

Wine for the Table

Pre Order your Wine and Fizz for any of our events throughout December and receive 10% off each bottle.

Poggio Alto Pinot Grigio £18.25
Mount Holdsworth Sauvignon Blanc £24.50
Mâcon-Villages Domaine Chenevrières £25.95

Rioja, Conde Valdemar Tempranillo £20.50
Pinot Noir Reserve £22.00
Malbec Coleccion Finca La Colonia £23.95

Sancerre Rosé Pascal Gitton £28.50

Prosecco Extra Dry, Ca' del Console Bottle £22.50
Rotari Brut Rosé £27.50
Veuve Clicquot £49.95

Christmas Ts & Cs

- Our festive events require a deposit of £10PP to confirm any reservation.
- Full payment for New Years Eve and Boxing Day along with pre order required by 10th December.
- All cancellations made within 72 hours of booking will not have their deposits refunded
- Please make us aware of any allergens or dietary requirements when placing your pre order.
- The Scotts Arms reserves the right to cancel or amend any of the events advertised.

GF = Gluten free option is available, please tell us of all dietary requirements.

V Suitable for Vegetarians. **VE** Vegan.

Items on this menu may contain nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

2019 Burns Night

Thursday 23rd January

Four course traditional Scottish feast, full addressing of the haggis with a tot of whisky, live piper and Gaelic music.

£32.50 per person.

Valentine's Day

Friday 14th February

Surround yourself with romantic candle lit tables, log fires, atmospheric live music and enjoy a beautiful three course dinner.

£70 per couple

The Scotts Arms

Christmas Menus

The Scotts Arms

Sicklinghall, Wetherby
West Yorkshire LS22 4BD
01937 582 100

Christmas Celebration

£22.50 ph

Pre-order required 2 weeks prior to reservation

Starters

Chicken Liver Pâté **GF**

Balsamic onion confit, malted wheat toasted bloomer

Smoked Haddock & Spinach Fishcake

Over creamy leeks with coarse grain mustard

Butternut Squash, Coconut & Ginger Soup **GF** **VE**

Toasted fennel seeds, artisan roll

Goats Cheese Bruschetta **GF** **V**

Topped with charred red pepper salsa, balsamic marinated cranberries & sultanas

Mains

Traditional Roast Turkey

Duck fat roast and mashed potato, seasonal vegetables & trimmings

Beef Brisket Bordelaise **GF**

5 hour slow baked, tender beef. Creamed horseradish mash, root vegetable broth

Thai Snapper Curry **GF**

Roasted red snapper supreme over fragrant jasmine rice with crunchy vegetables in a spicy coconut, lemongrass & ginger sauce

Sweet Potato, Cashew & Apricot Chutney Tart **GF** **VE**

Served with sautéed potatoes & rosemary roasted asparagus

Desserts

Traditional Christmas Pudding

Homemade Brandy Sauce

Wensleydale Cheese Board

Biscuits & fruit chutney

Chocolate Yule Log

Chantilly cream, hot chocolate sauce

Raspberry Frangipane Tart **GF** **VE**

Coconut ice cream, fruit coulis

Boxing Day

£30 ph

Pre-order & full payment by 10th December

Starters

Spiced Carrot, Lentil & Coriander Soup **GF** **VE**

Served with seeded artisan roll

Chicken Liver Pâté **GF**

Balsamic onion confit, melba toast

Cod & Pancetta Fishcake

Puy lentils in a white wine & Dijon cream sauce

Creamy Garlic Mushrooms **V** **GF**

Puff pastry, rocket, pesto drizzle & gruyere

Mains

Duck Ragu

Shredded confit of duck & pancetta lardons in a rich red wine, tomato & oregano sauce with pappardelle pasta, topped with garlic breadcrumbs

Risotto Verde **V** **GF**

Creamy Arborio rice with pea puree, baby spinach, mint & asparagus

Baked Sea Bass Fillet **GF**

Marinated with lemon, rosemary & sea salt, roast potatoes & wild rocket salad

Roast Breast of Turkey

Duck fat roast and mashed potato, chef's vegetable selection & trimmings

Beef Brisket Bordelaise **GF**

5 hour slow baked, tender beef, creamed horseradish mash & root vegetable broth

Desserts

Tiramisu

Coffee soaked sponge, with mascarpone & masala cream

Chocolate Fudge Cake

Vanilla ice cream

Sticky Toffee Pudding

Dark toffee sauce, hot custard or vanilla pod ice cream

Raspberry Frangipane Tart **GF** **VE**

Coconut ice cream, fruit coulis

Children's Menu available @ £10pp for under 12's

New Year's Eve

£70 ph

Pre-order & full payment by 10th December

Starters

Wild Argentinian King Prawns

Coated in bamboo charcoal infused panko crumb with sweet chilli, lime & sesame sauce

Roasted Cauliflower Soup **V** **GF**

Cumin oil, toasted almonds

Baked Mini Camembert **V**

Sticky fig relish, toasted walnuts & flatbreads

Confit Duck & Black Pudding Terrine **GF**

With pistachios, blackberry & cherry compote

Mains

Charred Beef Fillet **GF**

Yorkshire blue cheese sauce, twice fried chips & heirloom tomato salad

Roasted Lamb Rump

Sweet potato puree, fine green beans, parmesan crumble, port jus

Smoked Cod Loin **GF**

Garlic sautéed queenies, celeriac mash, samphire

Rosemary & Thyme Chicken Supreme **GF**

Over a creamy lemon & roquette risotto with crispy pancetta

Wild Mushroom Gnocchi **V**

Porcini cream sauce with wilted spinach, parmesan & truffle oil

Desserts

Sticky Toffee Pudding

Ginger & caramel ice cream, caramelised banana

Yuzu Daiquiri Cheesecake

Salted lime praline crumb

Chocolate Brioche Bread & Butter Pudding

Crème anglaise, candied pecans

Mature Cheddars & Artisan Crackers

Fresh fruit, black garlic chutney

Truffles