

FESTIVE SET MENU

£26

TO START

GAMBAS *
TIGER PRAWNS, PAN FRIED WITH GARLIC, CHILLI, WHITE WINE & BUTTER WITH A SOURDOUGH FLATBREAD

PANKO BREADED CAMEMBERT (V)
HOMEMADE CRANBERRY CHUTNEY, DRESSED MIXED LEAF

WILD MUSHROOM & TARRAGON TARTLET *
CRÈME FRAICHE
(V-VEGAN OPTION AVAILABLE)

WARM GAME TERRINE *
WRAPPED IN STREAKY BACON, SERVED WITH PICKLED RED CABBAGE & DARK CRUSTY RYE BREAD

FOR MAINS

ROLLED TURKEY BREAST *
STUFFED WITH SAUSAGE MEAT & APRICOTS,
WRAPPED IN SMOKED BACON, SERVED WITH DUCK FAT ROAST POTATOES, BUTTERED GREENS & A YORKSHIRE PUDDING

6OZ FILLET STEAK ROSSINI *
COOKED TO YOUR LIKING & SERVED WITH DUCK LIVER PARFAIT SAUCE, BUTTERED NEW POTATOES & FINE BEANS (SURCHARGE OF £3 PER GUEST)

PAN ROASTED SEABASS FILLET *
PARMENTIER POTATOES,
WITH A SPINACH, ASPARAGUS & SHELLFISH BROTH

CHESTNUT & MUSHROOM RISOTTO (VG)
ARBORIO RICE, IN A RICH VEGETABLE STOCK,
WITH A TRIO OF MUSHROOMS & ROASTED CHESTNUT

TO FINISH

XMAS PUDDING, CRANBERRIES, BRANDY CREAM *
(Vg – ice-cream instead brandy cream)

DARK CHOCOLATE & PISTACHIO TART, VANILLA ICE-CREAM (V)
WHITE CHOCOLATE & VANILLA CHEESECAKE (V)
WINTERBERRY COMPOTE

CHEESE SELECTION *
WATER BISCUITS & A FRUIT CHUTNEY

*GLUTEN FREE AVAILABLE ON REQUEST

XMAS DAY

£70

AMUSE GUILLE

GARLIC MUSHROOM CROSTINI (VG) *

TO START

LOBSTER & CRAYFISH TAIL SALAD *
RADISH, WASABI DRESSING, POMEGRANATE SEEDS
HAM HOCK TERRINE PICCALILLI, RYE BLOOMER BREAD *
CRISPY SLOW BRAISED DUCK LEG WARM THAI STYLE TOSSED SALAD *

BEETROOT & SQUASH WELLINGTON (VG)
DRESSED WITH A KALE PESTO

INTERLUDE

CITRUS FRUIT SORBET (VG)*

FOR MAINS

ROASTED RIB OF BEEF *
PINK PEPPERCORN CRUST, CREAMED MASHED POTATOES,
DUCK FAT ROAST POTATOES, YORKSHIRE PUDDING

ROLLED TURKEY BREAST *
STUFFED WITH SAUSAGE MEAT, WRAPPED IN SMOKED BACON,
MASHED POTATOES, DUCK FAT ROAST POTATOES,
YORKSHIRE PUDDING

PAN SEARED HALIBUT *
FONDANT POTATO, CHIVE BUERRE BLANC, BUTTERED SAMPHIRE GRASS

NUT ROAST WELLINGTON (VG)
PUFF PASTRY CASE, PISTACHIO, BUTTERNUT SQUASH & DATE NUT
ROAST FILLING, TRUFFLE & THYME MASHED POTATOES

Carrot & swede mash, cauliflower cheese, garlic buttered greens to the table

TO FINISH

BLACK CHERRY & CHOCOLATE SPONGE (V) *
KIRSCH COMPOTE, VANILLA ICE-CREAM

XMAS PUDDING, CRANBERRIES, BRANDY CREAM *
(Vg – ice-cream instead brandy cream)

