



Trembling Madness Lendal Private Hire Menu

We offer a choice of a sit down meal where all the food is shared in the centre or a buffet .

House of the Trembling Madness

Christmas Buffet

Selection of the following dishes

- Fish** smoked salmon pate with brandy, smoked mackerel pate, russian salmon gravlax , cured herring fillets, mustard lemon & dill sauce
- Cheese** whisky cheese, wellington blue cheese, burts cider washed cheese, snowdonia green thunder, leeds hellfire beer cheese, mackenzies smoked cheese, spanish blue cheese wrapped in vine leaves
- Meat** mini picante chorizos, yorkshire salamis, duck, serrano ham, lomo, mackenzies smoked ham, homemade dill mustard sauce, spreadable chorizo, selection of local pork pies
- Vege** vegetable antipasta, rose petal harissa & hummus, homemade tzatziki, baba ganoush, garlic & herb mushroom pate
- With** russian salad, via vecchia breads, toasts, pickles, olives, boxing day pickles, homemade ranch salad

£13.00 per person

Add Ons

- Mulled Wine with Brandy £3.75
- Mulled Scrumpy Cider with Rum £2.50
- Hot Drink & Mince Pie £3.50
- Welcome Glass of Fizz £3.50
- Bottle of Wine £15

Starters

Chestnut & Sage Soup **V**

a rich warming homemade soup to start your meal

Festive Salmon & Avocado Stack

salmon pate with brandy , served with olives, toast and coleslaw

Duck & Apricot Brandy Pâté

duck liver, herbs, apricot & apricot brandy pate served with olives, toast and coleslaw

Mushroom & Garlic Pâté **V**

vegan brown lentil, garlic, herb & mushroom, served with olives, toast and coleslaw

Mains

Served with Roast Potatoes & Vegetables

Beer Brisket

slow roasted for 12 hours in our own spice mix and soaked in belgium beer

Crispy Pork Belly

cooked on a bed of sage, garlic and dijon with lots of crackling

Jamaican Roast Gammon

covered in our own sweet and spicy jerk marinade

Turkey Breast Joint

stuffed with rosemary and garlic

Mushroom and Nut Roast **V**

homemade blend of nuts, garlic, parsley and mushrooms

Pudding

Cheese Board **V**

selection of our excellent xmas cheeses with accoutrements

Christmas Pudding **V**

soaked in barley wine and served with brandy sauce

Black Forest Brownie Cheesecake **V**

dark belgian chocolate with cream mousse and morello cherries

Baileys Banana Trifle **V**

brownies, bananas and a baileys custard topped with toffee and chocolate

2 course meal £19 each

3 course meal £22.50 each



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