

CHRISTMAS PARTY BUFFET MENU



£25PP

**MINIMUM BOOKING
20 GUESTS**

Moroccan Lamb Skewers

Cajun Turkey Breast Skewers

Sage and Onion Panko Brie Wedge

Pigs in Blankets, Cranberry Sauce

Beetroot, Quinoa and Edamame Fritters

Dressed Platter of Hot and Cold Smoked

Salmon, Prawns and Crayfish

Smoked Haddock and Leek Tarts

Chicken Liver and Smoked Bacon Pate,
Toasted Sourdough

Turkey, Cranberry and Sage Puff Pastry Roll

Confit Duck Spring Rolls, Hoi Sin Sauce

Selection of Warm Breads

Skin on Fries

Selection of Dips and Sauces

Tomato, Red Onion and Olive Salad

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in your meal when placing your order

FESTIVE MENU

STARTERS

- Roasted Butternut Squash and Sage Soup, Herb Oil, Warm Bread (v) (ve) £6
Chicken Liver Pate, Fig Chutney, Toasted Sourdough £7
Prawn and Crayfish Cocktail, Shredded Lettuce, Curried Mayonnaise,
Mango and Coriander Salsa £8
Sage and Onion Panko Brie Wedge, Cranberry Sauce, Dressed Leaf (v) £7
Quinoa, Beetroot and Edamame Fritter, Sweet Chilli Sauce (v) (ve) £6
Cold Smoked Duck, Pomegranate Molasses, Gem Lettuce, Pickles, Cranberry Dressing £8

MAINS

- Butter Roasted Turkey Breast, Pig in Blanket, Stuffing, Roast Potatoes, Roasted Carrot,
Shredded Sprouts and Pancetta, Turkey Gravy £14
Sea Bass Fillet, Butternut Squash, Chorizo, Samphire, Salsa Verde £15
Lamb Shank, Buttered Mash, Wilted Greens, Lamb Gravy £16
Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce £14
Wild Mushroom Tortellini, Garlic and Tarragon Cream, Shaved Chestnuts (v) £13
Ribeye Steak, Confit Tomato, Portobello Mushroom, Triple Cooked Chips, Peppercorn Sauce £22
Duck Breast, Dauphinoise Potatoes, Tender Stem Broccoli, Red Wine Sauce £16
Baked Tomato and Basil Gnocchi, Cheese Gratin (v) (ve) £12

KEBABS

*Marinated Kebab, Hummus, Tzatziki,
Dressed Salad, Toasted Pitta, Triple
Cooked Chips or Fries*

- Cajun Chicken £13
Moroccan Lamb £14
Sweet Chilli Halloumi £13

SIDES

- Triple Cooked Chips £3
Fries £3
Buttered Market Vegetables £3
Dressed House Salad £3
Shredded Sprouts and Pancetta £3
Onion Rings £3
Buttered Mash £3
Wilted Greens £3

SANDWICHES

(until 5pm)

*Served on Toasted Ciabatta, Salad Garnish,
Triple Cooked Chips or Fries*

- Rump Steak and Caramelised Onions £9
Beer Battered Haddock, Gem Lettuce,
Tartare Sauce £9
Hot Turkey and Stuffing, Pig in Blanket £9
Smoked Bacon, Brie, Cranberry £9
Roasted Red Pepper, Basil Pesto, Mozzarella £9
Prawn and Crayfish, Gem Lettuce,
Curried Mayonnaise £9
Christmas Pudding, Brandy Sauce £6
Sticky Toffee Pudding, Toffee Sauce,
Toffee Ice Cream £6
Pear and Almond Tart, Crème Anglaise,
Vanilla Ice Cream £6
Yorkshire Blue, Brie, Wensleydale with
Cranberries, Chutney, Biscuits,
Frosted Grapes, Fruit Cake £8
Baked Vanilla Cheesecake, Berry Compote,
Vanilla Ice Cream (ve) £6
Chocolate Brownie, Chocolate Sauce,
Vanilla Ice Cream £6

Available from 27th November - 24th December
(excluding Christmas Day)

Food allergies and intolerances.
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ingredients in your meal when placing your order.

CHRISTMAS DAY

STARTERS

Celeriac and Truffle Soup, Crispy Goats Cheese Bon Bon (v)

Pan Fried King Scallops, Broccoli Puree, Charred Red Pepper, Nduja

Sticky BBQ Pigs Cheeks, Pak Choi, Sweet Potato Puree, Salt and Pepper Crackling

Smoked Duck Breast, Duck Leg Rillettes, Celeriac Remoulade,
Sourdough Croutons, Boozy Grapes

MAIN COURSE

Butter Roasted Turkey, Pigs in Blankets, Stuffing, Shredded Sprouts and Pancetta,
Duck Fat Roast Potatoes

Braised Beef Cheek and Roasted Onglet of Beef, Dauphinoise Potato,
Roasted Shallot, Kale, Truffle Jus

Roasted Cod Loin, Crushed Ratte Potatoes, Shellfish Velouté, Braised Fennel,
Clams and Smoked Pancetta

Wild Mushroom Risotto, Crispy Hens Egg, Herb Oil, Pecorino Cheese (v)

Selection of Roasted Roots, Buttered Greens, New Potatoes served to the table

SORBET

Lemon Sorbet

SWEETS

Plate of Artisan Cheeses, Chutney, Frosted Grapes, Celery,
Crackers, Quince Jelly

Chocolate Cremeux, Chocolate Crumble, Kirsch Cherries, Vanilla Cream

Baileys Crème Brûlée, Shortbread Biscuit

Christmas Pudding, Brandy Sauce

Tea and coffee and mini mince pie

£75PP

KIDS UNDER 10
£40

Pre order required
To book your table email;
info@viaductwestvale.co.uk

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NEW YEARS EVE

STARTERS

Parsnip and Apple Soup, Crème Fraîche, Warm Bread (v)
Baked Queen Scallops, Smoked Salmon, Creamed Leeks, Parmesan Glaze
Chicken Liver Pate, Fig and Onion Chutney, Toasted Sourdough
Boudin Noir, Creamed Potato, Smoked Pancetta and Lentil Jus

MAIN COURSE

Fillet Steak, Dauphinoise Potatoes, Buttered French Beans,
Confit Tomato, Truffle Jus
Butter Roasted Hake, Roasted Garlic Ratte Potatoes, Crayfish Tails,
Tenderstem Broccoli, Romesco
Roasted Butternut Squash Risotto, Sun Blushed Tomatoes,
Toasted Almonds, Pecorino (v)
Rump of Lamb, Buttered Mash, Braised Lamb Faggot,
Roasted Baby Carrots, Lamb Jus

SORBET

Champagne Sorbet

SWEETS

Espresso Crème Brûlée, Shortbread Biscuits
Selection of Artisan Cheeses, Biscuits, Frosted Grapes, Chutney, Fruit Cake,
Quince Jelly
Baked Raspberry and White Chocolate Cheesecake, Lemon Curd
Chocolate Tart, Chocolate Orange Ice Cream

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£50PP
INCLUDES A GLASS OF
PROSECCO

7.30PM

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