

THE
FRIARS HEAD



Christmas Fayre Menu

7th December – 22nd December advanced orders only

1 Course £15.95 - 2 Course £20.95 - 3 Course £24.95

Starters

1. Christmas Camembert

Oven fired Camembert served with toasted ciabatta and cranberry

2. Soup of the day

with warm rustic bread (v)

3. Traditional Prawn Cocktail

Coldwater prawns mixed with our special sauce served with brown bread and butter

4. Brandy & Duck Pate

Creamy Duck and orange pate served with a red currant chutney and toasted ciabatta

Mains

1. Roast Butter Basted Turkey (gf)

Turkey breast served with traditional forcemeat stuffing with cranberries and served with a large pig in blanket and roast gravy

2. Chargrilled Salmon Darne

A freshy chargrilled piece of Salmon served with a white wine, wholegrain mustard and water cress sauce

3. Beetroot & Red Onion Tarte Tartin

Butter enriched puff pastry with a beetroot & red onion topping

Desserts

1. Traditional Christmas Pudding

Christmas pudding served with a rich brandy and cream sauce

2. Chocolate Orange Cheesecake

Chocolate orange cheesecake set on a chocolatey biscuit crunchy base

3. Winterberry Trifle

Winter berries steeped in port then layered with creamy custard and fresh cream

Coffee & Warm Mince Pies £3.95

ALL OF OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PREPARED. OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. GUESTS CONCERNED ABOUT THE PRESENCE OF ALLERGENS IN OUR FOOD ARE WELCOME TO ASK A MEMBER OF STAFF FOR ASSISTANCE

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Christmas Fayre Menu
Ordering Form

Date of Attendance:

Time of Arrival:

Organiser Name:

Organiser Address:

Organizer Telephone:

Number of People in Group:

Food Order.

Name: Starter: Main: Dessert:

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Deposit Taken £

Taken By:

Date:

Balance to pay £

Taken By:

Date:

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CHRISTMAS DAY MENU 2020

ICED LEMON & GINGER GIN COCKTAIL OR GLASS OF BUBBLY

STARTERS

- A. PARSNIP & BRANDY SOUP ACCOMPANIED BY A WARM ROLL (V) (GF)
- B. TRIO OF PRAWNS SERVED IN THREE QUITE DIFFERENT WAYS (V)
- C. CHARGRILLED VEGETABLE TERRINE WITH SMOKED CRANBERRY CHUTNEY & TOASTED CIABATTA (V) (VE)
- D. SEARED DUCK SALAD WITH FIGS, SPICED PEAR AND BLUE CHEESE AND HONEY MUSTARD DRESSING (V) (GF)

MAINS

- A. TRADITIONAL ROAST TURKEY, FORCEMEAT STUFFING, PIGS IN BLANKETS, BREAD SAUCE & PAN GRAVY (GF)
- B. DECONSTRUCTED BEEF WELLINGTON, HORSERADISH MASH & A RICH PORT JUS
- C. SALMON EN CROUTE SERVED WITH A LEMON & DILL SAUCE
- D. MOROCCAN STYLE CAULIFLOWER ROULADE WITH CHICKPEA CHUTNEY (GF) (V) (VE)

ALL SERVED WITH FESTIVE SEASONAL VEGETABLES (V) (VE) (GF)

DESSERT

- A. CHRISTMAS PUDDING WITH RUM SAUCE (V) (VE)
- B. SALTED CARAMEL CHOCOLATE TORTE WITH A RED BERRY & COINTREAU COMPOTE (V)
- C. BOOZY WILD BERRY TRIFLE (V) (GF)
- D. 4 CHEESE YORKSHIRE CHEESE BOARD (V)

FRESHLY FILTERED COFFEE OR TEA

MINIATURE NIBBLES OF FRUIT CAKE & MINCE PIES SERVED WITH BRANDY CREAM & WENSLEYDALE CHEESE

£75.00 PER PERSON
£35.00 UNDER 12S
£20.00 UNDER 5S

A NON-RETURNABLE DEPOSIT OF 50% PER PERSON IS REQUIRED WHEN MAKING YOUR RESERVATION. TO GIVE PARTY DETAILS & MENU CHOICES PLEASE GO TO OUR WEBSITE FOR AN ORDER FORM

THE FRIARS HEAD, AKEBAR, LEYBURN, NORTH YORKSHIRE DL8 5LY
T: 01677 450201 EXT 2

thefriarsheadpub@gmail.com

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New Year's Day

Breakfast & Fizz £15.95

12.30pm to 5pm, Friday 1st January 2021

Glass of Fizz on arrival

Option 1

2 Rashers of Bacon, 2 Friars Head Sausage
Fried Egg, Sautéed Mushrooms
Heinz Baked Bean, Grilled Tomato
Hash browns, Toast

Glass of Fresh Apple or Orange Juice
Tea or Coffee

Option 2

Poached eggs Florentine
(poached eggs served on a bed of spinach and topped with hollandaise sauce)
Served with a grilled tomato, sautéed mushrooms and hash browns.
Toast

Glass of Fresh Apple or Orange Juice
Tea or Coffee

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Booking Form

Name of Party:

Time of Arrival:

Address of Party:

Telephone Number:

Number in party:

Food Choices Adult:

Option 1:

Option 2:

Food Choices Children:

Option 1:

Option 2:

Deposit Paid £

Deposit Taken By:

Date:

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New Year's Eve 2020

Glass of bubbly on arrival

Canapes

- a. Salmon Gravlax with red cabbage and apple salad, chargrilled sourdough
Or
- b. Breaded Brie served with a cranberry and red currant chutney and pea shoots (v)
Or
- c. Seared lamb rump served on a bed of creamed parsnip and minted pea puree (gf)

- a. Tournedos Rossini, beef fillet topped with a creamy duck pate and served with a rich port and mushroom sauce
Or
- b. Parma ham wrapped loin of cod served with a tomato & chorizo sauce (gf)
Or
- c. Sweet Potato, Cashew & Apricot Chutney Tart served with a spiced tomato & red onion sauce (v)

- a. Apple, Sultana & Cinnamon Strudels served with toasted almonds and vanilla crème
Or
- b. Individual black forest gateaux served with a winter berry coulis
Or
- c. Hot Toffee Waffle & Rum Pudding served with crème anglaise

Tea or Coffee and petit fours

£55 pp

We will be sending a bottle of fizz home with every couple to bring in the New Year in the comfort of their own home.

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Christmas Day Menu
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Christmas Day:

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Organiser Address:

Organizer Telephone:

Number of People in Group:

Food Order.

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News Year Eve Menu
Ordering Form

New Year's Eve:

Time of Arrival:

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Organiser Address:

Organizer Telephone:

Number of People in Group:

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