ESPRESSO CRÈME CARAMEL (VG)
PISTACHIO BISCOTTI

CHEESE SELECTION *
WATER BISCUITS & A FRUIT CHUTNEY

*GLUTEN FREE AVAILABLE ON REQUEST

NEW YEAR'S DAY CHAMPAGNE BREAKFAST

£22

GLASS OF CHAMPAGNE OR BUCKS FIZZ ON ARRIVAL

GREEK YOGHURT, FRESH FRUITS, GRANOLA *

CHOICE OF BREAKFAST:

FULL ENGLISH BREAKFAST
BUTCHERS IN HOUSE SAUSAGE, BACON, FRIED EGGS,
TOASTED BREAD, ROASTED TOMATO, MUSHROOM,
BLACK PUDDING, HASH BROWN, HEINZ BEANS

VEGETARIAN BREAKFAST (V)
VEGETARIAN SAUSAGE, FRIED EGGS, TOASTED BREAD,
ROASTED TOMATO, MUSHROOM, HASH BROWN, HEINZ BEANS

EGGS BENEDICT *
TOASTED ENGLISH MUFFIN, BACK BACON,
SOFT POACHED EGGS, RICH HOLLANDAISE SAUCE

EGGS FLORENTINE (V) *
TOASTED ENGLISH MUFFIN, BUTTERED BABY SPINACH,
POACHED EGGS, RICH HOLLANDAISE SAUCE
or accompanied by smoked salmon

HOMEMADE BUTTERMILK PANCAKE STACK
CRISPY STREAKY BACON, MAPLE SYRUP

SELECTION OF TOASTS, JAMS & MARMALADES *

COFFEE, TEA & FRESH JUICES INCLUDED

*GLUTEN FREE AVAILABLE ON REQUEST

NEW YEARS EVE MENU

£50

COCKTAIL ON ARRIVAL

A CHOICE OF ANY COCKTAIL FROM OUR MENU

AMUSE GUILLE

CARPACCIO OF TUNA BLINIS, PIG'S CHEEK CROQUETTE
WITH APPLE & CINNAMON PUREE, STUFFED MUSHROOM
WITH BLUE CHEESE CRUMB

STARTERS

WHOLE BAKED CAMEMBERT SHARER FOR 2 (V) *
INFUSED WITH GARLIC & ROSEMARY AND SERVED WITH
PICKLED RED ONIONS & A SELECTION OF BREADS

OR

PAN SEARED KING SCALLOPS *
COURGETTE RIBBONS, SAMPHIRE GRASS,
GARLIC & CHILLI BUTTER

DUCK LEG SPRING ROLL *
BRAISED & SHREDDED, JULIENNE VEGETABLES,
SWEET PUM & STAR ANISE CHUTNEY

ARANCINI (VG)
RED PEPPER & ARTICHOKE RISOTTO,
ROMESCO SAUCE, PINE NUTS, ALMONDS

INTERLUDE

HAGGIS, NEAPS & TATTIES, SINGLE MALT SCOTCH CREAM *

*GLUTEN FREE AVAILABLE ON REQUEST

FOR MAINS

FILLET OF BEEF WELLINGTON *
SPINACH, CHICKEN LIVER PARFAIT, MUSHROOM DUXELLE,
CREAMED MASHED POTATOES, BUTTERED GREEN BEANS

PAN FRIED HALIBUT *
CREAMED MASHED POTATOES, GARLIC SEA GREENS,
SALSA VERDE

CHICKEN SUPREME *
SERVED WITH A WILD MUSHROOM & SMOKED PANCETTA
RISOTTO, TOPPED WITH CRISPY PROSCIUTTO PIECES

HALLOUMI FETTUCCINI (V)
MEDITERRANEAN VEGETABLES, OLIVES, GARLIC,
RED PESTO TOSSED IN FRESH PASTA & TOPPED
WITH GRILLED PAPRIKA HALLOUMI

TO FINISH

CHOCOLATE ASSIETTE
DARK CHOCOLATE TORTE WITH BLACK CHERRY COMPOTE,
SICILIAN LEMON WHITE CHOCOLATE & PISTACHIO TRUFFLE, MILK
CHOCOLATE ORANGE MOUSSE

