

December:

Boxing Day:

Saturday 26th December

We are open as normal welcoming walkers, cyclists, dogs and kids wanting to stretch their legs starting with brunch 10.30-12 noon.

New Year's Day:

Sunday 1st January 2017

We are open as normal welcoming walkers, cyclists, dogs and kids on this the first day of the year, starting with brunch 10.30-12noon.

celebrate New Years Eve

£34.95 - 4 Courses From 8pm till late . . .

A celebration Dinner, DJ & Dancing . . .
followed with Bubbles at Midnight . . . to see in 2017 !

Starters

Roasted Onion Soup (v) with goats cheese toast

King Prawn Cocktail with a twist

Baked Camembert with figs, walnuts, cranberry chutney and dipping bread

Twice Cooked Oriental Style Crunchy Belly Pork Salad

Cauliflower Fritters (v) with mango puree and salted cucumber yoghurt
Mains

16oz Côte de Boeuf Steak with black truffle butter, beef dripping chips
and confit tomatoes

Parma Ham Wrapped Chicken stuffed with basil and mozzarella served on
3 tomato risotto

Rack of Lamb with dauphinoise potatoes, greens and salsa Verdi

Whole Boneless Sea Bream stuffed with basil, coriander and lemon, served with
winter leaves and lemon potatoes

Roast Red Pepper and Goats Cheese Mille Feuille (v) served with beetroot and
berry salad

To Finish

Homemade Ferrero Rocher Cheesecake
Rhubarb and Ginger Mess

Raspberry and White Chocolate Brûlée with Shortbread

Chilled Watermelon, Pineapple and Strawberries with mint and pepper oil

Coffee and Truffles

Bubbles at Midnight

Pre-order required.

The Chevin Inn, West Lane, Otley, LS21 2JQ

T: 01943 463986

hello@askwitharms.co.uk

'What's On'

WEEKLY

Early Bird - Mon-Thurs - 5pm/7pm

2 Courses £12.95

Excl bank hols and high days

Mon - Pie & Pint £9.95

Join us for a chef's homemade pie served with chips
and a pint of your favourite beer.

Tue - Fish Night

Buy two main fish courses and have a bottle of house wine on us!

Wed - Steak Night :

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

Sat - Sun Brunch 10.30-12noon & Morning Dog Love

Break your walk with a hot drink and a warm pastry.

Sun - Sunday Roasts 2 Courses £14.95 - 3 Courses £18.95

Excl bank hols and high days

MONTHLY

September:

Real Ale : Thursday 22nd Sept - Sunday 2nd October

St Michaelmas : Thursday 29th

**'Eat goose on Michaelmas day and want not
for money all year'.**

October:

Autumn Seafood Week - Friday 7th - Sun 16th

Enjoy our special seafood menu.

Glorious Game Week: Monday 17th - Sunday 23rd

Join us for a celebration of the offerings from

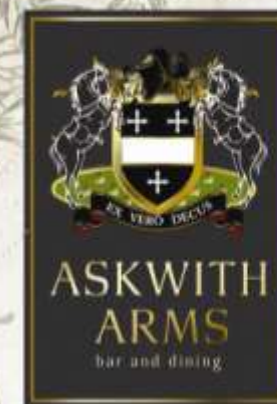
Yorkshire's finest gamekeepers.

November:

Beaujolais Nouveau Weekend :

Thursday 17th - Sunday 20th

Practise your Franglais amongst friends and our French inspired
cuisine to celebrate this year's release of the finest Beaujolais.



Christmas menu & what's on'



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 Wellington (v)

Sweet potato, chestnuts, mushrooms, rosemary, thyme,
onion, pinenuts & spinach in pastry

served with mashed potatoes & cranberry gravy.

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

Fresh Cheese and Biscuits

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Fresh Coffee, Mince Pies
and Petit Fours

BOOKING FORM

We require a deposit of £10 per person 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 :

Date :

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 :
THE ASKWITH ARMS
West Lane, Otley.
LS21 2JQ

T: 01943 463 986

hello@askwitharms.co.uk