

THE *SUN* INN

# Christmas at The Sun Inn



152-154 Wakefield Road • Lightcliffe • Halifax HX3 8TH  
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## 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 SUN INN, LIGHTCLIFFE



# Christmas Fayre

**£18.50 per Person**

**Stilton & Leek Soup**

*with fresh crusty bread*

**Tempura Tiger Prawns**

*with a sweet chilli dip*

**Sun Blushed Tomato & Mozzarella Tart**

*with basil oil*

**Chicken Liver Parfait**

*with apple chutney*

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**Locally Sourced Roast Turkey, Beef or Honey Glazed Ham**

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

**Grilled Salmon with roasted chantenay carrots**

*and a white wine and dill sauce*

**Slow Braised Lamb Shoulder**

*with champ mash & a mint jus*

**Goats Cheese, Spinach and Cranberry Wellington**

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**Christmas Pudding**

*with brandy sauce*

**Raspberry Frangipan**

*with custard*

**Chocolate Tart**

*with bitter orange sauce*

**Croft Sherry Trifle**





# Christmas Day Menu

**£52.50 Adults and £25.00 Children** \*Under 12

**Field Mushrooms**

*filled with goats cheese and beef tomato*

**Gravadlax of Salmon**

*with beetroot relish*

**Black Pudding and Sweet Potato Tower**

*with an apple and wholegrain mustard sauce*

**Duck & Orange Pate**

*with caramelised onions and toasted brioche*

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**Lemon & Orange Sorbet OR Vegetable Broth**

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**Locally Sourced Roast Turkey, Beef or Honey Glazed Ham**

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

**Halibut Steak**

*with lemon and anchovy potatoes and a vine tomato sauce*

**Pancetta Wrapped Chicken**

*with pine nut, basil and sun blushed tomato stuffing*

**Roast Sweet Bell Pepper**

*with couscous and provencal vegetables*

**Pork Tenderloin**

*with parsnip mash and a bacon & mushroom sauce*

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**Christmas Pudding**

*with brandy sauce*

**Lemon Posset**

*with pineapple cream*

**Spiced Plum Crumble**

*with custard*

**Cheese & Biscuits**

*with celery, apple & grapes*





## New Years Eve Menu

**£30.00 per Person**

**Oriental Sesame Duck**  
*with spinach salad*

**Seared King Prawn Cocktail**  
*with a marie rose sauce*

**Goats Cheese and Red Onion Jam Tart**  
**King Scallop and Black Pudding Salad**

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**16oz T-Bone Steak**  
*with a mushroom & peppercorn sauce*

**Loin Of Pork**  
*in a black pudding crust, sautéed potatoes and chervil sauce*

**Risotto Of Wild Mushrooms**  
*with freshly grated parmesan*

**Pan Fried Seabass**  
*with crushed new potatoes and creamed baby leeks*

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**Cheese & Biscuits**  
*with celery, apple and grapes*

**Dark Chocolate and Almond Torte**  
*with amaretto cream*

**Apple Tatin**  
*with calvados cream*

**Steamed Lemon Sponge**  
*with raspberry sauce*



