

New Years Eve

Join us to see in 2020 in style with a beautiful chef's special buffet, music & of course bubbles at midnight, all for just £10 per person.

Thanks to you all for our warm welcome to the area, we wish you a Happy Christmas & Peaceful New Year.

We've appreciated your custom and support & it has been a pleasure to provide the quality hospitality experience that our beautiful country pub deserves.

the Chevin

01943 876 109 • www.chevininn.co.uk

West Chevin Road • MENSTON • Ilkley • LS29 6BE

Designed & Printed by Small Print, Menston

Festive Dining at **the Chevin**



AVAILABLE THROUGHOUT
DECEMBER

Festive Lunch Menu

Two Courses £19 * Three Courses £24

STARTERS

Soup of the Day

Crusty bread

Chicken Liver Pâté

Chicken liver, brandy & garlic pâté served with red onion chutney, dressed salad & toast

Deep-Fried Brie Wedges

Mulled berry chutney & dressed salad

Smoked Salmon & Mackerel Roulade

Smoked salmon & mackerel roulade with horseradish, dill & cream cheese wrapped in smoked salmon served with granary bread

MAINS

Roast Turkey Breast

Mashed potato, roasted potatoes, stuffing, pigs in blankets & seasonal vegetables

Pan-Fried Seabass Fillet

Crushed new potato cake & seasonal greens with coriander, lime & chilli dressing

Roasted Pork Loin Steak

Chive mashed potato, leek & grain mustard sauce

Cauliflower, Cheese & Leek Bake

DESSERTS

Apple & Mulled Berry Crumble

Custard

Christmas Pudding

Brandy Sauce

Chocolate & Cherry Cheesecake

Chantilly cream

Golden Syrup Sponge (gf)

Custard

All our meals are freshly prepared on the premises so if you have any dietary requirements or allergies of any sort please inform a member of staff and one of our chefs will consult with you prior to the preparation of your meal.

Festive Evening Menu

Three Courses £28

STARTERS

Soup of the Day

Crusty Bread

Chicken Liver Pâté

Chicken liver, brandy & garlic pâté with red onion chutney, dressed salad & toast

Deep-Fried Brie Wedges

Mulled berry chutney & dressed salad

Smoked Salmon & Mackerel Roulade

Smoked salmon & mackerel roulade with horseradish, dill & cream cheese wrapped in smoked salmon served with granary bread

Pear, Walnut & Goat's Cheese salad

Pear & walnut salad with beetroot dressing & crumbled goat's cheese

Ham Hock & Pea Terrine

Pickled vegetables & piccalilli dressing

MAINS

Roast Turkey Breast

Mashed potato, roasted potatoes, stuffing, pigs in blankets & seasonal vegetables

Roasted Pork Loin Steak

Chive mashed potato, leek & grain mustard sauce

Pan-Fried Sea Bass Fillet

Crushed new potato cake & seasonal greens with coriander, lime & chilli dressing

Cauliflower, Cheese & Leek Bake

Dauphinoise potatoes

Slowed Cooked Beef Cheek

Horseradish mash, baby onions, pancetta & red wine jus

Braised Lamb Shank

Crispy bubble & squeak with minted gravy

DESSERTS

Mulled Berry & Apple Crumble

Custard

Christmas Pudding

Brandy sauce

Chocolate & Cherry Cheesecake

Chantilly cream

Treacle Sponge

Custard

Pear & Almond Tart

Ice cream