



Christmas Evening Menu 2019



To Start

Baked Walnut and Blue Cheese stuffed Portabella Mushroom with mixed salad

Lightly Spiced Parsnip and coconut soup topped with crispy parsnip crisps and served with bread and butter

Bridlington Dressed Crab Pot served with toasted bread, mixed leaves and a Marie Rose dip

Homemade Black Pudding Scotch Egg with a side of traditional HP sauce

Main Event

Traditional Roast Turkey with all the festive trimmings

Baked Salmon Fillet with a pesto and parmesan crust served with roasted cherry tomatoes, baby new potatoes and green beans

Homemade Brie, Cranberry, Spinach Christmas puff pastry parcel served with mixed salad and herb roast potatoes

5 hour slow roasted, honey glazed Belly Pork with sticky onions, crackling and creamy mash

10oz Local Rib Eye Steak, cooked to your liking served with chips, onion rings and garden peas (additional £3)

To Finish

Traditional Christmas pudding with warm brandy sauce

Homemade Ferrero Rocher Chocolate Cheesecake with Vanilla Ice Cream

Spiced Apple & Rum soaked Raisin Crumble with creamy Custard

Festive Cheese Board with sweet onion relish, grapes and crackers

Homemade Tiramisu

Including a Luxury Festive Christmas Cracker

2 courses £17.50 3 courses £23.50

Available Tuesday to Saturday Evening

(a reservation for the festive menu is advised)

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