

Christmas Day

Adults £60 per person Children £30.00

Children strictly under 10's

Arrive 11.30 to 12.30 & Lunch served 1pm

On arrival there will be an assiette of chefs canopies on your table per person

£30 per person non refundable deposit

Your pre order and payment in full is required 14 days in advance

Starters

Number your menu choice in the boxes

- | | |
|--|---|
| <input type="checkbox"/> Spiced carrot and parsnip soup, parsnip crisps and cumin and coriander yoghurt. (V) | <input type="checkbox"/> Parma Ham with olives and grilled Halloumi on a bed of dressed wild rocket. |
| <input type="checkbox"/> Traditional prawn cocktail with brandy spiked Marie rose sauce and brown bread roll. | <input type="checkbox"/> Smoked haddock & spring onion fishcake with wild rocket and chilli dressing. |
| <input type="checkbox"/> Kiln smoked scottish salmon and king prawns with beetroot chutney and crème fraiche. | <input type="checkbox"/> Goats cheese and cranberry sauce filo parcel with a mulled wine syrup and sticky red cabbage chutney. (V) |
| | <input type="checkbox"/> Smooth duck liver paté with wholegrain toast and tomato and cider chutney. |

Mains

Number your menu choice in the boxes

- | | |
|---|---|
| <input type="checkbox"/> Roast Cheshire turkey crown, winter vegetables, roasted potatoes, rich dark ale gravy, sage and onion stuffing, chipolata and Yorkshire pudding. | <input type="checkbox"/> Honey glazed pork belly, slow roasted in ginger beer served with olive oil infused mashed potato, crisp pancetta and cracklin' with rich gravy and apple puree. |
| <input type="checkbox"/> Pan seared seabass fillet and scallops with a chorizo, cannellini beans and sun blushed tomato cassoulet. | <input type="checkbox"/> Serrano ham wrapped chicken breast stuffed with sausage meat, garlic and shallot stuffing served with Béarnaise sauce. |
| <input type="checkbox"/> Tournedos of pink peppercorn crusted beef fillet served pink, drizzled with a rich madeira sauce with a mustard mash and sautéed garlic and herb mushrooms. | <input type="checkbox"/> Roasted Mediterranean vegetable Tian with rich Napoli sauce baked with a goats cheese crumble served with salad and potatoes. (V) |
| <input type="checkbox"/> Slow roast leg of English lamb shank on a Maris Piper and parsnip puree with minted gravy and vegetables. | |

Sweets

Number your menu choice in the boxes

- | | |
|---|---|
| <input type="checkbox"/> Christmas pudding soaked in dark rum with brandy sauce and winter berries. | <input type="checkbox"/> Apple and blackberry bakewell tart with custard. |
| <input type="checkbox"/> Orange and gingerbread cheesecake with fresh cream. | <input type="checkbox"/> Winter berry Eton mess with white chocolate sauce. |
| <input type="checkbox"/> Chefs own sticky toffee pudding with butterscotch sauce and vanilla ice cream | <input type="checkbox"/> Trio of cheeses and biscuits (Brie, Yorkshire blue and mature cheddar) with tomato and cider chutney. |

To Finish Freshly brewed filter coffee or English tea accompanied by homemade chocolate brownie bites.

New Years Eve

We will be serving food 12 until 3pm this includes our Sunday menu and our fantastic carvery. The bar will be closed from 4pm. We will re open for a ticket only event from 7pm for meals to be served 7.30pm followed by an evening of dancing and great times to bring in 2018.

£40 per person
or
£43.00 per person
including half a bottle of house wine.

Payment in full is required 14 days prior to the event

Lounge suits & cocktail dresses (optional) Disco shoes (Not optional)

Dinner guests will be greeted with a glass of fizz and canopies on arrival
Carriages from 1.00am.

