

Calvert's

R E S T A U R A N T

at The Wensleydale Creamery
Visitor Centre

Christmas Lunch Menu 2016

28th November - 31st December
(available seven days a week†)

One Course
£12.95
Two Courses
£14.95
Three Courses
£16.95

To Start

- Roasted root vegetable soup, served with a toasted Wensleydale Blue cheese scone (V) (GF)
- Ham hock & Yorkshire Wensleydale cheese croquette, served with home-made tomato & apple chutney
- Potted smoked mackerel with home-made rye bread and beetroot relish (GF)
- Mushroom and roasted shallot crumble with a toasted Yorkshire Rarebit crostini (V) (GF)

Main Courses

- Traditional roast Yorkshire turkey, served with sausage wrapped in bacon, seasonal vegetables and potatoes, home-made pork, sage & onion stuffing and a rich turkey gravy (GF)
- Slow-braised Yorkshire Dales beef in Black Sheep ale, served with horseradish mash and seasonal vegetables (GF)
- Luxury fish pie, topped with a Yorkshire Wensleydale cheese & chive mash, served with seasonal vegetables (GF)
- Winter vegetable & white bean stew with oat & chickpea dumplings, served with Yorkshire Wensleydale cheese to sprinkle on top (V) (GF)

Desserts

- Sue's home-made Christmas pudding, served with a rich Irish cream sauce
- Sticky toffee, date and walnut pudding, served with a salted caramel sauce and Brymor vanilla ice cream
- Vanilla cheesecake, served with a clementine & cointreau compote and Brymor Yorkshire Wensleydale & Ginger Cheesecake ice cream
- Wensleydale Cheeseboard featuring three of our finest cheeses, served with home-made oat biscuits & chutney, grapes & celery

Booking is advisable. To reserve a table please call **01969 667664**,
or email: creamery@wensleydale.co.uk



(V) = Vegetarian Option
(GF) = Gluten Free Available
†Closed Christmas Day and Boxing Day