

How to Book your Meal

Our Inn will be festively decorated from Friday 25th November. We are taking Christmas Bookings for dates from Friday 25th November until Saturday 31st December 2011.

A non-refundable deposit of £15.00 per person for the Christmas Party Lunch and Dinner menu and £30.00 per person for Christmas Day Lunch and New Year's Eve Dinner secures your booking.

A receipt for your deposit will be issued and deducted from your final bill. Payment in full for Christmas Day and New Year's Eve is required by Monday 12th December 2011.

Please complete the appropriate booking form and return it to us with your deposit. Confirmation of your booking will be sent upon receipt.

Please make cheques payable to THE GOLDEN BALL.

We look forward to seeing you over the Christmas period and will do our best to make it enjoyable.

A good selection of wines is available to complement your meal.

Christmas Parties

3 Course Lunch or Dinner – £25.00

2 Course Lunch – £18.00

(Lunchtime only – Main Course & Sweet)

STARTERS

Red Pepper & Tomato Soup

served with crusty bread

Garlic Mushrooms

with mixed leaves and a black pepper and lemon mayonnaise dip

Fanned Melon

with winter berries in liqueur

Duck & Orange Paté

with mixed leaves, Cumberland sauce and wholemeal toast

MAIN COURSES

Traditional Roast Turkey

served with savoury stuffing, bacon and chipolata, cranberry sauce, roast potatoes and a selection of fresh vegetables

Salmon Hollandaise

a boneless salmon fillet with a Hollandaise sauce, served with a selection of fresh vegetables

Braised Lamb Shank

cooked slowly in the oven in a mint gravy and served with a selection of fresh vegetables

Chicken Scump-chias

a chicken breast wrapped in cheese and bacon presented on a cider, apple and rosemary sauce, served with a selection of fresh vegetables

Mushroom & Walnut Hotpot Pie

braised mushrooms and onions topped with sliced potatoes, finished with chopped walnuts in a red onion pastry case, served with a selection of fresh vegetables

DESSERTS

Christmas Pudding

served with brandy sauce

Lemon Meringue Pie

served with fresh cream

Chocolate Fudge Cake

served with fresh cream

Strawberry Pavolva Cheesecake

served with fresh cream

A Selection of Cheese

served with grapes and biscuits

Christmas Day Lunch

£68.00 per person • £32.00 Child (3-11) • £12.00 infant

STARTERS

Sweet Pumpkin & Parsnip Soup

served with crusty bread

Fanned Melon

with winter berries in liqueur

Garlic Mushrooms

with mixed leaves and a black pepper and lemon mayonnaise dip

Prawn Cocktail Marie-Rose

served with wholemeal bread

Pork, Chicken Liver & Cranberry Paté

served with mixed leaves, cranberry sauce and wholemeal toast

MAIN COURSES

Traditional Roast Turkey

served with savoury stuffing, bacon & chipolata, cranberry sauce, roast potatoes and a selection of fresh vegetables

Roast Sirloin of Beef

served with roast potatoes, Yorkshire pudding and a selection of fresh vegetables

Roast Leg of Pork

served with roast potatoes, Yorkshire pudding and a selection of fresh vegetables

Grilled Salmon

served with prawns in lemon butter and a selection of fresh vegetables

Mushroom & Walnut Hotpot Pie

braised mushrooms and onions topped with sliced potatoes, finished with chopped walnuts in a red onion pastry case, served with a selection of fresh vegetables

DESSERTS

Christmas Pudding

served with brandy sauce

Lemon Meringue Pie

served with fresh cream

Chocolate Chunk Cheesecake

served with fresh cream

Sherry Trifle

served with fresh cream

Orange & Cranberry Roulade

served with fresh cream

A Selection of Cheese

served with grapes and biscuits

FOLLOWED BY Coffee and Petit Fours

New Year's Eve Dinner & Disco

Music by Celebration Disco • £68.00 per person

STARTERS

Wild Mushroom Soup

served with crusty bread

Prawn Cocktail Marie-Rose

served with wholemeal bread & butter

Ogen Melon

half a melon with grapefruit and orange sorbet

Duck and Hoisin Spring Rolls

served with mixed leaves and sweet chilli sauce

Wild Boar Terrine

served with mixed leaves, Bramley apple and cider chutney with wholemeal toast

MAIN COURSES

Confit of Duck Calypso

in a black cherry and Tia Maria sauce served with a selection of vegetables

Chargrilled Sirloin Steak au Poivre

cooked to your liking and served with a creamy pepper sauce, grilled tomato, mushrooms, mixed salad and fries

Chicken & Wild Mushroom Stroganoff

sliced chicken breast with wild mushrooms in a traditional creamy Stroganoff sauce served with rice and a selection of fresh vegetables

Lemon Sole & Salmon Duo

goujons of salmon wrapped in lemon sole filets oven baked and finished with a prawn lemon and butter sauce

Roasted Vegetables and Wensleydale Bake

served with mixed leaves and French bread

DESSERTS

Fresh Fruit Salad

served with fresh cream

Orange & Cranberry Roulade

served with fresh cream

Sherry Trifle

served with fresh cream

Strawberry Pavlova

served with fresh cream

Pear Belle Helené

A Selection of Cheese

served with grapes and biscuits

FOLLOWED BY Coffee and Petit Fours