Starters

Number your menu choice in the boxes

- | | |
|---|---|
| <input type="checkbox"/> Tomato, chorizo and fava bean soup swirled with a basil crème served with warm bread roll. | <input type="checkbox"/> Sundried tomato, olive and smoked chicken salad with a blue cheese dressing. |
| <input type="checkbox"/> Smooth duck liver and sherry paté served with red onion and balsamic chutney and toasted bloomer. | <input type="checkbox"/> Ballotin of smoked salmon and North Atlantic prawns served simply with Marie rose sauce and salad chiffonade. |
| <input type="checkbox"/> King prawns, fresh chilli and coriander stir fried with rice noodles and soy sauce warm bread roll. | <input type="checkbox"/> Tian of char grilled vegetables with a plum tomato sauce. (V) |

Mains

Number your menu choice in the boxes

- | | |
|---|---|
| <input type="checkbox"/> Slow roasted leg of lamb shank scented with rosemary and thyme served on maris piper mashed potato with a red wine infused gravy and roasted root vegetables. | <input type="checkbox"/> Lemon herb and Whitby crab crusted cod loin with tarragon hollandaise, sautéed new potatoes and market vegetables. |
| <input type="checkbox"/> Pink pepper corn crusted fillet of Yorkshire beef with Diane sauce, dauphinoise potatoes and sautéed green vegetables. | <input type="checkbox"/> Prosciutto ham, fetta, olive and chicken roulade on a bed of chick pea, chilli and herb salad with garlic crouton and mustard dressing. |
| <input type="checkbox"/> Breast of Chicken stuffed with English brie wrapped in Serano Ham on a bed of cherry tomatoes and chorizo risotto with Parmesan. | <input type="checkbox"/> Pan seared breast of Gressingham duck served pink with a black cherry sauce and sautéed new potatoes, |
| <input type="checkbox"/> Portabella mushroom, aubergine and courgette stroganoff served with wild rice and crisp salad. (V) | |

Sweets

Number your menu choice in the boxes

- | | |
|--|---|
| <input type="checkbox"/> Apple and blackcherry bakewell tart served with custard. | <input type="checkbox"/> Orange and gingerbread cheesecake with fresh cream. |
| <input type="checkbox"/> Christmas pudding soaked in dark rum with brandy sauce and winter berries. | <input type="checkbox"/> Winter berry Eton mess with white chocolate sauce. |
| <input type="checkbox"/> Chefs own sticky toffee pudding with butterscotch sauce and vanilla ice cream. | <input type="checkbox"/> Trio of cheeses and biscuits (Brie, Yorkshire blue and mature cheddar) with tomato and cider chutney. |

To Finish Freshly brewed filter coffee or English tea accompanied by homemade chocolate brownie bites. £1.95



THE SPORTSMANS INN

BAR, RESTAURANT & FUNCTION SUITE

Private Dining Room Available for up to 20 guests

Plus we have

The Turbury Suite

Our Turbury Suite is available for any function or special occasion, including conferences, weddings, engagements, birthdays, funerals and even divorces! The large suite is decorated and furnished to the highest standard and is licensed for up to 150 people, with a sit down meal capacity of 90 people or buffet style for up to 150 people.

The room hire is £200 (this will be waived if catering for 50 or more) and includes: dance floor, private entrance, private toilets and disabled toilets, private bar, car parking for over 100 cars. Our Resident DJ with video screen and state of the art lighting can also be hired for an additional charge of £195.

Conference hire available includes Breakfasts, if required, teas and coffees mid-morning and afternoon working lunches.

Please contact one of our friendly and helpful team to discuss your individual requirements. We create menus to suit all occasions. If you would like any more information, or would like to book our function room, please do not hesitate to contact us so we can discuss your requirements.

Terms & Conditions:

All items are subject to availability. All weights are approximate prior to cooking. (V) Vegetarian. All items are inclusive of VAT. Whilst we endeavour to inform you when our menu items contain nuts, we cannot guarantee that any of our products are completely free from traces of nut. If you have any queries, comments or suggestions please do not hesitate to speak to a member of the team.



The Sportsmans Inn
Rochdale Road, Greetland, Halifax HX4 8PL
Telephone: 01422 373725

All our Menus are available online at www.sportsmansinnngreetland.co.uk



THE SPORTSMANS INN

BAR, RESTAURANT & FUNCTION SUITE

Christmas New Year and Function Room Menus 2017

The Sportsmans Inn
Rochdale Road, Greetland, Halifax HX4 8PL
Telephone: 01422 373725

All our Menus are available online at www.sportsmansinnngreetland.co.uk

Party Organiser Details Christmas Meal Deal Menu

Party Organiser Details Christmas Evening Fayre Menu

NB: PLEASE RETAIN A COPY of this booking form for your Christmas Meal Deal / Christmas Evening Fayre Menu to refer to and ensure all members of your party are aware of their individual order. Before completing your booking form please telephone to confirm availability.

