

**THE SANDAL  
FARM  
RESTAURANT**



**WEDDING BROCHURE  
AS FROM  
1ST APRIL 2011**

**TO**

**31<sup>ST</sup> MARCH 2012**

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**Thornton, Bradford, West Yorkshire.  
BD13 3SS.**

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Dear Valued Customer,

Thank you for your telephone call and enquiry regarding the possibility of holding a wedding reception. Firstly may we take this opportunity to thank you for considering the Sandal Farm Restaurant as your wedding venue. Your wedding day is one of the most important events of your life and we want everything to be just right for you.

As promised please find details of our Special Wedding Packages. However we are always happy to discuss your individual wishes and tailor the occasion to suit.

Please find attached our New Wedding Menus Selection Chart from which we hope you will be able to select a meal of your choice. Attached we have completed four separate menus which may prove helpful to you.

Our Wedding Carvery Buffet Menu is enclosed and all dishes from the starters, main course through to the sweet course will be all available to everyone on the day.

After a wonderful day you can extend the celebrations in to the evening with our excellent finger buffet with coffee and our resident D.J. Philip Crabtree with music until 12.30 a.m.

To make the Wedding Reception a complete occasion you will see there is an amount as per the Wedding Chart to be added to either the Buffet Menu or the price of your chosen meal. However we would mention that the drinks and wine package is not compulsory and we can operate a pay bar for guests, also for them to buy their own wine during the meal. However the Sparkling Wine for the toasting of the speeches is recommended.

To celebrate 55 years in business we are offering a Wedding Breakfast for 50 persons including the drinks and wine package coupled with evening finger buffet and disco for 100 people at a fantastic price of £2050.00 plus 10% service charge inclusive. Extra persons would be charged at normal prices

In our Wedding Brochure you will see various photographs including our large Dining room set up in various styles for receptions and possibly one of these may appeal to you. Photographs of the garden and wishing well, a true favourite for all photographers, also a few of the staff and various displays by our chefs.

We employ many young staff and they are a great help in assisting us in seeing that we keep in fashion with the new and modern trends of today.

Obviously there are many extras needed to make the day complete and flowers play a very important part and in this respect we recommend Caroline the florist of Bears and Bamboo on the High Street, Queensbury.

Speaking of extras we are able to supply balloons as table decorations, or as arch ways, for the top table or separate cake table.

Also top table swag, table runners, chair covers and bows, down the to table confetti and place cards. All individually and economically priced.

We hope the above will help you to choose Sandal as your Wedding venue and we will be only too happy to help if you have any further questions.

Yours faithfully

A. W. BARRY



# SELECTOR MENUS

## STARTERS

Oriental and stir fry dishes - chinese chicken	4.65
chicken tikka marsala	4.65
cajum spiced pork with noodles	4.40
Chicken liver pate with hot buttered toast	3.30
Fresh melon gondola	2.45
Egg mayonnaise	2.15
Mushroom - Cream and garlic on toast	3.75
- Deep fried filled with pate	3.90
- Indonesian stir fry	3.90
Pasta dishes - Cannelloni	3.95
- Lasagne	3.95
- Tagliatelle Carbonara	3.95
½ Avocado - Prawns, marie rose sauce	4.40
Baked with prawns, diced eggband a hint of curry	4.40
Fruit cocktail - Florida - grapefruit, pineapple and orange	2.40
- Hawaiian - grapefruit, melon and orange	2.40
- Miami - grapefruit and orange	2.40
- Grapefruit - grapefruit segments	2.40
Deep fried chicken goujons, strips of chicken breast in egg and breadcrumbs and deep fried	3.95

## SOUPS

Asparagus soup	2.50
Celery and ham	2.50
Cauliflower and broccoli	2.50
Mushroom	2.50
Tomato	2.50
Farmhouse vegetable or clear vegetable	2.50
Leek and potato	2.50
Oxtail	2.50
French onion with cheese croutons	2.50
Scotch broth	2.50
Minestrone with parmesan cheese	2.95
Chicken or clear chicken with sweetcorn	2.95
Consomme: Game, Chicken or Julienne of vegetables	3.25
Lobster Bisque or Prawn Chowder	3.25



FISH COURSE

Atlantic prawns	
Americaine - brandy, tomato and dry white wine	4.90
Thermidor - shallots, white wine and cheese sauce	4.90
Thai style stir fry - pan fried with vegetables	4.50
Fillet of plaice	
Mornay - fresh cream and cheese sauce	4.40
Veronique - grapes and white wine sauce	4.40
Parsley and lemon	4.40
Shrimp, cream and mushroom	4.40
Plain grilled	3.95
Scotch salmon	
Salmon mayonnaise	4.75
Poached, clear lemon sauce	4.75
Poached, prawn sauce	4.75
Poached, parsley sauce	4.75
Hollandaise	4.95
Deep fried with side salad	
Goujons of plaice	4.20
Breaded scampi	3.90
Salmon goujons	4.40
Fresh dressed crab	4.90
Prawn cocktail	4.40
Grilled trout	pink trout fillet
	Whole trout
	3.95
	5.50