APPLE ASSIETTE
APPLE SORBET IN BRANDY SNAP BASKET, APPLE PANNACOTTA
WITH BISCUIT CRUMB, MINI APPLE TARTE TATIN
ACCOMPANIED BY BUTTERSCOTCH SAUCE

CHEESE SELECTION *
WATER BISCUITS & A FRUIT CHUTNEY

Hot Drinks included with dessert

1-5 Old Gate
Hebden Bridge
West Yorkshire HX7 8JP
Tel: 01422 843993



*GLUTEN FREE AVAILABLE ON REQUEST



FESTIVE FIZZ



WHY NOT CELEBRATE YOUR FESTIVE MEAL BY STARTING WITH A BOTTLE OF FIZZ.

PROSECCO AVAILABLE FOR £25 PER BOTTLE & CHAMPAGNE FOR £48 PER BOTTLE.

PRE-ORDER CHILLED BOTTLES TO BE ON YOUR TABLE FOR ARRIVAL AND RECEIVE A DISCOUNT OF 10% ON YOUR FIZZ.

OFFER AVAILABLE ON PRE-ORDERED BOTTLES ONLY



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Hebden Bridge
West Yorkshire HX7 8JP
Tel: 01422 843993



XMAS AND NEW YEAR'S EVE MENUS

THIS INFORMATION PACK CONTAINS THE FOUR FESTIVE MENUS TO BE SERVED THROUGHOUT DECEMBER AT THE OLD GATE. OUR REGULAR MENU IS STILL AVAILABLE EXCEPT FOR CHRISTMAS DAY AND THE EVENING OF NEW YEAR'S EVE.

FESTIVE SET MENU

We will be serving our Festive Set Menu from Monday 30th November until Xmas Eve inclusive. We require a non-refundable £5 per person deposit for any tables of 6 or more, & a pre-order of your meal choices if you are a party of 10 or more. We will be taking booking from 12noon until 9pm Monday to Saturday & 12noon until 730pm on a Sunday.

CHRISTMAS DAY

To secure the Christmas Day menu we require a £10 per person deposit. The pre-order for your meal choices is due by Monday 30th November. The FULL PAYMENT for Christmas Day is due on Monday 14th December. Christmas Day sittings will be at 12 noon, 1pm, 2pm 3pm & 4pm subject to availability on a strictly first come first serve basis.

NEW YEAR'S EVE

To secure a New Year's Eve booking we require a non-refundable £10 per person deposit. New Year's Eve Menu will be served between 5:30pm and 10:00pm.

CHAMPAGNE BREAKFAST ON NEW YEAR'S DAY

To book for champagne breakfast on New Year's Day we require a £10 per person deposit. Bookings are taken between 10am & 11:30am.

If the business is closed due to local or national lockdown restrictions, all deposits will be refunded by way of a voucher for the full amount paid.

BOOKING FORM XMAS DAY MENU

Name:																				
Starter																				
Salad																				
Hock Terrine																				
Duck Leg																				
Wellington																				

Main																				
Roast Beef																				
Turkey																				
Halibut																				
Nut Roast																				

Dessert																				
Choc Sponge																				
Xmas Pudding																				
Expresso Caramel																				
Cheese Selection																				

Organisers Name:			
Address:			
Email Address			
Tel:			
No. in Party:	Time Pref':	Deposit:	

BOOKING FORM FESTIVE SET MENU

Name:																				
Starter																				
Gambas																				
Camembert																				
Tartlet																				
Terrine																				

Main																				
Turkey Breast																				
Steak																				
Seabass																				
Risotto																				

Dessert																				
Xmas Pudding																				
Chocolate Tart																				
Cheesecake																				
Cheese Selection																				

Organisers Name:			
Address:			
Email Address			
Tel:			
No. in Party:	Time Pref':	Deposit:	



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BAR & RESTAURANT



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www.oldgatehebden.co.uk

