



THE CRESCENT INN

— ILKLEY —

# CHRISTMAS PARTY

3 COURSES **18.95**

## APÉRITIFS & APPETISERS

Kir Royal 125ml 4.50

Hendrick's Gin 25ml  
and Fever-Tree Tonic  
6.25

Red pepper and anchovy  
tapenade with artisan  
bread ☉ 3.50

Mini chorizos roasted  
in honey ☉ 3.95

Houmous with sourdough  
croûtes (V)☉ 2.95

Mixed marinated  
Provençal olives (V)☉  
2.95

Whole roasted garlic  
bulb, artisan bread,  
olive oil and balsamic  
vinegar (V)☉ 3.95

## STARTERS

All served with complimentary freshly baked French bread and butter

### SMOKED MACKEREL PÂTÉ ☉\*

Crème fraîche, lemon and  
paprika and sourdough toast

### CHICKEN LIVER PARFAIT ☉\*

Sourdough toast and red  
onion confiture

### TOASTED SOURDOUGH & FRICASSEE OF MUSHROOMS ☉\*

With (or without (V))  
Alsace bacon

### WHIPPED GOATS' CHEESE (V)☉\*

Marinated peppers on  
toasted artisan bread

### TOMATO & RED PEPPER SOUP (V)☉\*

Basil crème fraîche

## MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables.

Steak is served with pommes frites and dressed leaves

### ROAST TURKEY

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

### SALMON FILLET

Green beans, sun blushed  
tomatoes and a herb and  
caper dressing

### CHICKEN CHASSEUR ☉\*

Pan-fried chicken breast in a  
classic red wine, mushroom and  
concassé tomato chasseur sauce

### SLOW-COOKED MARINATED MEDALLIONS OF PORK

Honey and grain mustard glaze,  
Morteau sausage, caramelised  
apples and Dijon beurre blanc

### RUMP STEAK ☉\*

Pan-fried Scottish pasture-fed  
21 day-aged rump steak with green  
peppercorn and brandy sauce

### ROASTED VEGETABLE TAGINE (V)

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

### BEEF BOURGUIGNON ☉\*

Slow braised beef, shallots,  
red wine, mushrooms and bacon

### VEGETABLE & CHEESE TARTLET (V)

Warm tartlet of butternut  
squash, spinach, Le Saint Mont  
des Alpes cheese and caramelised  
onion with a chive beurre blanc

## SIDES

Cauliflower gratin  
3.25 (V)☉\*

House Salad  
3.25 (V)☉\*

Dauphinoise  
potatoes  
3.50 (V)☉\*

Brussels sprouts  
with Alsace bacon  
3.25 ☉\*

French beans with  
toasted almond flakes  
3.25 (V)☉\*

Pommes frites  
2.95 (V)☉\*

Braised red cabbage  
3.25 (V)☉\*

Roasted field mushrooms  
3.25 (V)☉\*

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



THE CRESCENT INN

— ILKLEY —

## DESSERTS & CHEESE

The perfect finish to your meal

### PASSION FRUIT POSSET (V) (GF)

Almond crumble crunch

### CHOCOLATE BROWNIE (V)

Warm pouring chocolate sauce  
and salted caramel ice cream

### CRÈME BRÛLÉE (V) (GF)

Classic vanilla crème brûlée

### STICKY TOFFEE PUDDING (V)

Vanilla ice cream

### RUSTIC FRENCH CHEESE BOARD (GF)

Biscuits, celery and red  
onion confiture

### ICE CREAMS & SORBETS (V) (GF)

Please ask a server  
for flavours



(V) These dishes are suitable for vegetarians. (GF) These dishes are suitable for a gluten-free diet. Please advise your server. (GF) 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 or we are happy to charge 50% less for smaller portions of selected dishes on our menus. 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**

