

YHVG ANNUAL DINNER

Marcia Inn Bishopthorpe

Saturday 22nd. January 2022 7.00 for 7.30pm

2 course dinner £17.95

3 course dinner £22.95

STARTERS

TOMATO & BASIL SOUP

served with baked artisan bread

HOMEMADE CHICKEN LIVER PATE

served with toasted bread and real ale chutney

GARLIC MUSHROOMS

served with toasted sourdough

DEEP FRIED PANKO KING PRAWNS

served with a sweet chilli dip

MAINS

HOMEMADE STEAK & ALE SHORTCRUST PIE

served with handcut chips and garden peas

TRIO OF PORK SAUSAGES

served on creamy mashed potatoes with onion gravy and garden peas

BEER BATTERED HADDOCK

served with handcut chips, homemade tartare sauce and mushy peas

HOMEMADE VEGETABLE LASAGNE

served with a dressed salad and garlic bread

DESSERTS

HOMEMADE CHEESECAKE

served with pouring cream

HOMEMADE CHOCOLATE ORANGE BROWNIE

topped with vanilla ice cream

GOOSEBERRY AND APPLE CRUMBLE

served with custard

YORVALE ICE CREAM MEDLEY

vanilla, strawberry and chocolate