	We hope that you and any family & friends will be able to join us	
	3 Course Meal £24.50 With tea or Coffee	Initial below
	Could you put your initials for each course against your choice please.	
	Starter	
1	Chicken liver Pate blended with Whisky & shallots, served with baby leaf salad,	
	caramelised onions and toasted bread	
2	Smoked haddock and caper Fish Cake, served with baby leaf salad and sweet	
	chilli sauce	
3	Succulent Honeydew Melon, mango sorbet, served with strawberries	
	and orange	
4	Vegetable Soup - A hearty mix of seasonal vegetables, smoothly creamed	
	with a hint of spice (V)	
	Main Course	
5	Chicken - Breast of chicken wrapped in Pancetta, baby onion and mushroom sauce	
6	Steak Pie - slowly braised beef and potato pie, horseradish .with suet pastry	
	crust	
7	Salmon - Lemon, dill and coarse grain mustard salmon fillet, buttered samphire	
	served with a warm hollandaise sauce	r
8	Veggie choice - Chestnut & Pumpkin Nut Roast	
	Desserts	
9		
9	Lemon Tart - Zingy lemon tart made in sweet pastry, served with whipped cream and berries	
10	<i>Crumble -</i> Apples & berries, topped with a cinnamon crumble served with lashings	
	of custard	
11	S.T.P - Sticky date baked sponge with vanilla ice cream & butterscotch sauce	
12	Fresh fruit salad (V)	
	Tea & Coffee	
Please	let David know if you have any other specific dietary requirements	
You ca	an pay via the Bank - Sort Code 77-71-62, Account No 16657260 quoting your Surna	nme as Reference
lf you	choose this Preferred method please send your form to David or email him your of	choices
	f paying by cheque, please return this form asap together with your cheque to the treasurer Mr DK Abbott, 6 Summerfield Drive, Baildon, Shipley, BD17 5BU. Cheques	
	made payable to "Bradford HF", <b>no later than 31st December 2024</b> - or pay via the Ba	nk as above
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Name	Date	