



SANDAL FARM RESTAURANT
SUNDAY CARVERY MENU
3 COURSE CARVERY £13.75 (£6.95 FOR CHILDREN UPTO 10 YEARS)
2 COURSE CARVERY £10.50 (£5.50 FOR CHILDREN UPTO 10 YEARS)



STARTERS

COLD

FRESH MELON WEDGE
HOME MADE CHICKEN LIVER PATE

Served with fingers of freshly buttered toast

PRAWN COCKTAIL
marie rose sauce

MEAT AND POULTRY

LASAGNE

Egg pasta interlayered with mince beef, onions, tomatoes and garlic, topped with a bechamel sauce and cheese and browned under the grill

SPARE RIBS

With sweet and sour sauce

CURRIED CHICKEN PASANDA

Diced chicken fillets cooked with garlic, ginger, tomatoes, chillies and Asian spices served with basmati rice

FISH

LIGHTLY POACHED SCOTCH SALMON

Served with a cream of lemon and parsley sauce

DEEP FRIED BREADED SCAMPI

tartare sauce

BOTH FISH STARTERS ARE AVAILABLE AS A MAIN COURSE

VEGETARIAN

LARGE YORKSHIRE PUDDING

With vegetarian onion gravy

CREAMED GARLIC MUSHROOMS on toast

CHOICE OF

HOME MADE VEGETABLE SOUP OR SOUP OF THE DAY

GARLIC BREAD IS AVAILABLE FOR THE ABOVE DISHES, UPON REQUEST, INCLUSIVE

MAIN COURSE

HOT ROASTS

LEG OF LAMB mint sauce

LEG OF PORK, apple sauce

TOPSIDE OF BEEF with Yorkshire pudding

FRESH YORKSHIRE TURKEY sage and onion seasoning

VEGETARIAN

SAVOURY MUSHROOM AND CHESTNUT BAKE

A traditional vegetarian roast with mushrooms, chestnut puree, lentils, carrots, onions and mixed herbs, coated with mixed nuts and served with a creamy mushroom sauce

ACCOMPANIED WITH VEGETABLES, ROAST AND NEW POTATOES SELECTION OF FRESHLY MADE SALADS

SEE SELECTION OF HOME MADE DESSERTS

FRESHLY BREWED TEA (£1.75 EX.)

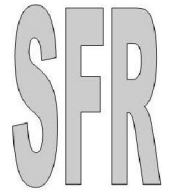
COFFEE AND AFTER DINNER MINTS (£1.75 EX.)

SEE SEPARATE MENU CARD FOR SPECIALITY TEAS AND COFFEES

WHILST ORDERING WILL DINERS PLEASE STATE YOUR CHOICE OF EITHER THE TWO OR THREE COURSE CARVERY MEAL



SANDAL FARM RESTAURANT
SUNDAY MENU SERVED 12 NOON



STARTERS

COLD STARTERS

FRESH MELON FAN served with a fresh fruit compote	3.25
HOME MADE CHICKEN LIVER PATE served with fresh toast	4.25
PRAWN COCKTAIL atlantic prawns served in a delicate home marie rose sauce	4.95

HOT STARTERS

LARGE YORKSHIRE PUDDING served with rich onion gravy	3.25
TIKKA MASALA PRAWNS served on basmati rice	4.95
CREAMED GARLIC MUSHROOMS served with toasted fresh brioche	4.95
DEEP FRIED SCAMPI served on a freshly made side salad	4.95
GOUJONS OF PLAICE fingers of plaice in egg and breadcrumbs and deep fried, served with a crispy salad and tartare sauce	5.95
POACHED FILLET OF PLAICE MORNAY poached fillet of plaice with a cream sauce and topped with cheese and browned under the grill	5.95

HOME MADE SOUPS

FARMHOUSE VEGETABLE SOUP	3.90
CHEFS SOUP OF THE DAY	3.90

PASTA DISHES

CANNELLONI rolls of egg pasta filled with beef, pork, ham, chicken, spinach, egg, cheese, spices and topped with cheese sauce	5.80
SPAGHETTI BOLOGNESE spaghetti topped with a meat Bolognese sauce, accompanied with parmesan cheese	5.80

