



WHITE LODGE FILEY
HOTEL • RESTAURANT • BAR

CHRISTMAS LUNCH 2020

-STARTERS -

Scottish Oak Smoked Salmon,
Crayfish tail and cream cheese bavarois

Wild Boar & Pistachio Terrine,
Graham's port & red onion jam with crostini

Scottie Goats Cheese & Thyme Croquette,
Flixton heather honey, caramelised fig, rocket, and toasted almonds

-SOUP-

Royal Game Soup
or
Root Vegetable Consommé

- SORBET-

Champagne sorbet
or
Lemon sorbet

- MAINS-

Traditional Flowery Fields Farm Roast Turkey,
Local pigs in blankets, honey roast parsnips,
Yorkshire pudding, goose fat roast potatoes, turkey gravy, bread sauce

Roast Rib of Yorkshire Hereford Beef,
Honey roast parsnips, goose fat roast potatoes,
Yorkshire pudding and proper gravy

Pan Fried Halibut Loin,
Lobster bisque,
buttered new potatoes and wilted greens

Baked Celeriac, Wild Mushroom and Chestnut Wellington,
Honey roast parsnips,
roast potato, and red wine gravy



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The Crescent Filey North Yorkshire YO14 9JX



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- PUDDING-

Festive Christmas Pudding,
1995 Samalens Armagnac Sauce

Sherry Laced Traditional Raspberry Trifle

Rich Chocolate Black Forrest Roulade,
Double chocolate ice cream

Cheeseboard

Quince jelly, biscuits, grapes, and celery

Ewe Beauty

Washed in brine this semi soft ewes milk cheese has been likened to a pecorino. Supreme champion cheese 2019. Gold medal winner at the great Yorkshire show. Matured for over 6 months giving a nutty flavor profile with a hint of caramel.

Flatcapper Northern Brie

White mould ripened cheese made with pasteurised Yorkshire cow's milk. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience. Bronze winner at the 2018 World Cheese Awards.

Kick Ass Cheddar with Charcoal

A full flavoured Extra Mature Cheddar with an age profile of 18 months. It has a soft, creamy and buttery texture, with a full nutty flavour. Produced in Chipping, Rural Lancashire.

Yorkshire Blue

This hand-crafted blue cheese has a buttery texture and a creamy taste. A rich, altogether softer and more delicate cheese than Stilton. This blue cheese is made the Roquefort method.

6 COURSES - 90.00



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