



Christmas Fayre

3 courses - Lunch £17.95 Evening £22.95

Starters

Roasted Red Pepper & Tomato Soup (v)

served with herb croutons, roll & butter

Chicken Liver, Rosemary, Garlic & Brandy Paté

served on toasted bloomer, dressed rocket, sweet onion marmalade

Smoked Haddock & Spinach Fishcake

served on dressed leaves with tartare sauce

Deep Fried Brie (v)

with winter cranberry chutney

Skagen Toast

prawn, crayfish, red onion, crème fraîche & dill on toasted bread

Smoked Duck Salad

with chickory leaves salsa dressing

Main Courses

Traditional Roast Turkey Crown

served with all the trimmings

Pork in Port

pork in a creamy port and cranberry sauce,
served on mashed potato with winter vegetables

Vegetarian Christmas Pie (v)

chestnut, mushrooms and cranberries in pastry with winter vegetables

Seabass Fillet

new potatoes, winter greens, pinenuts and lemon butter

Minted Lamb Rump

new potatoes, winter greens, pinenuts and lemon butter
bubble and squeak with winter vegetables, redcurrant mint sauce

Desserts

Traditional Christmas Pudding & brandy sauce

Lemon Tart, berry compote

Gingerbread Cheesecake, crème anglaise

Cheeseboard

Stilton, Wensleydale, Brie with chutney, grapes and celery

Chocolate & Coffee Truffle Torte

with brandy cream

Pre-Order
Required

Christmas Day

£64.95 - 4 courses

Starters

Parsnip Soup (v)

warm continental roll & butter floret

Chicken Liver, Rosemary, Garlic & Brandy Paté

dressed rocket with a cranberry & mulled wine chutney

Smoked Salmon

served with diced beetroot salad & asparagus Hollandaise

Pan Fried King Scallops

with parsnip purée & pancetta crumbs

Baked Camembert (v)

crusty bread and red onion marmalade

Main Courses

All with roasted carrots, sprouts, parsnips, pancetta chestnuts & roast potatoes

Traditional Roast Turkey Crown

pigs in blankets, cranberry & chestnut stuffing & rich turkey gravy

Fillet of Beef Wellington (served medium-rare)

baby onion, pancetta & red wine jus

Whole Lobster Thermidor

with onions, mushrooms, garlic, brandy, Dijon mustard & cream
topped with gratinated parmesan & breadcrumb crumbs

Herb Crusted Rack of Lamb

crushed minted potatoes, redcurrant & rosemary jus

Nut Roast (v)

with all vegetarian trimmings

Desserts

Steamed Christmas Pudding, brandy sauce or brandy butter

Selection of Yorkshire & Continental Cheeses with

frozen grapes, chutney & biscuits

Lemon Tart

Berry Compote & Champagne Sorbet

Strawberry & Champagne Cheesecake

with vanilla bean ice cream, shortbread dust crème anglaise

Chocolate Fondant, with vanilla bean ice cream

Amaretto Crème Brûlée & Shortbread Biscuit

Fresh Coffee, Mince Pies & Petit Fours



Party Nights Marquee Menu

Pre-Order
Required

£36.95pp

Fri 2nd 9th & 16th 23rd December

Sat 10th & 17th December

Celebrate in our **Luxury Marquee** with
Entertainment & Dancing

Starters

Ham Hock Terrine

served on dressed on rocket with winter chutney & ciabatta bread

Peppered Smoked Mackerel Paté

with horseradish potato salad

Roquefort, Pear & Walnut Salad (v)

served on chicory leaves

Mains

Traditional Roast Turkey Crown

served with all the trimmings

Daube of Beef

slow cooked & served with mashed potato,
pancetta & baby onions in a red wine sauce

Brie & Cranberry Wellington (v)

chestnut, mushrooms & cranberries
in pastry with all the trimmings

Dessert

Sharing Platter of Desserts and a

Cheeseboard with grapes and biscuits



*Drinks packages are available for the marquee to pre-order

New Years Eve

£45.95 per person

We host the New Years Eve Ball in our Luxury Marquee. Including Live Entertainment & Dancing to see in and celebrate the coming year.

Starters

Roasted Red Pepper Ricotta & Spinach Filo Tart (v) with pea & mint salad

Mains

French Trimmed Chicken Breast with dauphinoise potatoes, French beans wrapped in streaky bacon and a pancetta white wine cream sauce

Dessert

Platter of Desserts and a Cheeseboard with grapes and biscuits



complimentary bubbly at midnight

* Vegetarian option available on request



We require a deposit of £10 per person and £20 per person for Christmas Day at time of booking and full payment a week prior to the event.

Group Name : _____

Organisers Name : _____

Address : _____

Work Tel : _____

Mobile : _____

Email : _____

Date Requested : _____ Time Requested : _____

Non Refundable Deposit : _____

Time of Booking : _____

Full Payment Due a Week Prior to Event :
Date Due : ____/____/____

Amount Due : £ _____

Payment Method - please tick

Credit Card please state: Mastercard/Visa/other _____

Cash

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