

THE KAYE ARMS  
FESTIVE MENU

£17.99 2 course £21.99 3 course  
(Pre-orders required on parties of 8 or more please)

Winter soup of the day, warm rustic bread

Scottish salmon and prawn tian, tomato & armagnac mayonnaise, endive salad,  
tarragon flat bread

Smooth chicken liver & toasted almond pate, orchard apple chutney, warm toast

Sautéed lambs kidney, smoked bacon & grain mustard cream, garden herb puff pastry

Warm camembert, basil pesto ciabatta, caramelised red onion jam, peppered rocket  
salad

000000000000

Roast Yorkshire bronze turkey breast & leg, chipolata wrapped in bacon, chestnut,  
sage & onion stuffing, rich red wine gravy

Slow braised local lamb, braised red cabbage, creamed potato, rosemary sauce

Grangemoor pheasant breast, sautéed potatoes, baby spinach, wild mushroom &  
pancetta jus

Grilled sea bream fillet, scallop & vanilla risotto, saffron & chilli foam

Roast bell pepper, spiced vegetable & kidney bean couscous, halloumi cheese, straw  
potatoes, sun blushed tomato dressing

000000000000

Christmas pudding, spiced stewed plums, brandy sauce

Black forest cherry roulade, toasted almond ice-cream, white chocolate sauce

Iced lemon parfait, granola cookie, macerated winter fruits, lemon curd

Sticky toffee pudding, salt caramel sauce, Yorkshire fudge ice-cream

Selection of English & continental cheeses, biscuits, celery, grapes & house chutney

THE KAYE ARMS CHRISTMAS DAY MENU

£64.99 per head  
(children under 10 £32.50)

Sittings at 12pm & 3pm  
(Pre-orders required by 11<sup>th</sup> December and £10 per deposit to be made at time of booking please)

Cauliflower & brie soup, tomato & basil bruschetta

Smoked haddock & garden pea fish cake, watercress veloute, soft poached egg

Yorkshire ham hock & brioche terrine, chilli hummus, micro herb salad

Wild mushroom & baby spinach risotto, parmesan & puff pastry straws, white truffle foam

00000000000000

Mango & passion fruit sorbet, marinated champagne strawberries

00000000000000

Roast Yorkshire bronze turkey breast & leg, chipolata wrapped in bacon, chestnut, sage & onion stuffing, rich red wine gravy

Loin of local lamb, pine nut, garlic & herb crust, baby spinach & leek, creamed potato, port wine & rosemary jus

Pan-seared beef fillet, braised beef & marrow bone bon-bon, oyster mushroom & kale, fondant potato, pink peppercorn sauce

Grilled Scottish salmon fillet, braised pak choi, tempura lobster, vegetable & potato broth

Provençal vegetable & potato rosti stack, deep fried bocconcini mozzarella, roasted tomato & red pepper sauce

00000000000000

Christmas pudding, spiced stewed plums, brandy sauce

Kaye Arms assiette of miniature chocolate puddings

Glazed French lemon tart, marinated winter berries, vodka & lemon sorbet

Selection of English & continental cheeses, biscuits, celery, grapes & house chutney

Coffee or tea, mini mince pies

**THE KAYE ARMS  
NEW YEARS EVE**

**WE WILL BE SERVING OUR TRADITIONAL SUNDAY LUNCH  
12PM UNTIL 8PM**

**Roast Sirloin of beef, Yorkshire pudding, rich red wine gravy, roast potatoes &  
seasonal vegetables**

**Roast local pork loin, sage & onion stuffing, rich red wine gravy, roast potatoes &  
seasonal vegetables**

**£12.95**

**OUR MAIN MENU WILL ALSO BE AVAILABLE**

**STAY AND SEE IN THE NEW YEAR WITH A GLASS OF BUBBLES**