KINGS ARMS
ASKRIGG

New Year's Eve Menu

AVAILABLE FROM 5PM – to include a glass of fizz or a pint of Askrigg local ale

2 Courses - £30 3 Courses £36

STARTERS

HOMEMADE ROASTED RED PEPPER AND TOMATO SOUP with crusty bread (GFO) (V) (DFO) (VGNO)

GARLIC MUSHROOMS topped with Wensleydale cheese served with crusty bread (V) (GFO) (DFO)

BLOODY MARY PRAWN COCKTAIL on a bed of crisp lettuce with brown bread and butter (DFO) (GFO)

DUCK BON BONS served with hoisin dip and salad garnish

BLACK PUDDING AND SMOKED BACON with a red onion salad and a raspberry vinegarette dressing (GF)

MAIN COURSES

STEAK AND ASKRIGG ALE PIE
LAMB AND MINT PIE
CHICKEN, SMOKED BACON AND MUSHROOM PIE
PHEASANT, APPLE AND SMOKED BACON PIE
All served with twice cooked chips, skinny fries or mashed potato and fresh vegetables

MUSHROOM BOURGINON PIE (VGN) (GF) (DFO)
LUXURY FISH PIE (GF) (DFO)
BRIE WELLINGTON (V) and skinny fries
All served with a choice of vegetables or a seasonal salad

DESSERTS

LEMON TART with vanilla ice cream
STICKY TOFFEE PUDDING with vanilla ice cream (GFO)
PROFITEROLES with chocolate sauce and fruit
APPLE & CINNAMON CRUMBLE with vanilla custard (GFO) (VGNO)
3 WENSLEYDALE CHEESE CHEESEBOARD with crackers and chutney