



## Christmas Party Menu

£19.50 2 Course

£23.00 3 Course

Roast Parsnip & Apple Soup with white truffle oil (v)

Goats Cheese, pear & walnut tart (v)

Smoked Duck, fig & blackberry salad

Traditional Roast Turkey or

32 Day Dry Aged Roast Beef Topside

'Served with Festive accompaniments'

Homemade Gnocchi with roasted pumpkin, sage & spinach pesto (v)

Salmon En Croûte with lemon & thyme potatoes

Christmas Pudding with Brandy butter & vanilla ice-cream

Salted Dark Chocolate Tart with caramel ice-cream

Spiced Lemon Cheesecake, with raspberry sorbet

**For further information & Bookings**

**01653 618713**

**[eat@thestonetroughinn.com](mailto:eat@thestonetroughinn.com)**

We do require pre orders for all Christmas parties no later than 48 hours prior to dining.  
If you suffer from any allergens please make us aware & we will be happy to help

# Merry Christmas



**Christmas Day**  
6 Course menu  
£60.00 per person

Spiced Butternut Squash Soup  
with Nutmeg crème fraiche (v)

Whisky Cured Salmon & Salmon Mousse  
served with rye bread toast

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Lemon Sorbet

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Trio of Roast Meats, Honey Glazed Ham, Roast Turkey  
& Pheasant

Vegetarian Wellington, sweet potatoes, mushrooms,  
kale, spinach, & chestnuts (v)

served with roast potatoes, roasted winter roots,  
sprouts with chestnuts, sage & onion stuffing  
& a rich red wine jus

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Christmas Pudding with Brandy butter  
& vanilla ice-cream

Yorkshire Cheeseboard served with chutney & biscuits

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Tea or Coffee with warm Mince Pies



**New Years Eve**  
5 Course menu  
£35 Per Person

Smoked Salmon Blinis with Caviar Cream

Butternut Squash Ravioli with rocket, sage  
and Pinenut butter (v)

Smoked Duck on a citrus salad of orange segments,  
pink grapefruit & mint leaves

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Lemon Sorbet

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Yorkshire Beef Wellington served with Dauphinoise  
potatoes, French beans & finished with a red wine jus

Pan-Fried Salmon, mussels & prawns served with  
purple potatoes in a lobster bisque with a Samphire  
garnish

Chestnut, Spinach & Blue Cheese En Croûte  
with tenderstem broccoli & a cream sauce (v)

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Salted Chocolate Tart  
with caramel ice-cream & popcorn

Soft Meringue Roulade with apricot & mascarpone

Selection of Cheeses with chutney, fruitcake &  
oatcakes

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Coffees & Chocolates

We require a full pre-order a week in advance for Christmas day & a deposit of £10pp to secure your table, which will be fully redeemed on the day. Please enquire about children's sized portions.

A relaxed evening of warm fires, great food & wonderful company to see in the New Year