<u>BOTH PASTA DISHES ARE AVAILABLE AS A MAIN COURSE</u> served with vegetables and potatoes of the day	8.90
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MAIN COURSES

POULTRY

<u>ROAST BREAST OF CHICKEN</u> apple sauce and seasoning	8.75
<u>ROAST TURKEY</u> chipolata and seasoning	8.75
<u>CHICKEN CORDON BLEU</u> chicken breast filled with ham and cheese deep fried in breadcrumbs and served with a cream of mushroom sauce	9.50
<u>CHICKEN KIEV</u> chicken breast filled with garlic butter and deep fried in breadcrumbs	9.50

GRILLS

<u>1 LARGE PORK CHOP</u> apple sauce	6.95
<u>GAMMON AND PINEAPPLE</u> 8oz	7.50
<u>2 ENGLISH LAMB LION CHOPS</u>	7.50
<u>SIRLOIN STEAK (8oz)</u> served with mushrooms, tomato and onion rings	12.95
<u>FILLET STEAK (8oz)</u> served with mushrooms, tomato and onion rings	17.45
<u>SANDAL SUPER MIXED GRILL</u> fillet steak, gammon, lamb chop, kidney, sausage, egg, tomato, mushrooms, pineapple, onion rings, asparagus spears wrapped in bacon	18.50

FISH

<u>FRESH FILLET OF PLAICE</u> grilled or deep fried in batter or breadcrumbs	11.25
<u>OVEN BAKED WHOLE SEABASS</u>	12.50

ROASTS

<u>HOME MADE COTTAGE PIE</u> minced beef, onions, carrots with a creamy potato topping	8.25
<u>INDIVIDUAL HOME MADE STEAK AND KIDNEY</u> topped with puff pastry	8.50
<u>INDIVIDUAL HOME MADE MEAT AND POTATO PIE</u> topped with puff pastry	8.50
<u>INDIVIDUAL HOME MADE CHICKEN AND VEGETABLE PIE</u> topped with puff pastry	8.50
<u>INDIVIDUAL HAM AND LEEK PIE</u> topped with puff pastry	8.50
<u>LEG OF PORK</u> with apple sauce	8.75
<u>LEG OF LAMB</u> with mint sauce	9.50
<u>TOPSIDE OF BEEF</u> with yorkshire pudding	9.75

FILLET DISHES (6oz steaks)

<u>FILLET DIJON</u> grilled fillet steak cooked in mustard with a garlic and herb sauce	14.75
<u>FILLET AU POIVRE</u> grilled fillet steak cooked in brandy served with a demi glace crushed peppercorns and cream	14.75
<u>FILLET BORDELAISE</u> fillet steak cooked in red wine, onions and mushrooms, with a demi glace sauce and cream	14.75
<u>FILLET AU PORT</u> grilled steak cooked in port and mushroom	14.75
<u>FILET LYONNAISE</u> fillet steak sauteed in butter, topped with onions cooked in red wine and demi glace sauce	14.75
<u>FILLET ALLA VAL D'AOSTA</u> fillet steak sauted in butter and white wine with calvados, onions, mushrooms and cream	14.75



VEGETARIAN MENU



GRILLED VEGETABLE BURRITOS

zucchini, pepper, red onions, oregano and pinto beans in tortilla wraps with a chilli salsa and guacamole

WILD MUSHROOM STRUDEL

layered filo pastry filled with wild mushrooms sautéed with onions and breadcrumbs served with a mixed herb grain mustard and crème fraiche

DOLMASI BELL PEPPER

oven baked peppers with a risotto of pine nuts, tomatoes, spring onions and fresh dill

MA-PO TOFU

tofu pieces in a black bean and chilli sauce served with rice

TEMPURA FRIED BATTERED VEGETABLES

assorted vegetables golden fried, served with a Japanese rice wine and soy sauce dip

MIXED BEAN AND VEGETABLE KORMA

A mild creamy curry with coconut milk, mixed beans and diced pineapple served with pilau rice and poppadums

