

Christmas Fayre Menu



STARTERS

SMOOTH ROASTED ROOT VEGETABLE SOUP
with crispy sage leaves



MACKEREL PÂTÉ
with beetroot chutney, parsley and mint pesto and warm ciabatta

TRUFFLED BEEF CARPACCIO
with balsamic glazed onions and mustard pickled cauliflower

ROASTED BEETROOT AND RED ONION TARTLET (v)
with whipped ricotta and sage oil



MAINS

ROASTED TURKEY CROWN OR MARMALADE ROASTED HAM
with goose fat roast potatoes, pigs in blankets, roasted seasonal vegetables,
sage and onion stuffing and rich gravy

PAN-FRIED SEABASS
in a carrot and ginger sauce, with confit potato and salt-fried samphire

STOUT AND BROWN SUGAR GLAZED BELLY PORK
rolled with apple and caramelised onion stuffing, served with smooth mash and green vegetable medley

PAN-SEARED CAULIFLOWER STEAK (v)
on butternut and sage risotto with parsnip crisps



PUDDINGS

APPLE AND GINGER SPONGE
with candied ginger, caramel sauce and Madagascan vanilla ice cream



TRADITIONAL CHRISTMAS PUDDING
with crème anglaise



BLACK FOREST CHOCOLATE BROWNIE
with Chantilly cream



PASSIONFRUIT CHEESECAKE
with raspberry coulis



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2 COURSES £21.50

3 COURSES £27.50

AVAILABLE BY RESERVATION ONLY

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IN ORDER TO SECURE YOUR BOOKING WE
REQUIRE A DEPOSIT OF £10 PER PERSON



PLEASE COMPLETE OUR BOOKING FORM:

Lead Name.....

Date & Time of Booking

Number of People in Party

Telephone Number.....

Email Address



Name	Choice	Soup	Mackerel Pâté	Beef Carpaccio	Beetroot Tartlet	Roast Turkey	Roast Ham	Seabass Fillets	Belly Pork	Cauliflower Steak	Apple & Ginger Sponge	Christmas Pudding	Black Forest Brownie	Cheesecake	Passionfruit
e.g Holly		X			X					X					

Please tell us if you have any dietary requirements or special requests and we will do our utmost to accommodate you.

Some dishes can be altered to gluten free.