

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 (v)

Oven fired Camembert served with toasted homemade rosemary infused bread, cranberry & mulled wine-soaked sultanas

2. Tomato & Basil Soup (v)

Freshly made tomato soup with fresh basil finished with pesto & served with warm rustic bread (v)

3. Prawn Cocktail

Coldwater prawns mixed with our special sauce served with brown bread and butter served in a tumbler with salad garnish & brown bread

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

3. Beetroot & Red Onion Tarte Tartan (v) (ve)

Butter enriched puff pastry with a beetroot & red onion topping finished with a redcurrant and tomato sauce

Desserts

1. Traditional Christmas Pudding (v) (VE)

Christmas pudding served with a rich brandy and cream sauce

2. Chocolate Orange Cheesecake (v)

Chocolate orange cheesecake set on a chocolatey biscuit crunchy base

3. Winterberry Trifle (v)

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:

Organiser Email:

Organizer Telephone:

Number of People in Group:

Food Order.

Name: Starter: Main: Dessert:

Name: Starter: Main: Dessert:

Name: Starter: Main: Dessert:

Name: Starter: Main: Dessert:

Name: Starter: Main: Dessert:

Name: Starter: Main: Dessert:

Deposit Taken £

Taken By:

Date:

Balance to pay £

Taken By:

Date:

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CHRISTMAS DAY MENU 2021

12.30 – 3.30

CANAPE'S & PROSECCO

STARTERS

- A. APPLE & PARSNIP SOUP ACCOMPANIED BY HOMEMADE POPPY ROLLS (V)
- B. BLOODY MARY PRAWN COCKTAIL (V)
- C. WILD MUSHROOM RISOTTO (V) (VE) (GF)
- D. HOMEMADE DUCK SPRING ROLLS SERVED WITH A CRISPY SALAD AND A CRANBERRY & PLUM SAUCE

MAINS

- A. TRADITIONAL ROAST TURKEY, FORCEMEAT STUFFING, PIGS IN BLANKETS, BREAD SAUCE & PAN GRAVY (GF)
- B. BEEF TOWNEDOS ROSSINI & MADEIRA SAUCE, WILD MUSHROOMS, PANCETTA
- C. MOULES LINGUINE WITH LINE CAUGHT SALMON, SAND FIRE IN A WHITE WINE SAUCE
- D. ROASTED AUBERGINE, COURGETTE & SWEET POTATO TARTLET SERVED WITH A TOMATO & BASIL SAUCE AND FINISHED WITH PESTO & PINE NUTS (V) (VE)

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

DESSERT

- A. CHRISTMAS PUDDING WITH RUM SAUCE & BRANDY BUTTER (V) (VE)
- B. DARK CHOCOLATE PARFAIT SERVED WITH BRANDY SNAP AND CHOCOLATE DIPPED STRAWBERRIES (V)
- C. MULLED WINE CHRISTMAS TRIFLE WITH CIDER-SOAKED WINTER BERRIES AND TOPPED WITH A SWEET TREAT (V) (GF)
- D. 4 CHEESE YORKSHIRE CHEESE BOARD SERVED WITH A SELECTION OF ARTISAN CRACKERS AND CHUTNEYS (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

Brunch & Fizz £17.95

Children £8.95

12.30pm to 3.30pm, 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 toasted muffin & spinach and topped with hollandaise
sauce)
Served with a grilled tomato, sauteed mushrooms and hash browns.

Glass of Fresh Apple or Orange Juice
Tea or Coffee

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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Christmas Day Menu
Ordering Form

Christmas Day:

Time of Arrival:

Organiser Name:

Organiser Email:

Organiser Address:

Organizer Telephone:

Number of People in Group:

Food Order.

Name: Starter: Main: Dessert:

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Taken By:

Date:

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