



THE
AIREDALE HEIFER

Christmas Evening

MENU

Starters

Winter Vegetable Soup served with Croûtons & Crusty Bread (V) (G)

Home smoked Salmon & Prawn Cocktail (G)

Brie Brulee with Cranberry Compote served with Crusty Bread (G)

Duck & Orange Paté served with Toast & Christmas Chutney

Blackstick Blue Fritters with Carrot & Spring Onion Curls and Citrus Mayonnaise

Mains

Traditional Roast Turkey with Goose Fat Roast Potatoes, Chipolata sausage, Stuffing and Seasonal Vegetables (G)

Slow roasted Blade of Beef with Caramelised Root Vegetables & Onion Mashed Potatoes (G)

Crispy skin on Salmon Fillet served with Buttered Greens, Potato Croquette Champagne & Asparagus Cream (V) (G)

Parsnip, Wild Mushroom & Cranberry Loaf served with Dauphinoise Potatoes and a Sauce (V)

Desserts

Traditional Christmas Pudding served with Brandy Sauce

White Chocolate & Raspberry Crème Brulee served with Shortbread (G)

Festive Meringue with Lightly Mulled Wine Fruits & Chantilly Cream (G)

Sticky Toffee pudding with homemade Salted Caramel Ice cream

Two Courses £17.95 per person

Three Courses £22.95 per person

Pre-order required with a £10 per person deposit



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For booking please call **01274 515870**

A deposit of £10 per person and completed booking form is required to secure your booking

Name _____ Date _____

Contact No. _____ Time _____

Guest Name
(Must be completed)

STARTERS

SOUP

SALMON & PRAWN COCKTAIL

BRIE BRULÉE

PATE

BLACKSTICK BLUE FRITTERS

MAINS

ROAST TURKEY

BEEF

SALMON

VEGETARIAN LOAF

PUDDINGS

CHRISTMAS PUDDING

CRÈME BRULÉE

FESTIVE MERINGUE

STICKY TOFFEE PUDDING

Please inform us below of any allergies or dietary requirements.

CANCELLATION POLICY

All meals must be paid for 7 days prior to the booking. If you cancel a meal within 72 hours you will lose your deposit, if you cancel a meal within 48 hours you will lose your full payment