

New Years Eve

We will be serving food 12 until 3pm.

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 2019.

£45.00 per person

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 on arrival

Carriages from 1.00am.

Starters

Number your menu choice in the boxes

- | | |
|---|--|
| <input type="checkbox"/> Chefs homemade creamy chicken and mushroom soup served with a warm roll and butter. | <input type="checkbox"/> Homemade chicken liver and brandy paté served with chutney and toasted ciabatta. |
| <input type="checkbox"/> Homemade corned beef hash cake with a Worcestershire sauce reduction, rocket salad and topped with fried egg. | <input type="checkbox"/> Smoked salmon on rocket salad with mustard dressing served with a brown roll and butter. |
| <input type="checkbox"/> Gambas Pil Pil (king prawns sautéed in olive oil, garlic and chilli). | <input type="checkbox"/> Charred vegetable and buffalo mozzarella stack drizzled with pesto served with a tomato sauce. |

Mains

Number your menu choice in the boxes

- | | |
|---|--|
| <input type="checkbox"/> Pink peppercorn crusted fillet steak with Diane sauce, sautéed potatoes and wilted winter greens. | <input type="checkbox"/> Slow braised leg of lamb shank served with mashed potato & rich minted gravy. |
| <input type="checkbox"/> Breast of chicken stuffed with brie , wrapped in Parma ham served with a white wine and mushroom sauce with thyme roasted new potatoes. | <input type="checkbox"/> Pan seared venison haunch served with mashed potatoes and a rich red wine sauce with a hint of dark chocolate. |
| <input type="checkbox"/> Herb crusted cod loin served on buttered asparagus with sautéed potatoes and Hollandaise sauce. | <input type="checkbox"/> Vegetable Balti served with basmati rice, onion bhajis and poppadum's. (v) |
- (All served with a selection of vegetables)

Desserts

Number your menu choice in the boxes

- | | |
|---|--|
| <input type="checkbox"/> Homemade individual tipsy sherry trifle. | <input type="checkbox"/> Trio of cheeses (Yorkshire blue, wensleydale and cranberry, Brie) with biscuits. |
| <input type="checkbox"/> White chocolate, orange and grand Marnier crème Brule with homemade shortbread. | <input type="checkbox"/> Homemade sticky toffee pudding topped with ice cream. |
| <input type="checkbox"/> Belgian waffle topped with vanilla ice cream, drizzled with toffee sauce. | <input type="checkbox"/> Christmas pudding topped with winter berries and brandy sauce. |

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



**THE
SPORTSMANS
INN**

BAR, RESTAURANT & FUNCTION SUITE



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Christmas and New Year Menu 2018

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.sportsmansinngreetland.co.uk

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Party Organiser Details Christmas Eve Menu

NB: PLEASE RETAIN A COPY of this booking form for your **Christmas Eve 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.....

Contact Tel:.....

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

£10.00 per Head non refundable deposit **Christmas Eve Menu** £.....

Payment in Full for your Christmas Eve function 7 days prior to 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 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.....

Contact Tel:.....

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

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

Payment in Full for your Christmas Day function 14 days prior to 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.....

Contact Tel:.....

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

£45.00 per Head non refundable payment **New Years Eve Menu** £.....

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

Christmas Eve

£25.00 per person

£10 per person non refundable deposit
This menu is only available on a pre order basis. Minimum 7 days notice

Normal menu served 12 – 3
Christmas Eve menu served 5pm – 8pm (Bookings by pre order basis only)

Starters

Number your menu choice in the boxes

- Sautéed king prawns**
on a bed of rice noodles with sweet chilli, lime and coriander sauce
- Crab, prawn and smoked salmon**
ballotine with dill and lemon mayo and a brown roll.
- Mushroom and leek tartelette**
with goat's cheese crumble served with dressed winter salad. (v).
- Belly pork, black pudding**
and apple stack with a spiced fig chutney
- Homemade corned beef hash cake**
with a Worcestershire sauce reduction, rocket salad and topped with fried egg.

Mains

Number your menu choice in the boxes

- Roasted sirloin of beef** served medium with a bacon, mushroom and red wine gravy, Homemade Yorkshire pudding, market vegetables and roasted potatoes.
- Game pie**, cooked in rich ale gravy topped with wholegrain mustard infused suet pastry lid and served with creamed mash and roasted root vegetables.
- Breaded breast of cornfed chicken**
with peppered bread crumbs, roasted cherry tomatoes, Cajun spiced fries and tomato salsa.
- Pan seared seabass fillet**
served with sautéed potatoes, wilted spinach and a pink peppercorn and king prawn bisque served with market vegetables.
- Baked beef tomato**
filled with Mediterranean vegetables, drizzled lightly with tomato and basil sauce served with salad and new potatoes (v)

Desserts

Number your menu choice in the boxes

- Homemade chocolate fondant**
served with strawberries and cream.
- Homemade individual tipsy sherry trifle.**
- Duo of cheeses (brie & stilton)**
with biscuits and chutney.
- White chocolate, orange and grand Marnier crème Brule** with homemade shortbread.
- Vanilla cheesecake**
with Baileys cream sauce and vanilla ice cream.

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

Christmas Day

Adults £65 per person Children £32.50

Children strictly under 10's

Arrive 12.00 to 12.30 & Lunch served 1pm

£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

- Homemade Lentil and smoked bacon soup**
served with crusty roll and butter.
- Paté of chicken livers**,
smoked bacon and brandy served with tomato and cider chutney and toast.
- Smoked salmon and king prawn cocktail**
with Marie rose sauce and brown bread roll.
- Haddock, salmon, spring onion and pancetta fishcake** served with minted pea fricassee.
- Caramelised leeks, onions & camembert filo basket** with watercress salad (v)

Mains

Number your menu choice in the boxes

- Roasted crown of turkey**,
winter vegetables, roasted potatoes, rich gravy, sausage meat stuffing, chipolata sausage and homemade Yorkshire pudding.
- Breast of chicken**
filled with brie and spinach wrapped in Parma ham, served with a blue cheese sauce on a bed of sautéed leeks and mushrooms.
- 8oz fillet steak served medium**,
served with roasted garlic and chive mashed potato with a mushroom and peppercorn jus.
- Oven baked salmon**
on a bed of creamy fennel, lemon and parsley risotto with rocket and parmesan.
- Slow cooked leg of lamb shank**
served with creamy mash and minted red wine gravy.
- Mushroom and roasted root vegetable bourguignon** served with garlic and thyme roasted potatoes and parsnip crisps. (V)

Desserts

Number your menu choice in the boxes

- Homemade individual tipsy sherry trifle.**
- Trio of cheeses** (Yorkshire blue, Wensleydale and cranberry, Brie) with biscuits.
- White chocolate, orange and grand Marnier crème Brule** with homemade shortbread.
- Homemade sticky toffee pudding** topped with ice cream.
- Belgian waffle** topped with vanilla ice cream, drizzled with toffee sauce.
- Christmas pudding** topped with winter berries and brandy sauce.

To Finish **Freshly brewed filter coffee or English tea**