

TWO THOUSAND AND EIGHTEEN

LB HARPER STREET 13
LEEDS
CROWD OF FAVOURS
SUPPLIERS OF BEER·FOOD·MUSIC



CHRISTMAS

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TWO THOUSAND AND EIGHTEEN

FOOD MENU

HARPER STREET
LEEDS
LS2 7EA

CROWDOFFAVOURS.CO.UK
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BUFFET MENU 2018

£11.95

Yorkshire pork pie
with black pudding

Sautéed new potatoes (v)
with herb butter

Deep fried breaded brie (v)
with cranberry sauce

Roasted turkey parcel sliced onto watercress
with pigs in blankets and Yorkshire gravy

Basket of breads (v)
with butter, oils, and herbs

Mini apple and Wensleydale sausage roll

Mince pies (v)

CHRISTMAS EXTRAS

ADD A GLASS OF PROSECCO £3.25 PER HEAD

ADD A GLASS OF MULLED WINE £3.25 PER HEAD

72 PINT CASK OF LEEDS PALE ALE WITH PERSONALISED
PUMP CLIP £225

BOTTLE OF HOUSE RED/WHITE/ROSE £13

BOTTLE OF BIRRA MORETTI OR LEEDS BREWERY'S
HELLFIRE £3.25

10% OFF

FOR ALL BOOKINGS OVER 20 PEOPLE

If you require more details of our allergens guidelines, or if any of your party has any dietary requirements please ask one of our team for more information before finalising your menu selection.

2 COURSES £22.95 - 3 COURSES £25.95

STARTERS

Spiced parsnip and apple soup (v)
served with cumin scented croutons

Hot smoked mackerel
with dressed baby leaves and creamed horseradish

Chicken and herb terrine
with toasted sourdough and cider chutney

Goats cheese and fig tartlet (v)
with tomato and basil concasse and dressed leaves

MAIN COURSES

Traditional roast turkey parcel wrapped with bacon and filled with cranberry and leek stuffing
served with Yorkshire pudding, roast potatoes, braised red cabbage, sautéed sprouts and root mash

Braised beef casserole in a red wine bacon and mushroom sauce
with rosemary and garlic mashed potatoes, wilted greens, herb crouton and crispy smoked bacon

Fillet of seabass
pan fried served with a lobster and prawn bisque, spinach and crushed new potatoes

Mushroom, chestnut, tarragon and red wine suet pudding (vg)
with herb mash and roasted winter vegetables

DESSERTS

Mulled wine and vanilla panacotta
served with mixed fruit compote

Traditional Christmas pudding
with hot brandy cream

Traditional Yorkshire cheese board
with cider chutney and crackers

Salted caramel and chocolate torte
with raspberry and winter berry coulis