



Christmas MENU

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STARTERS

Sweet Potato & Butternut Squash Soup
(VGA,GFA)

with baked bread & finished with crème freche

Smoked Haddock Pate
(GFA)

with sea salt & black pepper crackers, finished with
crispy leeks

Baked Ham Hock Pot
(GFA)

with crusty bread to dip

Sun Dried Tomato & Cheddar Croquettes
(V)

with a spiced plum chutney

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MAIN DISHES

Turkey Medallion (GFA)

with a pig in blanket, cranberry & sausage stuffing, creamed mashed potato, fondant potato & a rich gravy

Scottish Salmon Wellington

layered with cream cheese & spinach, served with herby sautéed potatoes with a cheddar & chive sauce

Flat Iron Steak (Medium Rare) (GFA)

£4 supplement

with creamy dauphinoise potatoes, sautéed wild mushrooms, pig in blanket, finished with a shallot & port reduction

Nut & Cranberry Roast (V,VGA,GFA)

with creamed mashed potatoes, fondant potato, sage & onion slice & a rich red wine sauce

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All above served with seasonal vegetables

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DESSERTS

Traditional Christmas Pudding(V,GFA)

with Yorvale stem ginger ice-cream

Individual White Chocolate & Raspberry Tart (V)

with Yorvale raspberry ice-cream

**Belgian Chocolate & Clementine Crème Brûlée
(V,GFA)**

with buttery shortbread biscuits

Salted Caramel Cheesecake (V)

with double cream

Trio of Cheese (V,GFA)

£3 Supplement

with a selection of crackers & chutney

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To finish homemade warm mince pies

TWO COURSES £24.95 - THREE COURSES £30.95

Festive Menu is Pre Order Only!

£10 Per Person Deposit On Booking

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**THE MARCIA INN
29 MAIN ST, BISHOPTHORPE, YORK,
YO23 2RA
01904706185**

V - VEGETARIAN

VGA - VEGAN AVAILABLE

GFA - GLUTEN FREE AVAILABLE