

BOXING DAY LUNCHEON

Wednesday 26th December 2007

Winter Vegetable Soup, Spiced Carrot Oil

Seared Scallops, Cauliflower Puree, Orange Butter Sauce

Ham Hock Terrine, Pease Pudding, Parsley Dressing

V Ribblesdale Cheese and Red Onion Parcels with Red Pepper Essence

Roast Rib of Nidderdale Beef with Yorkshire Pudding
Horseradish Sauce, Roast Potatoes, Roast Gravy

Fillet of Lemon Sole and Spinach Roulade
Chervil Potato Cake, White Wine and Grape Sauce

Slow Roasted Local Belly Pork
Sage Mash, Roast Baby Beetroots, Cider Glaze

Roast Fillet of Whitby Cod
Old Peculiar Rarebit, Red Onion Rosti, Caper Gremolata

V Baked Goats Cheese, Tomato and Baby Leek Tart
Winter Leaves, Thyme Oil

Panache of Winter Vegetables

Bread and Butter Pudding, Marinated Madeira Raisins,
Vanilla Custard

White and Dark Chocolate Marquise, Coffee Bean Anglaise

Glazed Lemon Tart, Clotted Cream, Candied Lime

Christmas Cheeseboard with Celery, Grapes,
Tomato Chutney, Walnut Bread

Filter Coffee and Sweetmeats

£32.50

Served 12.00 to 4.00p.m.

NEW YEARS DAY LUNCHEON

Tuesday 1st January 2008

Black Velvet or Kir Royale

Pea and Ham Soup

Salmon and Crab Ballontine with Citrus Crème Fraiche

Warm Salad of Black Pudding, Chorizo Sausage,
Bacon Crisps, Poached Egg

V Wild Mushroom and Thyme Risotto with Truffle Oil

Crispy Roast Gressingham Duck
Bubble and Squeak, Braised Red Cabbage, Spiced Red Wine Reduction

Roast Fillet of Whitby Cod
Old Peculiar Rarebit, Red Onion Rosti, Caper Gremolata

Roast Loin of Local Pork
Apple Sauce, Apricot and Sage Stuffing, Roast Potatoes, Roast Gravy

Lords Fish Pie

V Baked Goats Cheese, Tomato and Baby Leek Tart
Winter Leaves, Thyme Oil

Panache of Winter Vegetables

Crème Brulee, Red Wine Poached Pear, Homemade Shortbread

Nutmeg Scented Rice Pudding, Apple and Cinnamon Compote

White and Dark Chocolate Marquise, Coffee Bean Anglaise

Christmas Cheeseboard with Celery, Quince Jelly and Pickled Grapes

Filter Coffee and Chocolates

£32.50

Served 12.00 to 4.00p.m.

LORDS
RESTAURANT



CHRISTMAS 2007

LORDS RESTAURANT
8 MONTPPELLIER STREET
HARROGATE
HG1 2TQ

CELEBRATE YOUR CHRISTMAS AT LORDS RESTAURANT

- Open for Lunch 12.00 - 2.00p.m. and Dinner 6.00 - 9.30p.m.
- Open every Sunday
Lunch 12.30 - 3.00p.m. Dinner 6.00 - 9.00p.m.
- Open for Lunch on Christmas Day, Boxing Day and New Years Day.

- Christmas Party Bookings from 4 to 50 People available.
- Vegetarian and special dietary requirements always catered for.
- Post Christmas Parties catered for in the New Year.
Please ask for details of special rates available.
FOR YOUR OWN PRIVATE PARTY.

TO MAKE YOUR CHRISTMAS RESERVATION CALL 01423 508762

LORDS RESTAURANT, 8 MONTPPELLIER STREET, HARROGATE HG1 2TQ

CALL 01423 508762 FOR CHRISTMAS ENQUIRIES

DECEMBER LUNCH AND EARLY EVENING MENU

1st-24th December 2007
12.00-2.00pm 6.00-7.00pm

Butternut Squash and Thyme Soup, Ribblesdale Sippets

Duck, Mushroom and Juniper Berry Terrine,
Winter Chutney, Melba Toast

Smoked Haddock and Pea Fishcake, Chive Hollandaise

Stilton, Pear and Walnut Tart, Balsamic Dressing

Traditional Roast Yorkshire Turkey
Sage and Chestnut Stuffing, Bacon and Chipolata Rolls, Cranberry
Relish, Bread Sauce

Fillet of Atlantic Salmon
Spinach Risotto, Crispy Leeks, Chive Dressing

Slow Cooked Blade of Wharfedale Beef
Fondant Potato, Bacon Crisp, Red Wine Jus

Honey Glazed Parsnip and Potato Rosti
Chickpea and Shallot Casserole

**All Main Courses are served with
a Selection of Potatoes & Vegetables**

Christmas Pudding with Brandy Sauce

Crème Brulee, Spiced Apple Compote,
Homemade Shortbread

Dark Chocolate and Orange Tart, Clotted Cream,
Clementine Compote

Filter Coffee and Christmas Sweetmeats

£17.50 Two Courses with Coffee
£19.50 Three Courses with Coffee

FESTIVE DINNER MENU

1st-24th December 2007

Roast Butternut Squash and Thyme Soup,
Ribblesdale Sippets

Smoked Haddock and Pea Fishcake, Chive Hollandaise

Duck, Mushroom and Juniper Berry Terrine,
Winter Chutney, Melba Toast

Stilton, Pear and Walnut Tart, Balsamic Dressing

Traditional Roast Yorkshire Turkey
Sage and Chestnut Stuffing, Bacon and Chipolata Rolls,
Cranberry Relish, Bread Sauce

Slow Cooked Blade of Wharfedale Beef
Fondant Potato, Bacon Crisp, Red Wine Jus

Fillet of Atlantic Salmon
Spinach Risotto, Crispy Leeks, Chive Dressing

Honey Glazed Parsnip and Potato Rosti
Chickpea and Shallot Casserole

**All Main Courses are served
with a Selection of Potatoes & Vegetables**

Christmas Pudding with Brandy Sauce

Crème Brulee, Spiced Apple Compote,
Homemade Shortbread

Dark Chocolate and Orange Tart, Clotted Cream, Clementine
Compote

Christmas Cheeseboard with Tomato Chutney,
Celery and Grapes

Filter Coffee and Christmas Sweetmeats

£25.00

CHRISTMAS DAY LUNCHEON

25th December 2007

Wild Mushroom and Truffle Soup, Sage Beignets

Seared King Prawns, Straw Vegetable Tempura,
Champagne Butter Sauce

Pheasant, Venison and Guinea Fowl Terrine,
Pear Chutney, Toasted Brioche

Smoked Salmon Timbale, Caper Berries, Lemon Oil

Traditional Roast Yorkshire Turkey
Chestnut and Thyme Stuffing, Bacon and Sausage Rolls, Bread
Sauce, Cranberry Tartlet

Fillet of Halibut
Wilted Spinach Leaves, Red Wine Sauce

Fillet of Nidderdale Beef
Foie Gras Croute, Roast Parsnips, Madeira Glaze

Winter Vegetable Wellington
Roast Chestnuts and Shallots, Port Jus

Panache of Festive Potatoes and Vegetables

Flamed Christmas Pudding, Brandy Sauce

Iced White Chocolate Parfait, Cassis Syrup,
Dark Chocolate Tuille

Banana Tarte Tatin, Clotted Cream, Toffee Sauce

Christmas Cheeseboard with Celery, Grapes,
Tomato Chutney, Walnut Bread

Filter Coffee and Sweetmeats

£65.00

Served 12.00 – 2.00p.m.