

# New Year's Eve at the Fauconberg Arms

**Come and join us for a  
traditional family house party**

Raise a glass of champagne to bring in  
the new and toast out the old  
whilst partying to music, games and  
festive fun with family and friends  
at the Fauconberg Arms

## **A Banquet of a Buffet in true Fauconberg style**

Venison  
Whole salmon  
Fillet of beef  
Honey roast hams

Quail, partridge, pheasant, curried 'gaon ki sabzi'  
Cheese truckles, homemade breads and pickles  
A heaving table of savouries and desserts

Tables from 8 o'clock - booking essential

**£39.00**



## Dates for Your Diary

### **Classical Music Night**

Sunday 13th December

An evening of classical music  
Cheese board suppers available

### **Rock 'n' Roll Carols**

Sunday 20th December

Bring along your voices & festive cheer  
singing the favourites from Bing to Slade!

### **Christmas Eve**

Thursday 24th December

Stirrup Cup of the York & Ainsty Hounds here 11.00am  
Crib service at the Church in Coxwold,  
followed by carol singing at the Fauconberg

### **Christmas Day**

Friday 25th December

Christmas at the Fauconberg! Festivities starting at 1 o'clock  
VERY LIMITED TABLES

### **Boxing Day**

Saturday 26th December

The Boxing Day Buffet from 12 noon

### **The Pub Panto!**

Tuesday 29th December

Oh yes it is! The Pub Christmas Panto for half an hour only!  
Oh no it isn't! (Well maybe 45 minutes)

### **New Year's Eve**

Thursday 31st December

Come along and join us for the family  
house party at the Fauconberg

### **Burns Night**

Saturday 23rd January

The ceremonial meal, the piping of the Haggis,  
then the banter and the readings begin

Full details

**web: [www.fauconbergarms.com](http://www.fauconbergarms.com)**

**tel: 01347 868214**



## THE FAUCONBERG ARMS



*A warm welcome  
awaits you  
for the festive season*

Coxwold, North Yorkshire YO61 4AD

**Tel: 01347 868214**

[www.fauconbergarms.com](http://www.fauconbergarms.com)

# Christmas Celebration Menu

## Starters

Roasted vine tomato & sweet red pepper soup

Smoked salmon & prawns

Duck & allspice terrine

Sweet onion tartlet

## Mains

Roast turkey

With apricot & nut herb stuffing, bread sauce, chipolatas wrapped in bacon and cranberry & orange jelly

Slow roasted belly pork

Served with a cider and apple gravy, crispy crackling and black pudding

Salmon fillet

Poached in lemon water and accompanied with buttered, crushed potatoes & parsley

Carrot & cashew fan

With an orange and cardamom sauce, on a bed of hot puy lentils & dill salad

## Puddings

Christmas pudding

Sherry trifle

Xmas ice

With homemade festive shortbread

Figgy pudding

## Coffee & tea

A selection of teas & coffee from Taylor's of Harrogate, with homemade truffles and mince pies

Served throughout December - booking essential

**£18.50 TWO COURSES**

**£22.50 THREE COURSES**

# Christmas Day

A truly traditional family Christmas with canapés and drinks around the fire before the Christmas gong calls all to the dining room

## Soup

Carrot & ginger

With a hint of orange liqueur muscat

## Fish

An assiette of seafood temptations

Including smoked salmon, prawns, scallops and caviar

## Sorbet

Lemon sorbet

The finest Sicilian lemons create a tangy taste bud revival

## The meats

Mr. Buffy is a renowned keeper of poultry and once again this year he is providing us with The Goose and The Turkey

## Goose

Home farm reared goose served with wild rowanberry jelly, and black pudding stuffing

## Turkey

Roasted & basted in stock, accompanied with bread sauce, orange & cranberry jelly, chipolatas wrapped in bacon, Simon's fruit & herb stuffing

## Roast Beef

Horner's of Kilburn best beef served with Yorkshire pudding, onion gravy and Elspeth Biltoft's splendid horseradish sauce

## Puddings

Christmas pudding

Rum & raisin ice cream

With Simon's Christmas brandy snaps

Sherry trifle

## Coffee & tea

With mince pies and truffles at the table or by the fire

**£60 PER GUEST**

Including all the festive trimmings and some little extra surprises, Merry Christmas from all the family with best wishes for 2010

# Boxing Day Menu

A brisk walk is highly recommended before attempting the grand Fauconberg Boxing Day buffet

## Your Feast

Fillet of beef

Honey roast ham

Poached salmon with prawns and smoked salmon trimmings

Game platter, hot water crust pork pie

Homemade breads, chutneys and pickles

## Cheeseboard

A selection from our many cheeses accompanied with fruit, celery and biscuits

## Puddings

The desserts need no introduction - as ever, a wonderful selection of all our favourites including the Christmas cake!

## Coffee & tea

With homemade truffles and mince pies

**£22.50**

