



Yorkshire leek and potato soup with a warm cream cheese scone



Chicken liver parfait, onion marmalade, garlic crostini

Cocktail of Atlantic prawns, seafood sauce (**)

Served with sliced harvester batch loaf with butter



Roast turkey dinner, pigs, stuffing, roasties, roasted winter roots, seasonal sprouts, proper gravy

John Smith's braised daube of beef with horseradish mashed potato, roasted shallots and pan roast gravy ()

Roasted Mediterranean vegetable polenta bake with sautéed field mushrooms 🚇 🥢





Gourmet dessert table

Guests are invited to help themselves from the buffet selection of chocolatey, fruity, creamy and boozy puds!

Freshly ground coffee

HOW TO BOOK

Check availability by contacting us on 0113 287 6387 Pay a £10 per person deposit Remaining balance and menu choices by 15 November

TIMINGS

Arrival from 7.00pm. . Meal served from 7.30pm DJ, dancing & bar until 12.30am



Made Without Gluten Made Without Milk Vegetarian Vegan







TERMS AND CONDITIONS

Provisional bookings will be held for 7 days from the date of booking and will be treated as unsecured until a deposit of £10 per person has been received. All deposits are non-refundable and nontransferable. Payment of the deposit accepts the terms and conditions. The remaining balance is payable in full no later than 15 November 2024. All payments are non-refundable and non-transferable.