

New Year's Eve Dinner Dance

From 7pm till Late £65 per person

£20 deposit per person

STARTERS

Soup

Cream of roast red pepper and butternut squash

Deep Fried Brie

Served with mixed leaf salad and warm cranberry Sauce

Duck Liver and Brandy Pate

Served with sliced walnut toast and homemade chutney

Thai Spiced Salmon and Prawn Fishcake

With crab spring roll served, served with a sweet chilli dressing

Creamy Garlic Mushrooms

Served with a warm wedge of whole meal bread

MAIN COURSES

Individual Beef Wellington

Served with Sauce Dianne

Seafood Vol Au Vent

A selection of seafood in a saffron cream sauce

Herb Crusted Rump of Lamb

Served on a Bed of savoy cabbage, bacon and mushrooms. redcurrant and rosemary gravy

Pork fillet wrapped in Filo Pastry

Served with black pudding and red apple puree

Curried Spinach, Potato and Butternut Squash Pie

Topped with sweet potato

DESSERTS

Dark Chocolate Brownie

With salted caramel ice cream & butterscotch sauce

Vanilla Crème Brulee

Served with shortbread Biscuits

Lemon and Lime Cheesecake

Served with a raspberry coulis

Mint Choc Chip Iced Parfait

Served with chocolate sauce

Individual Yorkshire Cheeseboard

Served with grapes and chutney

Coffee and Truffles

Champagne at Midnight

Matthew and all the Staff wish everyone a Happy New Year, and hope 2017 brings everything you wish for, we hope to see you in the New Year!

Book Now For Our Forthcoming Events!

Valentine's £25 per person or £30 to include half a bottle of wine

Mother's Day £23.50 per person

Pie Nights

Just £11.95 per person for your choice of 5 homemade pies and puddings and a pint of beer or glass of house wine!

Steak Night Friday's

Sunday Lunch – 2 Courses just £14.95
3 Courses just £17.95

Complete Wedding Packages
from just £48 per person

Private Functions and Events
for up to 120 Guests

Funerals from £8.95 per person

No Private Room Hire Fee!



Join us this

CHRISTMAS

PEASEHILL HOUSE
Restaurant & Hotel

Harrogate Road . Rawdon . Leeds . LS19 6HJ

Tel: 0113 2503629 www.peasehillhouse.com

Christmas Fayre Menu

Two Course Lunch £15.95 - Three Course Lunch £17.95

Two Course Evening Meal £17.95 - Three Course Evening Meal £21.95

Available Mondays, Tuesdays & Wednesdays throughout December

STARTERS

Soup

Cream of roast red pepper and butternut squash

Deep Fried Brie

Served with mixed leaf salad and warm cranberry Sauce

Duck Liver and Brandy Pate

Served with Sliced Walnut toast and homemade chutney

Thai Spiced Salmon and Prawn Fishcake

With crab spring roll served, served with a sweet chilli dressing

Creamy Garlic Mushrooms

Served with a warm wedge of whole meal bread

MAIN COURSES

Roasted Norfolk Turkey

Served with traditional accompaniments

Pork Loin Wellington

With black pudding and apple prue, served with a whole grain mustard sauce

Baked Cod Loin

Served with a mussel and chorizo volute

Roast Pepper, Courgette and Brie Wellington

Served with roasted tomato and basil Sauce

Roast Breast of Chicken with Wild Garlic Mushrooms

With a tarragon cream sauce

DESSERTS

Christmas Pudding

Served with rum sauce

Vanilla Crème Brulee

Served with shortbread biscuits

Lemon and lime Cheesecake

Served with a raspberry coulis

Mint choc chip Iced Parfait

Served with chocolate sauce

Tea and coffee

Christmas Party Nights £26.50

Thursdays - 8th and 15th Fridays - 2nd, 9th, 16th and 23rd

Saturdays - 3rd, 10th and 17th. £10.00 deposit per person.

STARTERS

Soup

Cream of roast red pepper and butternut squash

Deep Fried Brie

Served with mixed leaf salad and warm cranberry Sauce

Duck Liver and Brandy Pate

Served with sliced walnut toast and homemade chutney

Thai Spiced Salmon and Prawn Fishcake

With crab spring roll served, served with a sweet chilli dressing

MAINS

Roasted Norfolk Turkey

Served with traditional accompaniments

Pork Loin Wellington

With black pudding and apple prue, served with a whole grain mustard sauce

Baked Cod Loin

Served with a mussel and chorizo volute

Roast Pepper, Courgette and Brie Wellington

Served with roasted tomato and basil Sauce

Seared 8oz Rump Steak,

Served with Mushroom's and tomato and Peppercorn Sauce.

DESSERTS

Christmas Pudding

Served with rum sauce

Vanilla Crème Brulee

Served with shortbread biscuits

Lemon and lime Cheesecake

Served with a raspberry coulis

Mint choc chip Iced Parfait

Served with chocolate sauce

Tea and coffee

Christmas Day Lunch

12.00pm - 4.30 pm. £65.00 per person. Children under 12 half price.

£20.00 deposit per person.

STARTERS

Soup

Cream of Roasted Tomato

Duck Liver and Brandy Pate

Served with Toasted walnut bread and caramelised balsamic onion chutney

Baked Filo Parcel of Brie

Served on a bed of mixed salad leaves with a warm cranberry sauce

Traditional Prawn Cocktail

With a wedge of lemon and brown bread and butter

Oak Smoked Salmon

Served with mixed leaf salad and lemon and dill crème fraiche

MAINS

Roasted Norfolk Turkey

Served with traditional trimmings

Poached Supreme of Salmon

Served with a herb crust and roasted red pepper coulis

Individual Beef Wellington

Served with red wine and onion beef gravy

Braised Leg of Lamb

With a bubble and squeak cake and redcurrant, rosemary and mint gravy

Roast pepper, Courgette and Brie Wellington

Served with roasted tomato and basil Sauce

DESSERTS

Christmas Pudding

Served with rum sauce

Lemon Posset

Served with lime tuile Biscuits

Baileys Crème Brulee

Served with homemade short bread

Yorkshire CheeseBoard

Served with homemade chutney, celery and grapes

Mint Choc Chip Iced Parfait

Served with chocolate sauce

Tea and Coffee

Mince Pies