

## CHRISTMAS OPENING TIMES

CHRISTMAS EVE	11.30 am—12.30 am
CHRISTMAS DAY	12.00 noon—3.00 pm
CHRISTMAS DAY NIGHT	CLOSED
BOXING DAY	CLOSED ALL DAY
NEW YEARS EVE	11.30 am—1.00 am
Food Served	12.00 noon—8.00 pm
NEW YEARS DAY	12.00 noon—11.00 pm
Food Served	12.00 noon—9.00 pm

## *New Years Eve*

This is an adult only event—no children after 9.30 pm.

**JOIN US FOR OUR FANTASTIC NIGHT OF CELEBRATION AS WE SEE IN 2020!**

**A mix of Karaoke and Disco through till the early hours.**

**Finish the night off with Hot Roast Beef Sandwiches and our legendary homemade chips!**

# *Merry Christmas*

## *2019*

*From Richard & all the staff at  
The Railway*



Birstall Lane Drighlington BD11 1JJ

Tel : 0113 2879001

[railwayinn2@btconnect.com](mailto:railwayinn2@btconnect.com)

# Christmas FAYRE LUNCH

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3 COURSES £16.95  
Children Under 10 Half Price

Available Monday—Saturday 12.00-3.00  
2nd—24th December (not Sundays)

## *Starter*

HOMEMADE SPICED ROOT VEGETABLE SOUP (GF, V, VG)

Served with bread & butter

BAKED GOATS CHEESE WITH HAZLENUT CRUST & BALASAMIC ONIONS (V)

GARLIC AND CHILLI KING PRAWNS (GF)

King prawns in a spicy garlic & chilli marinade pan fried and served on a bed of salad

SMOOTH BRUSSELS PATE

Pork liver pate with an apple & cider chutney, salad garnish & toasted rustic bread

## *Main*

TRADITIONAL ROAST TURKEY

Served with homemade stuffing, chipolata & homemade Yorkshire pudding

ROAST LOIN OF PORK

Served with homemade stuffing, chipolata & homemade Yorkshire pudding

HOMEMADE CATALAN COD STEW (GF)

A rich tomato, pepper & chorizo stew with herbs, butter beans and a hint of garlic

MOROCCAN STYLE TOMATO AND CHICKPEA PIE (V, VG)

A seasonal mix of vegetables in a rich broth encased in short crust pastry.

## *Dessert*

HOMEMADE INDIVIDUAL CHRISTMAS TRIFLE

HOMEMADE SPONGE OF THE DAY

Served with Custard

HOMEMADE CHRISTMAS PUDDING

Served with brandy sauce or custard

CHOCOLATE AND HAZLENUT DELICE (V, VG)

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All mains are served with potatoes and fresh vegetables  
Most main courses can be adapted to suit Gluten Free diets—please ask

# Christmas FAYRE EVENING

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3 COURSES £26.95  
Children Under 10 Half Price

Available Monday—Saturday 5.00-9.00  
2nd—24th December (not Sundays)

## *Starter*

HOMEMADE SPICED ROOT VEGETABLE SOUP (GF, V, VG)

Served with bread & butter

CHICKEN, DUCK AND RED ONION MARMALADE TERRINE (GF)

Served with salad garnish, balsamic onions & warm rustic bread chunks

ROASTED VEGETABLE FILO TART (V) (GF)

A colourful selection of roasted vegetables in a rich tomato & herb sauce

COD AND ASPARAUS FISHCAKE (GF)

Cod potato & asparagus blended with tarragon, coated in a crunchy rice flake coating, served with homemade tartare sauce

INDIVIDUAL BAKED CAMEMBERT

Flavoured with garlic & honey and served with toasted rustic bread

## *Main*

TRADITIONAL ROAST TURKEY

Served with homemade stuffing, chipolata & homemade Yorkshire pudding

GRILLED 8OZ SIRLOIN STEAK

Grilled to your liking and served with a choice of sauces

VENISON WELLINTON

CAJUN SPICED SWEET POTATO ROULADE (GF, V, VG)

Filled with vegan cream cheese, sweet potato, spicy red pepper and red onion Cajun chutney

## *Dessert*

CHOOSE ANY DESSERT FROM OUR EXTENSIVE MENU

## *Coffee & Petit Fours*

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All mains are served with potatoes and fresh vegetables  
Most main courses can be adapted to suit Gluten Free diets—please ask

# Christmas FAYRE LUNCH—BOOKING FORM

Please check availability as soon as possible to avoid disappointment. In order to confirm your booking just fill in the form below and bring it to the bar.

A £5 per person non-refundable deposit is required on booking.

Date: \_\_\_\_\_ Time: \_\_\_\_\_ Number in Party: \_\_\_\_\_

Name: \_\_\_\_\_ Company (if applicable): \_\_\_\_\_

Address: \_\_\_\_\_  
Postcode: \_\_\_\_\_

Tel: \_\_\_\_\_ Email: \_\_\_\_\_

STARTER	ADULT	CHILD
Spiced Root Vegetable Soup Bread & Butter (GF, V, VG)		
Baked Goats Cheese with Hazlenut Crust (V)		
Garlic and Chilli King Prawns (GF)		
Smooth Brussels Pate		
MAIN COURSE		
Traditional Roast Turkey		
Roast Loin of Pork		
Homemade Catalan Cod Stew (GF)		
Moroccan Style Tomato & Chickpea Pie (V, VG)		
DESSERT		
Homemade Individual Christmas Trifle		
Homemade Sponge of the Day		
Homemade Christmas Pudding		
Chocolate and Hazlenut Delice (V, VG)		

**All main courses are served with potatoes & vegetables**

**TERMS & CONDITIONS:** Menu prices are per person. The Christmas set menu may not be used in conjunction with any other promotion or discount. **FOOD ALLERGIES & INTOLLERANCES:** Before you order your food and drinks please to our staff if you want to know about our ingredients. All weights quoted are approximate, prior to cooking. Some fish may contain bones. All dishes are subject to availability. All prices include VAT. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-use kitchen environment. (V suitable for vegetarians, VG suitable for vegans, GF are gluten free items.

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Address: \_\_\_\_\_  
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STARTER	ADULT	CHILD
Spiced Root Vegetable Soup Bread & Butter (GF, V, VG)		
Chicken, Duck and Red Onion Marmalade Terrine (GF)		
Roasted Vegetable Filo Tart (V, VG)		
Cod and Asparagus Fishcake (GF)		
Individual Baked Camembert		
MAIN COURSE		
Traditional Roast Turkey		
Grilled 8oz Sirloin Steak		
Venison Wellington		
Cajun Spiced Sweet Potato Roulade (GF, V, VG)		
DESSERT		
Homemade Christmas Pudding		
Choice from the Sweet Board		

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