

Opening Times In December

Normal opening hours - Wednesday - Saturday

Lunch 12 - 2.30pm Dinner 6.30 - 9.30pm

Sunday 12 - 3 & 5.30 - 8.00pm

Reservations 01845 501 265

An overview of the Christmas holidays

Wednesday **23rd** open lunch and dinner

Thursday **24th** open lunch and dinner (drinkers welcome till late)

Friday **25th** serving lunch 12.30-1.30pm (pub till 3pm for village & regulars)

Saturday **26th** Boxing Day closed

Sunday **27th** open 12 - 3 & 5.30 - 8.00pm

Monday **28th** closed

Tuesday **29th** open lunch and dinner

Wednesday **30th** open lunch and dinner

Thursday **31st** New Years Eve lunch 12 - 2.30
& dinner by reservations only

Friday **1st** New Years Day open 12 - 3pm
(with a simplified menu of roasts, brunch and lunch)

Saturday **2nd** January open lunch and dinner

Sunday **3rd** January open 12 - 3 & 5.30 - 8.00pm

**We are then closed for annual leave from
4th and reopening Thursday 21st January 2010**

Wishing you a very Merry Christmas
& Happy New Year



Set Christmas Party Menu

(Available from the 2nd whilst 23rd December,

Not including Friday and Saturday evenings or Sundays).

This menu must be taken by whole party, no substitutions' or mixing with any other menus.

Homemade soup of the day
with homemade fresh bread

Oak roast smoked salmon & crayfish fishcake
lobster sauce

-o-o-

Roast turkey crown
braised red cabbage, brussel sprouts, fondant potato,
chipolatas, seasoning & crab apple jus

-o-o-

Christmas pudding
brandy butter & custard



Sticky toffee pudding
butter scotch sauce & Old peculiar ice cream

£16.95 per person

Available for parties of 6 or more by prior arrangement only.

This menu is subject to change without notice

Chef Scott Hessel's



CaRlton BoVE

*Restaurant & Bar
at Carlton Husthwaite*

December Parties

(Available from the 2nd whilst 23rd December)

This menu must be taken by whole party, no substitutions' or mixing with any other menus.

Fish & seafood soup
aioli & croutons

Five spice pheasant & black pudding spring rolls
watercress & spring onion salad, plum sauce

Caramelised onion & goats cheese tart
beetroot chutney & walnut salad

Wild mushroom & Swiss chard risotto
mature Swaledale & truffle oil

-o-o-

Roast turkey crown
braised red cabbage, brussel sprouts, fondant potato, chipolatas, seasoning & crab apple jus

Slow cooked lamb shoulder
honey roast parsnips, leek mash, rosemary & red wine jus

Salmon fillet
chive crushed new potatoes, spinach, cucumber and mussel sauce

Celeriac & Yorkshire blue potato cakes
roast butternut squash, roast peppers, spinach & pine nut dressing

-o-o-

Christmas pudding
brandy butter & custard

White chocolate & cranberry cheesecake
custard cream crumb & mulled pear sorbet

Sticky toffee pudding
butter scotch sauce & Old peculiar ice cream

£23.95 per person

Additions - canapés £3.50 per person
After dinner cheese board for party to share £3.50 per person

Available for parties of 6 or more by prior arrangement only

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Luxury December Parties

(Available from the 2nd whilst 23rd December, pre orders essential)

This menu must be taken by whole party, no substitutions or mixing with any other menus.

Seared king scallops & black pudding
celeriac, bacon & caper dressing

Pan fried foie gras
muscat, grapes & toasted brioche

Warm potato pancake topped with smoked salmon
crème fraiche, chives & lightly smoked caviar

-oOo-

Beef fillet Wellington
spinach, fondant potato, wild mushrooms & Madeira jus

Wild halibut fillet
chive & spring onion mash with a little casserole of leeks, lobster, scallops & prawns

Wild duck
honey roast roots, fondant potato, bread sauce & crab apple jus

-oOo-

Christmas pudding
brandy butter & custard

Hot mince pie soufflé
mulled pear sorbet

Bore cheese board
fireside chutney, grapes, celery & crackers


£36.95 per person

Additions - canapés £3.50 per person
After dinner cheese board for party to share £3.50 per person


Available for parties of 6 or more by prior arrangement only

This menu is subject to change without notice

Chef Scott Hessel's



CaRlton
BoRE *Restaurant & Bar*
at Carlton Hinthwaite



Christmas Day Luncheon

Friday 25th December, served between 12.30 and 1.30pm.
A deposit of £30 per person will be required at the time of booking
and the remainder will become payable by the 1st of December.

Crispy goats cheese & almond fritters
beetroot, onion marmalade & honey

King prawn cocktail
Malt whiskey Marie rose & smoked salmon toasts

Seared pigeon breast salad
rocket, pickled ginger, crispy shallots & parmesan

Leek & potato soup
crème fraiche & chives

-00-

Roast turkey crown
with all the Christmas trimmings

Roast sirloin of beef
Yorkshire puddings, onion & red wine gravy & creamed horseradish

Wild halibut fillet
with a little casserole of leeks, lobster, scallops & prawns

Celeriac & Yorkshire blue potato cakes
roast butternut squash, roast peppers, spinach & pine nut dressing

All main courses are served properly garnished in the family style

-00-

Christmas pudding
brandy butter & custard

Crème brulee trio
passion fruit-mango, lime leaf & star anise

Belgian chocolate Knickerbocker glory
chocolate & vanilla ice creams, honeycomb, boozy cherries,
brownie chunks, choc sauce & whipped cream

Bore cheese board
fireside chutney, grapes, celery & crackers

£65 per person

This menu is subject to change without notice



Chef Scott Kessel's

CaRlton BoRE

*Restaurant & Bar
at Carlton Hinthwaite*



New Years Eve

Thursday 31st December, reception at 8.00pm

Carriages at 2am - Dress black tie or dress to impress

A deposit of £30 per person will be required at the time of booking and the remainder will become payable by the 1st of December.

Champagne

served at your table on arrival

-00-

Tasting of starters to share

(Oak roast smoked salmon & crayfish fishcakes, goats cheese & caramelised onion tart, black pudding wontons, chicken liver & foie gras parfait, king prawn & bloody Mary shooters)

-00-

Duck broth 'oriental' baked under a golden puff pastry dome

-00-

Seared beef fillet, individual potato pie, cauliflower puree, spinach & oxtail jus

or

Sea bass fillet & king scallops, leeks, chive mash, caviar & red wine butter sauce

-00-

Grand assiette of Bore desserts in miniature

(Passion fruit panna cotta, triple berry yoghurt ice cream, lemon meringue pie, sticky toffee pudding & warm white chocolate doughnuts)

-00-

Cheese board

fireside chutney, grapes, celery & crackers

-00-

Coffee and petit fours

£75 per person

A vegetarian option is available upon request

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