Party Organiser.....

ContactTel:.....

Email..... No of Persons.....

£10.00 per Head non refundable deposit **Christmas Meal Deal** £.....

£15.00 per Head non refundable deposit **Christmas Fayre Evening** £.....

Payment in Full is required prior to the day of you party. Due to administration costs, please note that deposits are non-refundable for customers who do not attend under any circumstances.

Party Organiser Details Christmas Day Menu

NB: PLEASE RETAIN A COPY of this booking form for your Christmas Day Menu to refer to and ensure all members of your party are aware of their individual order. Before completing your booking form please telephone to confirm availability.

Party Organiser.....

ContactTel:.....

Email..... No of Persons.....

£30.00 per Head non refundable deposit **Christmas Day** £.....

Payment in Full for your Christmas Day function 14 days prior o the event. Due to administration costs, please note that deposits are non-refundable for customers who do not attend under any circumstances.

Party Organiser Details Disco Party Night (Turbury Suite) Menu

NB: PLEASE RETAIN A COPY of this booking form for your Disco Party Night Menu to refer to and ensure all members of your party are aware of their individual order. Before completing your booking form please telephone to confirm availability.

Party Organiser.....

ContactTel:.....

Email..... No of Persons.....

£27.00 per Head non refundable payment **Disco Party Night** £.....

Payment in Full for your Disco Party Night function 14 days prior o the event. Due to administration costs, please note that payments are non-refundable for customers who do not attend under any circumstances.

Party Organiser Details New Years Eve Menu

NB: PLEASE RETAIN A COPY of this booking form for your New Year Menu to refer to and ensure all members of your party are aware of their individual order. Before completing your booking form please telephone to confirm availability.

Party Organiser.....

ContactTel:.....

Email..... No of Persons.....

£40.00 per Head non refundable payment **New Years Eve** £.....

Payment in Full for your New Years Eve function 14 days prior o the event. Due to administration costs, please note that payments are non-refundable for customers who do not attend under any circumstances.

Christmas Meal Deal

2 courses £12.00 per person

or

£15.00 per person with half a bottle of house wine

3 courses £15.00 per person

or

£18.00 per person with half a bottle of house wine

Available from Monday 27th November to Saturday 30th December

Monday – Thursday
12 till 2.00pm and 5pm till 6.30pm

Friday & Saturday
12 till 6.00pm

Sorry not available Sundays

£10 per person non refundable deposit

This menu is only available on a pre order basis. Minimum 7 days notice

Starters

Number your menu choice in the boxes

Homemade winter vegetable soup served with crusty roll and butter. (V)

Sherry infused chicken liver paté, tomato chutney and toasted bloomer.

Baked goats cheese, olive and sundried tomato tart with pesto dressing and wild rocket. (V)

Homemade Yorkshire pudding with rich onion gravy.

Mains

Number your menu choice in the boxes

Butter rubbed crown of turkey, seasonal vegetables, Yorkshire pudding, rich ale gravy and roasted potatoes with chipolata sausage and cranberry sauce.

Creamy Turkey and ham pie topped with puff pastry served with chips and peas.

Lemon and herb crusted haddock with a parsley and white wine sauce served with winter vegetables and new potatoes.

Baked cannelloni filled with spinach and ricotta, Napoli and béchamel sauces topped with melting cheddar and served with a garlic ciabatta slice. (V)

Sweets

Number your menu choice in the boxes

Traditional Christmas pudding drizzled with tipsy brandy sauce.

Winter berry Eton mess with white chocolate sauce.

Homemade sticky toffee pudding smothered in butterscotch sauce and a scoop of vanilla ice cream

Baked vanilla cheesecake topped with a blackcherry compote served with cream.