**MAIN COURSES**

Breast of chicken		
	apple sauce and seasoning	7.25
	bacon and bread sauce	8.20
½ Roast duckling - orange and grand marnier sauce		11.50
Chicken cordon bleu - filled with gruyere cheese		8.75
Chicken kiev - filled with garlic butter		8.75
Thai chicken - orientally flavoured spices		8.75
Chicken chasseur - onions, mushrooms, white wine and brandy		8.75
Coq au vin - mushrooms, onions, diced hem and red wine		8.95
Fish -	Fillet of Plaice	10.95
	Scotch salmon steak	11.95
	Halibut steak	12.95
Roasts -	Turkey - chipolata and seasoning	7.95
	Topside of beef - yorkshire pudding	9.50
	Leg of lamb - mint sauce	9.20
	Leg of pork - home made bramley apple sauce	8.50
Grills -	Pork loin chop - home made bramley apple sauce	7.25
	Gammon - fresh pineapple slice	6.95
	Lamb cutlets - mint sauce	7.75
	Sirloin steak 8oz	12.30
	Fillet steak 8oz	14.95
	Both served with mushrooms, deep fried onions and chipped potatoes	

**PAN FRIED SIRLOIN STEAKS**

Bordelaise - demi-glance sauce, red wine	13.75
Au poivre - demi glace sauce, peppercorns	13.75
Au porto - port and mushroom	13.75

### Sweets

Peach melba  
Banana split  
Profiteroles with hot chocolate sauce  
Cheesecakes - Baileys - Strawberry  
Sponge - Jam - Treacle - Chocolate  
Sherry trifle Pineapple meringue  
Gateau - Fresh Cream - Chocolate  
Fresh fruit salad Various ice cream  
Baked Alaska

ALL THE ABOVE SWEETS ARE PRICE AT £3.95

FRESH GROUND COFFEE £1.50

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### PLEASE NOTE

Menus 1,2, and 3 on pages 18 of the brochure are only suggested menus.

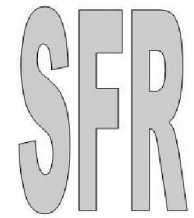
Prices for these specimen menus are

MENU 1 - £15.70 MENU 2 - £19.65 MENU 3 - £19.35

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### CARVERY MENU

1. The carvery menu as detailed in the wedding brochure is priced at 14.80 per person.
2. The drinks package is £8.95 per person
3. The evening finger buffet is £7.10 per person  
(minimum number of 100 persons)
4. The cost for the DJ is £150.00 or £80.00 if you wish to bring your own. band or disco.



**SANDAL FARM RESTAURANT**  
**CARVERY LUNCH MENU**

**SWEET SEASONAL MELON** with a blackcurrant and cassis coulis  
**ROYAL GREENLAND PRAWN COCKTAIL** with crab meat  
**SMOKED SALMON PLATTER** with a lemon garnish and caper and shallot dressing  
**DUCK LIVER PARFAIT** apple and calvados chutney with toasted brioche  
**CREAMY GARLIC MUSHROOMS** served in a crispy filo basket  
**CHICKEN PASSANA** diced chicken breast with garlic, tomatoes, chillies and asian spices served with lemon basmati rice and mini naan breads  
**BAKED SCOTTISH SALMON** served with stir fried vegetables and a creamy lobster sauce  
**TIGER PRAWNS PAN FRIED WITH LIME, CORRIANDER AND CHILLI** served with a crispy seasonal salad  
**CHEFS HOME MADE SOUP OF THE DAY**

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**SELECTION OF LOCALLY SOURCED FRESH MEATS**

**ROASTED SIRLOIN OF BEEF** with Yorkshire pudding  
**BUTTERED BASTED TURKEY** with all the trimmings  
**ROASTED LEG OF ENGLISH LAMB** with minted jelly  
**ROAST LEG OF PORK** with a bacon and sage stuffing

**VEGETARIAN CHOICE**

**BROCCOLI, DOLCELATTE AND PINE NUT LINGUINE**  
**GRILLED MEDITARREAN VEGETABLE STACK** with a lemon crème fraiche sauce  
ALL SERVED WITH SEASONAL VEGETABLES AND POTATOES OF THE DAY

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**SELECTION OF HOME MADE DESSERTS**

**PROFITEROLES** filled with a baileys flavoured cream and served with a dark Belgium chocolate sauce  
**SPARKLING FRUIT SALAD** fresh seasonal fruit smothered with a sweet sparkling wine  
**LOVERS SWAN MERINGUE** filled with fresh strawberries and cream  
**MANGO AND LIME TERRINE**  
**INDIVIDUAL TIRAMISU**  
**SELECTION OF YORKSHIRE CHEESES** served with celery, grapes and apple  
**STICKY TOFFEE PUDDING** with a rich butterscotch sauce  
**WARM APPLE BREAD AND BUTTER PUDDING**

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**FRESH GROUND COFFEE AND AFTER DINNER MINTS**