

# SANDAL FARM RESTAURANT

## TRIBUTE NIGHTS 2012

**FRIDAY 20TH OF JAN**

**SHOWMADDYMADDY**

**£22.50 PER PERSON**

**FRIDAY 27TH OF JAN**

**ABBA TRIBUTE**

**£24.00 PER PERSON**

**FRIDAY 24TH OF FEB**

**MEATLOAF**

**£20.95 PER PERSON**

**FRIDAY 30TH MAR**

**NAVI – TRIBUTE TO**

**MICHAEL JACKSON**

**£26.00 PER PERSON**

**FURTHER ACTS TO BE ANNOUNCED**

**TO INCLUDE FORK BUFFET TO COMMENCE FROM 7PM**

**DISCO UNTIL 12 MIDNIGHT**

**BRIGHOUSE & DENHOLME ROAD,  
THORNTON,  
BRADFORD,  
BD13 3SS  
TEL: 01274 832241**

**SANDAL FARM RESTAURANT  
TRIBUTE EVENING  
FORK BUFFET MENU**

**LEMON MARINADED CHICKEN DRUMSTICKS**

**ASPARAGUS AND CHEDDAR CHEESE QUICHE**

**CRAB AND PRAWN TARTLETS**

**MUSHROOMS FILLED WITH CREAM CHEESE AND  
DEEP FRIED IN BREADCRUMBS**

**HADDOCK GOUJONS DEEP FRIED IN BATTER SERVED WITH A  
PIRI PIRI DIPPING SAUCE**

**TUNA PASTA BAKE**

**BEEF KOFTAS SERVED WITH A BARBEQUE SAUCE**

**ROSEMARY AND GARLIC ROASTED NEW POTATOES  
GARLIC BREAD, FRENCH FRIES  
AND SEASONAL GREEN SALAD.**

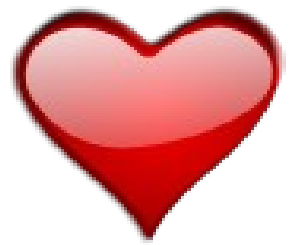
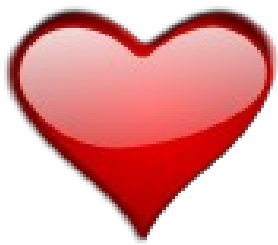
**DESSERTS**

**MORELLA CHERRY CHEESECAKE**

**FRESH FRUIT SALAD**

**WARM MINCE PIES AND CLOTTED CREAM**

**ADMISSION BY TICKET ONLY**



## **VALENTINES MENU**

**Tuesday February 14<sup>th</sup> 2012**

**£17.95**

### **STARTER'S**

#### **Ooo! Tiger**

Tiger Prawns and smoked Haddock Cocktail with a ginger and avocado dressing.

#### **Two's Company**

Two melon Kebabs with Honey and yoghurt

#### **Smokin!!**

Smoked Salmon cheesecake on an oatcake base and seafood garnish

#### **Up close and personal**

Pan fried mushrooms with garlic and parsley, served on toasted sun-dried tomato bread

#### **Hot it up**

Beef koftas - flavoured with roasted spices in a fresh coriander, chilli and coconut sauce.

#### **Stir Crazy**

Lemon and ginger pork loin stir-fry on a bed of egg noodles

#### **The organ grinder**

Lamb's kidneys in a shallot gravy served on a black pudding roundel

#### **Cupids spear Benedictine**

Fresh asparagus spears with a soft poached egg and hollandaise sauce

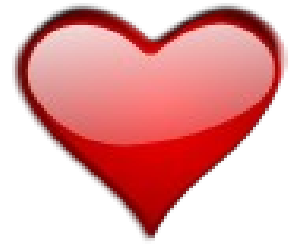
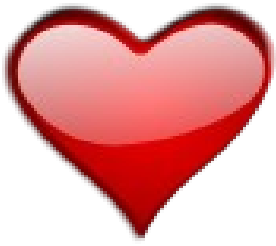
### **Soup**

Cream of chicken and mushroom with golden croutons

Or

Minestrone with parmesan





## **Main Course**

### **Pure and Simple**

Roast Breast of Chicken, apple sauce and seasoning

### **Yorkshire lass**

Roast topside of beef, Yorkshire pudding and horseradish sauce

### **Don't be sheepish**

Herb crushed roast rack of lamb with a mint jus

### **Oh-so Fishy**

Poached scotch salmon darme, light saffron sauce and baby scallop garnish

### **Ahoy sailor**

Grilled Seabass fillet on a vegetable stir-fry base with a white wine and parsley sauce

### **Pep it up**

Chicken breast in a cream and cracked peppercorn sauce with a vegetable confetti

### **All wrapped up**

Chicken breast, mushroom duxelle and pate wrapped in puff pastry served with a Madeira sauce

### **Watch your head**

!Duck! breast oven roasted served with a red wine and cassis sauce

### **Feeling fraiche**

Sirloin steak pan fried with a chestnut mushroom and crème fraiche

### **My Diane**

Sirloin steak, pan fried with tomatoes onions mushrooms and red wine

### The way you like it.

Steaks from the grill

**8oz sirloin** + £2.95

**8oz fillet** + £3.95

**10oz rib-eye** + £2.45

All served with mushrooms, tomato onion rings and home made chunky chips

## **Vegetarian**

### **Love chick**

Baked aubergines with chickpeas, coriander tomatoes and melted goats cheese

### **Spice it up**

Tofu and mixed Vegetable stir-fry with a sweet and spicy chilli sauce and egg noodles

### **Portobello Blues**

Large flat mushroom filled with leeks quorn herbs, garlic and a golden crust topping with parmesan





## **And for afters**

### **Loving cup**

Bailey's and cappuccino ice cream cups with toffee sauce

### **Double the pleasure**

Rich double chocolate and brandy torte

### **Small delight**

Mini pastries with praline and fresh strawberries

### **Night of passion**

Individual light and creamy passion fruit cheesecake

### **Exotic heaven**

An array of fresh fruits in a raspberry sambuca syrup

### **Sugar and spice**

Light treacle and ginger sponge served with custard

### **Who's playing gooseberry**

Elderflower and gooseberry rumble tart

### **Fresh ground coffee**

After dinner mints

