanc sauce

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### Christmas Pudding

with rum sauce

### Raspberry and Banana Trifle

### Sticky Toffee Pudding

with vanilla ice-cream

### Apple and Cinnamon Crumble

with crème anglaise

### Brandy Snap Basket

with vanilla ice-cream

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### Coffee and Mince Pies

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£37.50 per adult    £17.50 per child under 12

(Please note we are not open for dinner on Boxing Day Evening)

## Gift Vouchers

The perfect present for friends and family, either a Dinner, Bed and Breakfast package or a voucher to any value over £20.

## Christmas Opening

We are open every day over the Christmas period with the exception of Christmas Day evening, Boxing Day evening and New Years Day evening.



**Conditions of Booking** - For Christmas Eve, Christmas Day Lunch, Boxing Day Lunch and New Year's Eve we require a 20% non refundable deposit at the time of booking and full payment by 8th December. When payment has been received and clients for whatever reason are unable to attend we will try to resell the table. However, there is no guarantee of a resale and when this is not possible we will not be able to refund the payment. Any alterations of the booking must be done in writing.

# New Year's Eve

## Celebration Dinner

Sunday 31st December

### Tuna Carpaccio

thinly sliced tuna with radish, ginger, watermelon, mango, sesame, soy, coriander and lime

### Pan Seared King Scallops

with sweet potato bhaji and spiced sweet potato puree

### Ballotine of Guinea Fowl, Yorkshire Ham and Foie Gras

scampi fritter, apple and vanilla chutney

### Northumberland Crab Lasagne

steamed hand picked white claw meat bound with king scallops, layered between light sheets of pasta with a chive beurre-blanc

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### Roast Loir of Venison

with crispy haggis, sticky red cabbage and chestnut dressing

### Roast Fillet of Beef and Slow Cooked Cheek

watercress and truffle whipped potatoes and rich braising juices

### Pan Roast Breast of Guinea Fowl

celeriac puree, homemade black pudding, apple and foie gras

### Roast Halibut

layered with Pommery mustard, mushroom duxelle, tomato fondue and a soft herb crust, Champagne beurre blanc sauce

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### Chocolate Fondant

cherry ripple ice-cream

### Taste of Yorkshire Forced Rhubarb

pannacotta, cinnamon crumble, compote and vanilla ice-cream

### Mulled White Wine Poached Pears and Pannacotta

### Yorkshire Farmhouse Cheeseboard

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£55.00 per person

## New Year's Day Special Lunch

Start 2018 in the best way possible with a great Yorkshire Lunch.

Sourcing ingredients from our favourite suppliers you can enjoy Yorkshire's abundance with some of the freshest and most unique combinations that make the GT what it is. It's our classic style with a twist of the contemporary that sets us apart and we're looking forward to setting the bar high on our first day of what promises to be a fabulous year.

The menu is similar to Boxing Day priced at  
£32 per adult, £15.00 per child under 12

Call 01423 340284 or email: [gti@generaltarleton.co.uk](mailto:gti@generaltarleton.co.uk)

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[www.generaltarleton.co.uk](http://www.generaltarleton.co.uk)

The  
General  
Tarleton

# Christmas & New Year 2017



[www.generaltarleton.co.uk](http://www.generaltarleton.co.uk)



# Having a Party?

If you are planning a corporate or family party we have **The Rafters, a beautiful room that seats up to 40 guests in private, this room boasts beams and exposed stone walls.**

If you're looking for something extra-special over the festive holidays, this is a unique way to celebrate. Menus start from £28pp and you can enjoy a bespoke event for family, friends and business colleagues. We're adept at handling private and corporate events and with our accommodation packages, you can relax and enjoy an overnight stay without the journey home.

