

# THE TETLEY

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# CHRISTMAS MENU

3 Courses £30pp

## — Starters —

**Roasted root vegetable soup, bread & butter (v) (vg/df/gf on request)**

**Ham hock terrine, piccalilli puree, apple salad & sourdough crisp (gf on request)**

**Salmon gravalax, beetroot puree, pickled beetroot, garlic chive & wholemeal croute (gf on request)**

**Red pepper & butternut squash pâté w/ toasted wholemeal (vg/df) (df on request)**

## — Mains —

**Turkey & all the trimmings, potato fondant, pigs in blankets, roast parsnips, carrot puree & koffman sprouts (gf on request)**

**Tetley's N°3 ale braised pork belly, cider jus, crispy pork skin, sage, apple puree & black pudding mash**

**Pan fried coley, samphire, confit shallots, creamy mash & mussel cream (gf)**

**Root vegetable wellington, crispy kale, carrot puree & roasted potatoes (vg/df)**

## — Desserts —

**Carrot cake, almond custard w/ spiced carrot puree (vg/df) (gf on request)**

**Traditional Christmas pudding, red currents & brandy sauce**

**Chocolate Yule log, boozy cherry puree & white chocolate snow**

**Yorkshire parkin, gingerbread crumb & black treacle ice cream**

We cater to all dietary needs (**v,vg,df,gf**) and a full list of ingredients used in our dishes is available on request.

We have a range of drink options including bespoke Christmas cocktails, table drinks and drink tokens.

Secure your booking with a deposit before 31 October 2019 to receive a free mulled cocktail on arrival!

No booking is confirmed without a deposit. All prices include VAT.

**Tel** 0113 320 2323 **Email** [christmas@thetetley.org](mailto:christmas@thetetley.org) **Web** [thetetley.org/venue-hire](http://thetetley.org/venue-hire)

# CHRISTMAS MENU

— Christmas Canapés / £9pp minimum 20 guests —

Choose 3 of the below:

Mini Yorkshire pudding, pink roast beef & horseradish

Pigs in blankets w/ spiced ketchup (df)

Tempura prawn & sweet chilli dipping sauce (df/gf)

Cured salmon blini w/ beetroot

Mini jacket potato, sour cream & chives (gf) (vg/df on request)

Spinach & ricotta tartlet (gf)

— Christmas Buffet / £20pp minimum 20 guests —

Roast turkey breast w/ rosemary (gf) (df on request)

Beef & Tetley Original Cask Ale stew w/ chantenay carrots & thyme (df)

Root vegetable wellington, puff pastry filled w/ sweet potato,  
roasted carrots, leeks & celeriac (vg/df)

— Sides —

Roast potatoes in garlic & thyme (gf) (vg/df on request)

Pigs in blankets (df)

Maple glazed carrots & parsnips (vg/df/gf)

Buttered sprouts (gf)

— Desserts —

Cinnamon apple & mixed berry oat crumble w/ vanilla custard

Chocolate Yule log w/ double cream

vg/df/gf can be catered to on request