



CHRISTMAS DAY

55.95



THE CRESCENT INN
— ILKLEY —

Children's menu 12 years and under 22.50

APPETISERS

All served with complimentary freshly baked French bread and butter

Mini chorizos
roasted in honey (GF)

Mixed marinated
Provençal olives (V) (GF)

Houmous with
sourdough croûtes (V) (*)

STARTERS

All served with complimentary freshly baked French bread and butter

PAN-SEARED SCALLOPS

Alsace bacon and
hazelnut butter

CHICKEN & GOOSE LIVER PARFAIT (*)

Sourdough toast and
spiced plum chutney

CRISPY GOATS' CHEESE BON BONS (V)

Roasted beets, chicory,
hazelnut praline and
honey dressing

FRENCH ONION SOUP (*)

Toasted Gruyère croûton

SMOKED SALMON, FRESH CRAB & LEMON MAYONNAISE (*)

Artisan bread

MAINS

Served with honey roasted root vegetables, braised red cabbage,
Brussels sprouts with Alsace bacon and duck fat roast potatoes

ROAST TURKEY BREAST

Pork, chestnut and apricot
stuffing, pigs in blanket,
bread sauce and red wine jus

DUCK LEG CONFIT

Cassoulet of Toulouse sausage,
smoked bacon, flageolet beans
and plum tomatoes

SIRLOIN STEAK (*)

Scottish pasture-fed 21 day-
aged sirloin steak with a
classic Café de Paris butter
or green peppercorn and brandy
sauce, dressed leaves and
pommes frites only

MEDITERRANEAN GRATIN (V)

Ricotta, spinach and hazelnut
boules baked in a rich tomato
and béchamel sauce

ROASTED HAKE FILLET (GF)

Searred scallops and
shellfish bisque

ROASTED VEGETABLE TAGINE (V)

Roasted root vegetable,
chickpea and apricot tagine
with couscous tabbouleh
and mint yogurt dressing

SIDES

Cauliflower gratin
3.25 (V) (GF)

Duck fat roast
potatoes
3.50 (GF)

Dauphinoise
potatoes
3.50 (V) (GF)

Brussels sprouts
with Alsace bacon
3.25 (GF)

French beans with
toasted almond flakes
3.25 (V) (GF)

Pommes frites
2.95 (V) (GF)

Braised red cabbage
3.25 (V) (GF)

DESSERTS & CHEESE AND DIETARY INFORMATION OVERLEAF »————>



THE CRESCENT INN

— ILKLEY —

DESSERTS & CHEESE

The perfect finish to your meal

CHRISTMAS PUDDING [Ⓥ]

Brandy butter

CLEMENTINE TART [Ⓥ]

Crème Chantilly, spiced
vanilla syrup and
flaked almonds

CRÈME BRÛLÉE [Ⓥ] [Ⓦ]

Classic vanilla crème brûlée
topped with raspberries

RICH FLOURLESS CHOCOLATE CAKE [Ⓥ] [Ⓦ]

Vanilla ice cream

STICKY TOFFEE PUDDING [Ⓥ]

Vanilla ice cream

RUSTIC FRENCH CHEESE BOARD [Ⓦ]

Biscuits, celery and red
onion confiture

ICE CREAMS & SORBETS [Ⓥ] [Ⓦ]

Please ask a server
for flavours

COFFEE & MACAROONS

Coffee of your choice and French macaroons



[Ⓥ] These dishes are suitable for vegetarians. [Ⓦ] These dishes are suitable for a gluten-free diet. Please advise your server. ^{Ⓦ*} These dishes can be made suitable for a gluten-free diet, please ensure you clearly advise your server that you require a gluten-free option. We have a separate children's menu available on Christmas Day for £22.50. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. There is a 10% discretionary service charge for all tables of six or more. **Christmas 2018**