PASTA FUSILLI TRICOLOUR

coloured pasta spirals with minced quorn, onions, peppers and tomatoes in a parmesan cheese and cream sauce

PRICE AT £9.25 EACH



CHILDRENS MENU

MAIN COURSES

FISH FINGERS with peas and chipped potatoes

SAUSAGE, beans and chipped potatoes

BEEFBURGERS in a bun with chipped potatoes

CHILDRENS PORTION OF ROAST BEEF with yorkshire pudding

PIZZA MARGHERITA (cheese and tomato)

CHICKEN AEROPLANES in breadcrumbs and chipped potatoes

SWEETS

CHOCOLATE SPONGE with custard

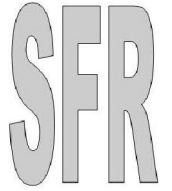
BANANA and custard

ICE CREAM CORNET

RICE PUDDING with jam or ice cream

A SOFT DRINK IS INCLUDED FREE OF CHARGE WITH THE COMPLIMENTS
OF THE OWNERS

THE PRICE IS £4.95 PER PERSON INCLUSIVE



DESSERT MENU
SELECTION OF HOME MADE DESSERTS

SHERRY TRIFLE

sponge interlayered with jam and custard, laced with sherry (15% vol) and topped with fresh cream

FRESH FRUIT SALAD

served with fresh cream or ice cream

HOME MADE STRAWBERRY AND VANILLA GATEAU

HOME MADE CHOCOLATE FUDGE CAKE

hot or cold with fresh cream or ice cream

HOME MADE APPLE CRUMBLE

with custard or ice cream

PINEAPPLE MERINGUE

meringue topped with pineapple, fresh fruit and cream

PROFITEROLES

filled with fresh cream and served with hot chocolate sauce

FRESHLY BAKED TREACLE OR JAM SPONGE

with custard

HOME MADE BAILEYS CHEESECAKE

ICE CREAM, NATURAL, STRAWBERRY OR CHOCOLATE £3.25

PEACH MELBA

half peach topped with ice cream, fresh cream, wafers and melba sauce topped with roasted almonds

BANANA SPLIT

Banana surrounded with fresh fruit and topped with ice cream and fresh cream

HOME MADE LEMON MERINGUE PIE

tangy lemon filling in a sweet pastry case, topped with light meringue

ALL SWEETS ARE PRICED AT £4.50 UNLESS OTHERWISE STATED

COFFEE, TEAS AND SPECIALITY COFFEES

FRESH GROUND COFFEE

CAPPUCCINO a deliciously frothy cappuccino completed with a shake of chocolate topping

MOCHA a rich cream tasting coffee, with a delicious chocolatey flavour

LATTE a light milk coffee, with a luxurious creamy texture

CARAMEL delicious caramel flavour frothy coffee

CADBURY'S HOT CHOCOLATE with whipped cream

KENCO DECAFFINATED COFFEE

ALL PRICE AT £1.80 PER CUP UNLESS OTHERWISE STATED

SPECIALITY TEAS TWININGS £1.85

A POT OF ENGLISH TEA

LIGHT CLASSIC DARJEELING delicate tasting tea

GREEN TEA JASMINE a green tea with a warm, golden liquor and delicate floral character

CLASSICS ASSAM a rich, deep-amber tea, ideal with elevenses, a good alternative to coffee after a meal

ORGANIC ENGLISH BREAKFAST a bright tea, full of flavour, perfect to refresh though out the day

CLASSIC HERBAL INFUSIONS PURE CAMOMILE caffeine free and contain no added sugar

AROMATICS LADY GREY/EARL GREY a tea delicately infused with the flavour of orange, lemon and bergamot

CLASSICS DECAFFEINATED TRADITIONAL ENGLISH bright refreshing tea, ideal drink for any time

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SANDAL FARM RESTAURANT
BRIGHOUSE & DENHOLME ROAD

THORNTON

BRADFORD.

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PROPRIETORS MR. & MRS A. W. BARRY

ESTABLISHED OVER 50 YEARS

