



CHRISTMAS MENU 2017

Two courses £12.95 // Three courses £13.95

Available from the 27th of November

Call 0113 389 3002 to book or come and visit us in the café!

We can cater for all dietary requirements, please specify these when booking and pre-ordering.

For parties of 5 or more we require a £5.00 deposit per head to be paid up to 2 weeks before your booking.

We do not add a service charge to your bill; however, we happily accept donations. All donations and profits from the café go toward funding the services of Age UK Leeds.

STARTERS

Seasonal, homemade soup of the day. Served
with granary bread and butter

Homemade chicken liver pâté with ciabatta
toast and Yorkshire onion chutney.

Feta walnut and pomegranate mixed leaf salad
with a balsamic dressing.

MAIN COURSES

Roast Turkey and stuffing.

Nut Roast in puff pastry.

*(Both options served with rosemary roast potatoes
and seasonal vegetables)*

DESSERTS

Lemon Tart.

Triple chocolate brownie. (GF)

Mince meat tart with a crumble topping.

(All served with a choice of cream or ice cream)