

The Cottage Inn, Haxby

115, The Village YO32 2JH

Tel: 01904 763 949

Email: thecottageinnhaxby@live.co.uk

Sample Sit Down Menu A

£19.95 per person – choices will be pre-selected

To Start

Tomato and basil soup

Prawn and crayfish salad

Garlic mushrooms on toasted focaccia



Main Course

Roast pork with seasonal vegetables

Braised beef joint in a rich red wine sauce with creamed potatoes and vegetables

Mushroom stroganoff with fragrant rice



Dessert

Chocolate fondant with vanilla ice cream

Vanilla cheesecake with mixed berry compote

Apple crumble with custard

The Cottage Inn, Haxby

115, The Village YO32 2JH

Tel: 01904 763 949

Email: thecottageinnhaxby@live.co.uk

Sample Sit Down Menu B

£19.95 per person – choices will be pre-selected

To Start

Leek and Potato Soup

Pressed ham terrine with homemade piccalilli

Melon and strawberry cocktail



Main Course

Roast Pork fillet with apple and cider cream

Salmon and spinach en crouete

Filo parcel of couscous roasted vegetables and goats cheese

All served with vegetables and potatoes



Dessert

Chocolate marquise with minted praline

Sticky toffee pudding

Strawberry and cream pannacotta with shortbread

The Cottage Inn, Haxby

115, The Village YO32 2JH

Tel: 01904 763 949

Email: thecottageinnhaxby@live.co.uk

Sample Sit Down Menu C

£19.95 per person – choices will be pre-selected

To Start

Carrot and orange soup

Prawn cocktail

Both served with crusty bread



Main Course

Chicken Chasseur

Pasta filled with wild mushrooms, spinach and ricotta
with a parmesan cream

Served with a range of vegetables and potatoes



Dessert

Baileys and white chocolate cheesecake

Berry Eton mess

Both served with fresh cream

The Cottage Inn, Haxby

115, The Village YO32 2JH

Tel: 01904 763 949

Email: thecottageinnhaxby@live.co.uk

Sample Sit Down Menu D

£19.95 per person – choices will be pre-selected

To Start

Roasted red pepper and tomato soup

Chicken liver pate with red onion marmalade

Both served with crusty bread



Main Course

Freshly carved beef or pork with homemade Yorkshire pudding
and real gravy

Parmesan crusted baked field mushroom
stuffed with vegetable couscous

Served with a range of vegetables and potatoes



Dessert

Vanilla cheesecake with berry compote

Chocolate fudge cake
Both served with fresh cream