

THE MIDNIGHT BELL
101 WATER LANE
LEEDS
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TWO THOUSAND AND SEVENTEEN

THE
MIDNIGHT
BELL

CHRISTMAS
TWO THOUSAND AND SEVENTEEN
FOOD MENU

CHRISTMAS

BUFFET MENU 2017

£12.95

Yorkshire rhubarb and chilli pork pie with Midnight Bell ale chutney

Roasted new potatoes with mint and olive oil dressing

Breaded Brie with cranberry and fig sauce (v)

Turkey breast wrapped in smoked streaky bacon with fruity stuffing and pigs in blankets

Poached salmon, smoked salmon and tiger prawns served with watercress and lemon crème fraîche

Selection of home baked bread with butter and Maldon sea salt (v)

Mince pies

CHRISTMAS EXTRAS

ADD A GLASS OF PROSECCO £3 PER HEAD

ADD A GLASS OF MULLED WINE £3 PER HEAD

72 PINT CASK OF LEEDS PALE ALE WITH PERSONALISED
PUMP CLIP £220

BOTTLE OF HOUSE RED/WHITE/ROSE £12

BOTTLE OF BIRRA MORETTI OR LEEDS BREWERY'S
HELLFIRE £3

IF YOU REQUIRE MORE DETAILS OF OUR ALLERGENS GUIDELINES, OR IF ANY OF YOUR PARTY HAS ANY DIETARY REQUIREMENTS PLEASE ASK ONE OF OUR TEAM FOR MORE INFORMATION BEFORE FINALISING YOUR MENU SELECTION.

2 COURSES £24.95 - 3 COURSES £26.95

STARTERS

Chestnut soup with thyme crouté

Prawn and smoked trout cocktail

Venison terrine with fig and port chutney and sliced granary bloomer

Harrogate Blue cheese and mulled wine poached pear salad (v)

Sautéed garlic mushrooms in a brandy cream sauce on toasted ciabatta (v)

MAIN COURSES

Traditional roast turkey breast wrapped in smoked streaky bacon with fruity stuffing and pigs in blankets

Black pudding stuffed pork loin with crispy crackling and apple puree

Hazelnut, cranberry and almond nut roast with fruity stuffing and crispy sage leaves (v)

All served with sprouts tossed in almond butter, root mash, roast potatoes and spiced braised cabbage

10oz braised beef featherblade with mashed potato, chestnut and Midnight Bell ale gravy, bacon lardons and seasonal vegetables

Roasted sea bass with crispy herb seasoned skin, fondant potato, creamed leeks and roasted tomatoes

DESSERTS

Leeds Brewery's chocolate orange torte with winter berries and Chantilly cream

Traditional Christmas pudding with brandy crème anglaise

Raspberry Bakewell tart with vanilla ice cream

A selection of Yorkshire cheeses, including Leeds Brewery's Hellfire cheddar (£1.50 supplement)