

THE AIREDALE HEIFER

LARGE PARTY MENU

Two Courses £ 17.95 Three Courses £22.95

STARTERS

TODAY'S HOMEMADE SOUP (V) (G)

Freshly made and piping hot served with Freshly Baked Crusty Bread & Butter.

GARLIC MUSHROOMS (V) (G)

Creamy Garlic Mushrooms served with Crusty Bread & Butter

BRUSSELS PATE

Served with Toast, Apple Chutney & Salad Garnish

FILO KING PRAWNS

King Prawns wrapped in Filo Pastry served with Sweet Chili Dipping Sauce & Leaf Garnish

MAINS

ROAST OF THE DAY (V) (G)

Roast of the Day served with Roast Potatoes, Yorkshire Pudding & Vegetables

HOLY COW PIE

Steak Ale & Mushroom Pie with Short crust Pastry served with Chips, Garden Peas & Gravy.

FISH & CHIPS (V) (G)

Bridgehouse Blonde Ale Battered Haddock served with hand cut Chip, Mushy Peas & Homemade Tartare Sauce.

THE HEIFER BURGER

Chefs own recipe Beef Burger topped with Cheese in a Toasted Brioche Bun with Battered Onion Rings, Lettuce & Tomato served with Skin on Fries, Coleslaw & grilled Corn on the Cob.

8oz GAMMON STEAK

Gammon Steak Chargrilled served with Hand cut Chips, Fried Egg, & Garden Peas

ROASTED VEGETABLE LASAGNE (V)

Roasted Root Vegetable and five bean Lasagna served with Garlic Ciabatta & Salad Garnish

DESSERTS

STICKY TOFFEE PUDDING

Rich Sticky Toffee Pudding with Butterscotch Sauce served with Vanilla Ice cream

WARM CHOCOLATE FUDGE CAKE

Rich Chocolate Fudge Cake served with Vanilla Ice Cream

AIREDALE MERINGUE (G)

Homemade giant Meringue topped with fresh Cream & Seasonal Fruit

ICE CREAM (G)

2 Scoops of Vanilla Ice Cream topped with Fresh Cream & Fruit Compote.

(V) Vegetarian (G) Gluten Free

Please take note at busy times food can take up to an hour at these times we appreciate your patience