

September

Real Ale Week

Thursday 22nd - Sunday 2nd October
Local breweries show casing selected ales and beers.

Michaelmas Day

Thursday 29th September: "Eat goose on Michaelmas Day, want not for money all year" Why not!

October

Seafood Weekend

Friday 7th to Sunday 9th October

Glorious Game Weekend

Friday 21st to Sunday 23rd October
We celebrate this region's finest game with a special menu

November

Beaujolais Nouveau Weekend

Thursday 17th - Sunday 20th November
Practise your Franglais amongst friends, enjoy our French inspired cuisine to celebrate this year's release of the finest Beaujolais . .

December

Christmas Fayre Menu Begins - Thursday 1st December

Christmas Eve - 24th December

One more sleep. .zz a special evening full of anticipation, get your kids out of the house and save yourself some washing up

Boxing Day - 26th December

Open .. So stretch those legs , go for a walk...enjoy some country air and The Chevin Inn. "Please Book in advance".

New Years Day - Sunday 1st January 2017

Open on the first day of 2017.. So coat on, venture out and enjoy our menu. Whatever takes your fancy on this ultimate 'day after'.

What's on - Each Week

Monday

Pie & a Pint

Join us for Chef's homemade pie, served with chips and a pint of your favourite beer. £9.95

Tuesday

Steak Night

Buy 2 steaks and get a bottle of house wine on us!

Thursday

Fish Night

Fresh Fish every Thursday . . .
Order two main fish courses,
and have a bottle of house white wine on us..

Sunday

mmm Roast Sunday Lunch

Just like at home but without the washing up!
2 Courses £14.95 - 3 Courses £18.95
Excluding bank holiday and high days

THE CHEVIN INN

West Chevin Road,

Menston.

Leeds. LS29 6BE

T : 01943 876109

email: chevin@gctaverns.co.uk

The
Chevin Inn
menston

Tis
THE
season
TO BE
Jolly



Booking Form



We require a deposit of £10pp at time of booking. A pre-order is required for parties of 6 or more and for Christmas Day Bookings.

Group Name : _____

Organisers Name : _____

Address : _____

Work Tel : _____

Mobile : _____

Email : _____

Time Requested : _____

Non Refundable Deposit : _____

Number in Party : _____

Date : ____/____/____

Amount Due : £ _____

Payment Method - please tick

Credit Card please state: Mastercard/Visa/other _____

Cash

Please complete & return to :

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Christmas fayre menu

3 Course : Lunch £17.95 - Evening £22.95

Starters

Lightly Spiced Butternut Squash Soup (v)

served with warm bread

Deep Fried Brie

served with mulled berry chutney

Chicken Liver, Rosemary, Garlic & Brandy Pate

served with warm toast and cranberry and red onion marmalade

Pear, Walnut and Yorkshire Blue Cheese Salad (v)

with chicory and a mulled berry dressing

Smoked Salmon & Mackerel Roulade

served with granary toast

Mains

Roast Breast of Turkey

sage & cranberry seasoning, roast Maris Piper potatoes,

Masham's smoked bacon chipolata, creamy mashed potato and gravy

Vegetarian Christmas Pie (v)

chestnuts, leeks, mushrooms and cranberries topped with pastry, served with winter vegetables

Pan Fried Sea bass

served with sautéed new potatoes and spinach and drizzled with a lemon and caper berry butter

Slow Roast Pork Belly

served with apple and black pudding mash, a cider reduction and braised red cabbage.

Grilled Lamb Cutlets

served with mint infused fondant potato and sautéed greens

Desserts

Christmas Pudding

with brandy sauce

Homemade Sherry Trifle

Mulled Berry Crumble

Chocolate Yule log

Yorkshire Cheeseboard

Christmas day menu

4 Courses: £64.95 pp - £29.95 per child under 12yrs

Starters

Honey Roast Parsnip Soup (v)

served with warm bread and Yorkshire butter

Smoked Duck, Pork, Cranberry and Pistachio Terrine

served with cranberry and onion marmalade and toast

Smoked Salmon with Prawns

served with toasted rye croutons and horseradish cream and lime vinaigrette

Baked Camembert with Figs, Honey and Walnuts (v)

served with crispy bread for dipping

Mains

Fillet of Beef Wellington

served medium-rare with baby onions, pancetta, dauphinoise potatoes and a red wine jus

Traditional Roast Turkey Crown

sage & cranberry seasoning, roasted & mashed Maris Piper potatoes, smoked bacon chipolata, carrots, sprouts, parsnips & gravy

Whole Lobster Thermidor

with onions, mushrooms, garlic, brandy, Dijon mustard & cream. Topped with a parmesan and breadcrumb crust

Nut Roast with Cranberries and Pistachios (v)

with roast potatoes, carrots, sprouts parsnips and gravy

Desserts

Strawberry and Champagne Torte

Christmas Pudding

& brandy sauce

Lemon Tart

with berry compote and Chantilly cream

Amaretto and Dark Chocolate Parfait

served with chocolate pencils and vanilla ice cream

Festive Cheese and Biscuits

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Fresh Coffee, Mince Pies and Petit Fours