

Airedale Heifer

Large Party Menu

Two Courses £17.95 Three Courses £22.95

STARTERS

Homemade Soup of the Day (V) (G)
Freshly made and piping hot served with Crusty Bread

Garlic Mushrooms (V) (G)
Creamy Garlic Mushrooms served with Crusty Bread

Chicken Liver Pate
Served with Toast, Apple Chutney & Salad Garnish

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

MAINS

Roast of The Day (V) (G)
Roast of the Day served with Roast Potatoes Yorkshire Pudding and seasonal vegetables

Holy Cow Pie
Steak, Ale and Mushroom Pie with Shortcrust Pastry served with Chips, Garden Peas and Gravy

Fish & Chips (V) (G)
Bridgehouse Blonde Ale Battered Haddock, served with hand cut Chips, Mushy Peas & Homemade Tartare Sauce.

The Heifer Burger
Chefs own recipe Beef Burger topped with Cheese in Toasted Brioche Bun with Battered Onion Rings, Lettuce & Tomato served with Skin on Fries, Coleslaw & Grilled corn on the Cob

Heifer Kiev
Chicken Breast stuffed with Chorizo, Salami, Parma Ham and a Garlic & Herb butter coated in Panko Breadcrumbs, dressed House Salad and a choice of Skin on Fries.

DESSERTS

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

Warm Chocolate Fudge Cake
Served with Vanilla Ice Cream

Airedale Meringue (G)
Homemade Giant Meringue topped with Seasonal Fruit & Chantilly Cream

Ice Cream (G)
Topped with Fresh Cream & Fruit Compote.

G- Gluten Free V- Vegetarian