To Finish

Freshly brewed filter coffee or English tea accompanied by homemade chocolate brownie bites. **£1.95**

Christmas Fayre Evening

2 courses £18.00 per person

or

£21.00 per person with half a bottle of house wine

3 courses £22.00 per person

or

£25.00 per person with half a bottle of house wine

Available from Monday 27th November to Saturday 30th December

Monday – Thursday
5.00pm till 9.00pm

Friday & Saturday
4.00pm till 9.00pm

Sorry not available Sundays

£15 per person non refundable deposit

This menu is only available on a pre order basis. Minimum 7 days notice

Starters

Number your menu choice in the boxes

Homemade winter vegetable soup served with rustic petit pan and butter (V)

Chicken liver pate infused with Harveys Bristol cream sherry served with a cider and tomato compote and toasted bloomer.

Pan seared scallops and grilled pork belly with a sticky ginger beer glaze and apple puree.

Smoked haddock tartelette with spinach and Gruyere cheese.

Baked goats cheese, olive and sundried tomato tart with pesto dressing and wild rocket. (V)

Traditional prawn cocktail with brandy spiked Marie rose sauce and brown bread roll.

Mains

Number your menu choice in the boxes

Roast Cheshire turkey crown, winter vegetables, roasted potatoes, rich dark ale gravy, sage and onion stuffing, chipolata and Yorkshire pudding.

Ballotine of chicken, spinach and brie wrapped with Parma ham with a Portobello mushroom sauce served with vegetables and new potatoes.

Fillet of seabass with toasted cashew and lemon pesto, red pepper and coriander couscous.

Slow roasted pork belly with Cornish cider and mustard jus served with basil whipped mashed potato, cracklin' and market vegetables.

Breast of Gressingham duck with a plum and mandarin sauce buttered green vegetables and thyme roasted new potatoes.

Tian of roasted Mediterranean vegetables bound with rich Napoli sauce baked with a goats cheese crumble served with salad and potatoes. (V)

Sweets

Number your menu choice in the boxes

Christmas pudding soaked in dark rum with brandy sauce and winter berries.

Orange and gingerbread cheesecake with fresh cream.

Chocolate and mint brownie fudge served with mint choc chip ice cream.

Chefs own sticky toffee pudding with butterscotch sauce and vanilla ice cream.

Apple and blackberry bakewell tart with custard.

Trio of cheeses and biscuits (Brie, Yorkshire blue and mature cheddar) with tomato and cider chutney.

To Finish

Freshly brewed filter coffee or English tea accompanied by homemade chocolate brownie bites. **£1.95**

Turbury Suite Party Menu

In the Turbury Suite
Function room carvery and disco

£27.00 per person
or

£30.00 per person with half a bottle of house wine

Arrival 6.30pm for Dinner being served 7.00pm
Disco from 9.30pm Bar 'till midnight Carriages 12.30am

Payment in full is required 14 days prior to the event

(if you require a private party then the minimum party size is 50 guests otherwise the minimum booking party size is a party of 6. This menu is only available on a pre order basis. Please note that the Turbury Suite is to the rear of the building and has a dance floor, separate toilets, bar, entrance and car parking.

Starters

Number your menu choice in the boxes

Homemade winter vegetable soup served with crusty roll. (V)

Traditional prawn cocktail with brandy spiked Marie rose sauce and brown bread roll

Sherry infused chicken liver pate served with tomato and cider chutney and toasted bloomer.

Smoked haddock tartelette with spinach and Gruyere cheese.

Mains served from the carvery

Number your menu choice in the boxes

Choice of Roasted Cheshire turkey crown.

Roasted sirloin of Yorkshire beef.

Honey glazed gammon or any combination of the above

Tian of roasted Mediterranean vegetables, bound with rich Napoli sauce baked with a goats cheese crumble served with salad and potatoes.. (V)

Fillet of seabass with toasted cashew and lemon pesto, red pepper and coriander couscous..

Sweets

Number your menu choice in the boxes

Christmas pudding soaked in dark rum with brandy sauce and winter berries.

Orange and gingerbread cheesecake with fresh cream..

Chefs own sticky toffee pudding with butterscotch sauce and vanilla ice cream.

Duo of cheese and biscuits with Cider Chutney

To Finish

Freshly brewed filter coffee or English tea accompanied by homemade chocolate brownie bites. **£1.95**