
Christmas
AT THE ROOKERY
IN CROW NEST PARK GC

CHRISTMAS FESTIVE MENU

Bookings taken from 12pm till 8.00pm
Serving from 25th November
1 course £25.00, 2 courses £29.50, 3 courses £34.50
Children under 10 seperate menu available
Pre orders required for tables of 4 and over
Deposit of £10 per head required.

FESTIVE SUNDAY LUNCH

Served every Sunday - 12 noon - 6.00pm
29th November to 20th December
1 course £18.75, 2 course £25.00, 3 course £29.75
Children under 10 see seperate menu available
Pre-orders & deposit of £10 per person
Required for groups of 4 and over

CHILDREN'S CHRISTMAS MENU

Serving from 25th November
1 course £12.00, 2 courses £15.50, 3 courses £18.00

CHRISTMAS EVE STEAK NIGHT

Bookings taken from 5pm - 8.30pm

BOXING DAY

Bookings taken from 12pm till 5.00pm
1 course £25.00, 2 courses £29.50, 3 courses £34.50
Children under 10 seperate menu available
Pre orders required for tables of 4 and over
Deposit of £10 per head required.

CHRISTMAS FESTIVE MENU



SPICED CARROT & LENTIL SOUP (V) (GFA)
Served with warm crusty bread

CHICKEN LIVER & REDCURRANT PATE (GFA)
Tomato chutney & sourdough croutes

CARAMELISED ONION & GRUYERE TART (V)
With crisp winter green salad

PAN SEARED SCALLOPS & CRISPY BLACK PUDDING
Roasted cauliflower puree

SLOW ROASTED TURKEY CROWN (GFA)
Pig in blanket, mashed potato, garlic & rosemary roast potatoes,
Sausage, sage & onion stuffing and seasonal vegetables

CRISPY BELLY PORK WITH BLACK PUDDING
Spiced homemade apple chutney, wholegrain mustard mash, & seasonal vegetables

SLOW-BRAISED BEEF BRISKET
Mashed potato, rosemary roasted potatoes, red wine gravy

PAN-FRIED SEABASS WITH PEA PUREE
Fondant potato, crispy kale and roasted carrots

HOMEMADE VEGETARIAN POT PIE (V) (GFA)
Mashed potato, buttered crisp greens, and gravy

TRADITIONAL CHRISTMAS PUDDING (GFA)
Rich fruit pudding with Indulgent brandy sauce

VELVETY TRUFFLE TORTE
Gold Shimmering Profiterole, Berry coulis

BLACKBERRY & BLACKCURRANT WHITE CHOCOLATE CRUMBLE
Luxurious custard or double pouring cream

SWEET MANGO CHEESECAKE (VE)
With double pouring cream

CHEESE & BISCUITS (GFA)
Blue cheese, smoked applewood, wensleydale
crackers & chutney

COFFEE & MINCE PIE TO FINISH

SUNDAY FESTIVE MENU

WINTER VEGETABLE SOUP (V) (GFA)
Warm roll and butter

CHICKEN LIVER PATE WITH COGNAC (GFA)
Sweet red onion chutney, toasted bloomer

SMOKED HADDOCK FISHCAKE (GF)
With fresh lime & chilli slaw

CRISPY DEEP-FRIED MOZZARELLA
Homemade marinara sauce

SLOW BRAISED LAMB SHANK WITH RED WINE JUS (GF)
Root vegetables, and creamy mash

PIE MINISTER SPINACH & FETA PIE (V)
Filo pastry, sauteed garlic potatoes and tzatziki

FILLET OF COD (GF)
Saffron mashed potatoes, olive tapenade,
Sauteed king prawns, asparagus

HALF HERBY CHICKEN (GF)
Garlic & rosemary roast potatoes, buttered greens,
roast carrot, gravy

TRUFFLE TORTE
With a gold shimmering profiterole

RHUBARB AND CUSTARD CAKE
With winter coulis

CHRISTMAS PUDDING (GFA)
Rich brandy sauce

CRÈME BRULÉE (GFA)
Shortbread biscuit

CHRISTMAS EVE STEAK NIGHT



8oz SIRLOIN (GF) £29.00

8oz FILLET (GF) (PRE-ORDER) £37.00

10oz GAMMON (GF) £24.00
All served with beef tomato, field mushroom, onion rings, chips and salad garnish

TUNA STEAK (GF) £24.00
Wasabi mash & vegetables

SAUCES £2 EACH (GF)

DIANE

PEPPERCORN

CHIMICHURRI

STARTERS £6.95

BUTTERNUT SQUASH & SWEET POTATO SOUP (GFA)

BAKED GOATS CHEESE (GF)

GAMBAS - GARLIC WHOLE KING PRAWNS (GF)

CHICKEN LIVER PATE WITH COGNAC (GFA)

DESSERTS £6.95

STICKY TOFFEE PUDDING

FRUIT CRUMBLE

BRIOCHE BREAD AND BUTTER PUDDING

All served with a choice of custard, cream or ice cream

BOXING DAY

THICK & CREAMY WINTER VEGETABLE SOUP (V) (GF)
With a warm crusty bread roll

BREADED MOZZARELLA (V)
Served with marinara sauce, crisp green salad

SMOOTH DUCK LIVER PATE (GFA)
Crusty brioche, red onion chutney

SMOKED HADDOCK FISHCAKE
Poached egg and pea puree

PAN SEARED DUCK BREAST
With pak choi, spring roll, Hasselback potatoes & plum sauce

FESTIVE TURKEY BURGER (GFA)
Turkey mince patty, smoked streaky bacon, blue cheese, cranberry sauce
Seasoning, with fries, onion rings, salad & slaw

BUTTERNUT SQUASH AND CHESTNUT RISOTTO (V)
With fresh sage and vegetarian hard cheese

BAKED GLAZED HONEY BUTTER SALMON
Potato gratin, buttered greens and a rich garlic & prawn sauce

CHOCOLATE TRUFFLE
Berries and hot espresso

MANGO & PASSIONFRUIT GATEAU
Served with crème fraiche

TRADITIONAL CHRISTMAS PUDDING
With indulgent brandy sauce

WARM CHOCOLATE FUDGE CAKE
Served with Bailey's buttercream

COFFEE & MINCE PIE TO FINISH



CHILDREN'S FESTIVE MENU

WINTER VEGETABLE SOUP (V) (GFA)
Served with bread and butter

DEEP FRIED BREADED MOZZARELLA
Homemade marinara dipping sauce

CHEESY NACHOS

MINI CHRISTMAS DINNER
Turkey, yorkshire pudding,
mashed & roasted potatoes, vegetables

PIGGIES IN A HOLE
Pigs in blankets, yorkshire pudding
mashed potato and peas

MARGHERITA PIZZA FINGERS
Chips, peas

VEGETARIAN PIGGIES IN A HOLE
Vegetarian sausages, yorkshire pudding
mashed potato and peas

MIXED ICE CREAM

PROFITEROLES

MANGO CHEESECAKE
With cream


The Rookery
AT CROW NEST PARK
Coach Road, Hove Edge, Brighouse, West Yorkshire, HD6 2LN
Telephone 01484 401152 Email events@crownestgolf.co.uk