

THE TETLEY

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CHRISTMAS MENU

Three Course Meal

£35 per person

— Starters —

Pan-Asian Inspired Fish Cakes

with seasonal leaves from Meanwood Farm, lemon & Sriracha mayonnaise

Goat's Cheese Mousse & Beetroot Salad (v)

with roasted beetroot, pomegranate molasses, sumac & beetroot gel, whipped goat's cheese

Spiced Sprout & Parsnip Pakoras (vg)

with pear chutney, cucumber & coconut soya yoghurt

Organic Pumpkin Velouté Soup (v)

with Baltzersen's of Harrogate bread, caramelised onion vegan butter

— Mains —

All served with rosemary roasted potatoes, porcini mushroom gravy, roasted shallots, orange glazed carrots & kale

Lishman's of Ilkley Pork Belly

with a sticky orange glaze, crackling crumb

Yorkshire Free Range Chicken Supreme

marinated in rosemary, garlic & seasonal spices

Butternut Squash, Beetroot & Halloumi Wellington (v)

with kale & basil pesto

— Desserts —

Chocolate Marquise (v)

with boozy macerated winter fruits

Deep Fried Apple & Mince Pie Spring Rolls (vg)

with warm vanilla custard

Vegan Eggnog 'Panna Cotta' (vg)

with whisky & orange glaze, gingerbread crumb

Hot Christmas Buffet

£20 per person (MINIMUM OF 20 PEOPLE)

Assorted Breads & Butter

Glazed Pork Belly

Rainbow Vegetable & Halloumi Pie

Orange Glazed Carrots

Rosemary Roasted Potatoes

Mushroom Gravy

Sprouts & Roasted Shallots

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Deep Fried Sweet Spring Rolls with Apple & Mince Pie Filling

(V) Vegetarian **(VG)** Vegan

Please contact us directly for any dietary requirements

Christmas canapés available upon request

Book now thetetley.org/venue-hire/christmas **Tel** 0113 320 2323