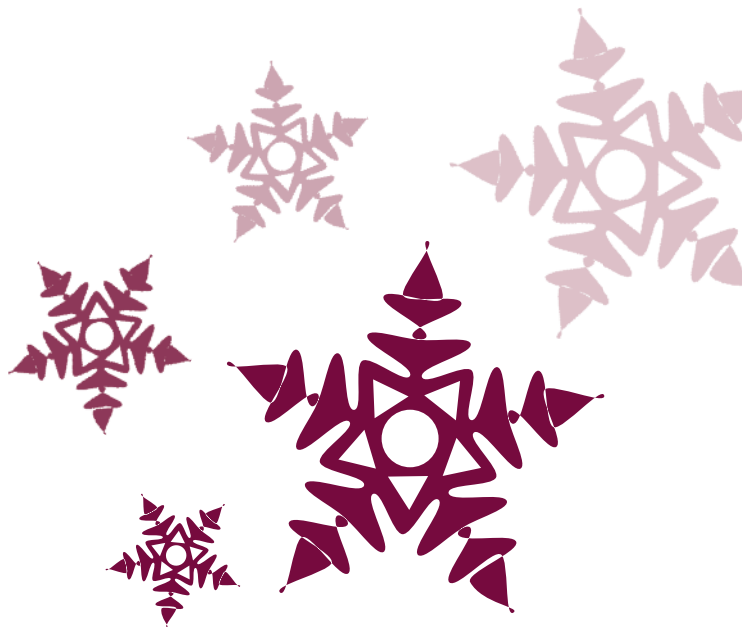


themalthouse

Christmas at The Malthouse



270 Oldham Road ● Rishworth ● Halifax HX6 4BQ
Telephone: 01422 822382 e-mail: bookit@malthouserishworth.co.uk
www.malthouserishworth.co.uk

How to Book

Our Dining area will be festively decorated from 1st December and we are taking Christmas Party Bookings for dates from the 1st until the 30th December 2011.

A non-refundable deposit of £5 per person for the Christmas Fayre menu and £10 per person for Christmas Day Lunch and New Years Eve secures your booking.

A receipt for your deposit will be issued and deducted from your final bill.

Payment in full for Christmas Day is required by the 17th December 2011.

Please complete the appropriate booking form and return to us with your deposit.

Please make cheques payable to THE MALTHOUSE,
RISHWORTH

We look forward to seeing you during the Christmas period

Christmas Fayre Menu

2 courses £15.00

3 courses £20.00

Tomato and Roasted Red Pepper Soup

with fresh Basil leaves

Potted Smoked Salmon

with cream cheese and chives and home made focaccia bread

Bamboo Chick Skewers

with garlic, chilli, green leaves and crispy smoked bacon

Warm Salad of Belly Pork

with ginger, soy dressing and toasted sesame seeds

Cherry Tomato, Chorizo and Pancetta Tart

with fresh mozzarella, green leaves and balsamic dressing



Locally Sourced Roast Turkey Escalope

rolled with sage and onion stuffing, seasonal vegetables, dripping roast potatoes, sage and onion stuffing, and our homemade gravy

Braised Brisket of British Beef

with black pudding dumpling, red wine jus, seasonal vegetables and dripping roast potatoes

Rustic Fillet Salmon en Croute

loosely wrapped in puff pastry with herb butter and roasted root vegetables

Slow Roasted Lamb Shoulder Rosemary Infused

with champ mash and a mint jus



Christmas Pudding with brandy sauce

Chocolate Bavorois with whipped cream and chocolate cigars

Banoffi Pie biscuit base with bananas, toffee and fresh cream

Bailey's Torte sponge base with rich bailey's mousse

Christmas Day Menu

£52.50 and Children £25.00^{*Under 12}

Seafood Timbale, Smoked Salmon, Royal Greenland Prawns
Marie Rose and Crabmeat with green leaves and home-made bread

Game Terrine

encased in Smokey Bacon with Red Onion Chutney

Pot Roasted Chicken Cassoulet,

a mini dish of tender chicken breast with baby onions, chorizo, plum tomatoes and fresh herbs

Smoked Haddock Fishcakes

with fresh herbs and home-made tartare sauce

Tender Lamb Skewer

three day marinated Lamb with Tzatziki and green leaves

Goats Cheese Filo Parcels

trio of filo parcels with red onion marmalade



Duo of Soup, Roasted Red and Green Pepper Soup with Herb Croutons



Roast Turkey Crown

with home-made pigs in blankets, sage and onion stuffing, roast potatoes, and a creamed mash.

Classic Beef Wellington

fillet steak topped with duxelle in house parfait, wrapped in puff pastry, served with marsala sauce

Seared Cannon of Lamb

*fresh British Rack of Lamb, rolled in rosemary and thyme breadcrumbs
with leek and chive mash and a boozy jus*

Three Way Cooked Salmon

poached in white wine, roasted with lemon and thyme, shallow fried with shallots

Seared Duck Breast

served on potato rosti with a cranberry reduction



Classic Christmas Pudding with rich brandy sauce

Mixed Berry Cheesecake with marscapone and double cream

Baileys Crème Brulee with mixed fruit compote and sugar curls

Chocolate Orange Torte with chantilly cream

Exotic Fruit Tart with crème patisserie and fruit coulis



Cheese Selection followed by Coffee and Mince Pies

Christmas Day at The Malthouse

Booking Form Christmas Day

<p>Simply complete the booking form below and return with the appropriate deposit per person.</p>	NAME															
Seafood Timbale																
Game Terrine																
Chicken Cassoulet																
Smoked Haddock Fishcakes																
Lamb Skewer																
Goats Cheese Filo Parcels																
Turkey Crown																
Beef Wellington																
Cannon of Lamb																
Three way Salmon																
Seared Duck Breast																
Wild Mushroom Risotto																
Christmas Pudding																
Mixed Berry Cheesecake																
Baileys Creme Brulee																
Chocolate Orange Torte																
Exotic Fruit Tart																
<p>Organisers Name / Company Name:</p>																
<p>Tel No:..... Day of Function:</p>																
<p>Preferred time..... No in Party:..... Deposit Enclosed:</p>																