## Special Christmas Lunch and Party Menu

4th – 23rd December (excluding Sundays)

### Little Moneybags

a treasure of seafood in a crisp pastry bag, lobster sauce

### Chicken Liver Parfait

with toasted brioche



### Veloute of Celeriac, Bacon and Thyme

**The GT's Homemade Black Pudding**  
with fried duck egg on a tomato compote



### Roast Breast of Pheasant

with pork and apricot stuffing, bread sauce, chipolatas, cranberry and orange sauce

### Seared Fillet of North Sea Cod

with creamed potatoes and a prawn and chive beurre blanc

### Slowly Braised Ox Cheek

Winter black truffle whipped potatoes and wilted greens

### Slowly Braised Pork Belly

with sweet potato, black pudding and amaretti crumble



### Christmas Pudding

with rum sauce

### Chocolate Delice

rich chocolate mousse on a crisp praline base

### Iced Nougatine Parfait

passion fruit sorbet and raspberry coulis

### Sticky Toffee Pudding

with vanilla ice-cream

**Selection of English Farmhouse Cheese**  
£2.00 supplement



2 courses - £21.00    3 courses - £27.50

*Our a la carte menu is also available throughout this time.*

## Special Family Sunday Lunches

### Christmas Eve and New Years Eve

Make the most of the festive break to join together with family and friends to enjoy one of our special Sunday lunches.

### Little Moneybags

a treasure of seafood in a crisp pastry bag, lobster sauce

### Chicken Liver Parfait

with toasted brioche

### Homemade Soup

**The GT's Homemade Black Pudding**  
with fried duck egg on a tomato



### Roast Sirloin of Yorkshire Beef

with Yorkshire Pudding

### Roast Pork

with black pudding and apple sauce

### Pan Seared Cod

creamed potatoes, prawn and chive beurre blanc

### Middle East Spiced Roast Sweet Potato

raw spinach, labneh yoghurt, walnut gremolata and pomegranate



### Iced Nougatine Parfait

passion fruit sorbet and raspberry coulis

### Sticky Toffee Pudding

with vanilla ice-cream

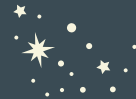
### Crème Brulee

**Apple Crumble**  
with crème Anglaise



2 courses - £24.00    3 courses - £30.00

# Christmas Eve



## Dinner Menu Sunday 24th December

Candles are lit, fire is stoked and wine breathing, this special choice menu is the very best way to get the celebrations started and a chance to drink in the best of The GT's cosy Christmas atmosphere.

### Seared King Scallops

our homemade black pudding, charred cauliflower and cauliflower puree

### Potted Home Hot Applewood Smoked Salmon

with cucumber, avocado and watercress mousse

### Ballotine of York Ham, Guinea Fowl and Foie Gras

crisp deep-fried scampi, apple and vanilla chutney



### Salmon en Croute

fillet of salmon filled with a mushroom and leek cheese sauce, wrapped in puff pastry served with chive beurre blanc sauce

### Roast Loin of Venison

with crispy haggis, sticky red cabbage and chestnut dressing

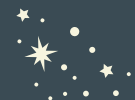
### Taste of Suckling Pig

loin, belly, shoulder and black pudding with dauphinoise potatoes and scrumpy jus



### Melting Chocolate Fondant

with cherry ripple ice-cream



### Taste of Yorkshire Forced Rhubarb

crumble, compote and vanilla ice-cream, rhubarb pannacotta

### Classic Lemon Tart

with violet ice-cream, meringues and citrus gel

### Selection of Yorkshire Farmhouse Cheeses

£3.00 supplement



### Coffee and Mince Pies



£39.50 per person



# Christmas Day

## Lunch Menu

Monday 25th December

A traditional celebration the whole family will enjoy!

### Beetroot and Vodka Cured Scottish Salmon

with Whitby crab, fennel and avocado

### Celeriac, Bacon and Thyme Veloute

### Terrine of York Ham and Foie Gras

pease pudding, apple and vanilla chutney



### Little Moneybags

a treasure of seafood in a crisp pastry bag, lobster sauce



### Roast Farmhouse Turkey

with pork and apricot stuffing, chipolatas, bread sauce, game chips, bacon, cranberry and orange sauce

### Roast Fillet of Angus Beef

with Yorkshire pudding and shallot gravy

### Roast Fillet of Halibut

layered with mushroom duxelle, pommery mustard, tomato fondue and a soft herb crust served with a beurre blanc sauce



### Christmas Pudding

with rum sauce

### Selection of English Farmhouse Cheeses

### Chocolate Delice

rich chocolate mousse on a crisp praline base

### Pear and Almond Frangipane Tart

with custard



### Coffee and Mince Pies



£95.00 per adult

£45.00 per child under 12