



THE SACRES
FESTIVE MENUS
BOOK NOW

BOOKING FORM

To make your booking please complete the information below along with a non-refundable deposit.

Organiser's Name : _____ Date of Booking : _____ Preferred Booking Time : _____

Telephone No. : _____ Number of Adults : _____ Number of Children : _____

Mobile : _____ No. of highchairs required : _____

E-mail : _____ Deposit Paid : £ _____

For Christmas Day a non-refundable deposit of £15 per adult and £7.50 per child is required at time of booking.
Full balance must be received by 1st December.

Balance Outstanding : £ _____

*Preference will be accommodated if possible.

Bookings cannot be held without a deposit payment.

If due to government restrictions we are unable to trade, a full refund will be issued

CHILDREN CHOICES:

CHRISTMAS DAY (PLEASE TICK CHOICES FOR EACH GUEST)

NAMES:

	Onion Soup	Smoked salmon	Cheese Terrine	Meatballs	Beef	Turkey Crown	Lamb Shanks	Lobster	Mushroom Tart	Xmas Pudding	Cheese & biscuits	Lemon Tart	Cherries & ice cream	Sticky Toffee	Tomato Soup	Garlic Bread	Turkey	Beef	Veggie Option	Fudge Cake	Ice Cream Sundae	Toffee Pudding	
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ALLERGIES: There is a small possibility that nut traces may be found in any menu item. We advise you to speak to a member of staff if you have any food allergies or intolerances. Fish items may contain small bones.

The 6 Acres, 119 Westgate Hill Street, Bradford,
West Yorkshire, BD4 0SF
Tel: 01132 852372
www.the6acres.co.uk

The management reserve the right to amend the contents of this menu at any time without prior notice.

KEEPING YOU SAFE

Due to the COVID-19 Government restrictions and recommendations, we will be social distancing and complying with all government guidelines available at the time of the event.

The management reserve the right to change the details or implement changes and withdraw any offer, without prior notice.

Christmas LUNCH CLUB

MAINS *from* THE CARVERY

Choose **any 2** of the roasts

Roast Topside of British Beef
Roast Buttered Turkey
Honey Glazed Gammon

Xmas Pie

A stew of turkey, chipolatas and bacon, topped with shortcrust pastry

Haddock Mornay

Fillets of haddock baked in a rich cheese sauce

Winter Veg Crumble **V**

Roasted vegetables in a rosemary gravy, Topped with a cheesy crumble

Choose from freshly steamed and roasted vegetables,
Yorkshire puddings, stuffing balls and homemade gravy.

DESSERTS

Christmas Pudding & Brandy Sauce **V**

Spiced Apple & Candied Fruit Sponge & Custard **V**

Ice Cream Sundae **V**

DRINKS

Tea or Coffee

2 course Only £9.99
Mon 30th Nov- Thurs 24th Dec
Available Monday - Friday 12-4pm

Pre-booked tables will receive crackers.
No need to book but booking is advisable for larger numbers

Festive CARVERY FEAST

STARTERS

Winter Vegetable Soup **V**
Traditional Prawn Cocktail
Turkey and Cranberry Terrine
Yorkshire Pudding with Onion Gravy

MAINS *from* THE CARVERY

Choose **any 2** of the roasts

Roast Topside of British Beef
Roast Buttered Turkey
Honey Glazed Gammon

Christmas Pie

Haddock Mornay

Winter Veg Crumble **V**

Choose from freshly steamed and roasted vegetables,
Yorkshire puddings, stuffing balls and homemade gravy.

DESSERTS **V**

Xmas Pudding & Brandy Sauce
Spiced Apple & Candied Fruit Sponge with Custard
Ice Cream Sundae
Chocolate Fudge Cake & Ice Cream

3 course Only £13.99 Mon-Fri / £14.99 Sat
Mon 30th Nov- Thurs 24th Dec
Available Monday - Saturday 12-9pm

Pre-booked tables will receive crackers.
No need to book but booking is advisable for larger numbers

Christmas Day

STARTERS

Homemade French Onion Soup
With a smoked cheddar crouton

Home Smoked Salmon

With watercress and fresh horseradish cream

Mango and Blue Cheese Terrine **V**

A smooth pate, with pieces of fresh mango,
served with mixed leaves and crostini

Handmade Game Meatballs

In a rich port wine gravy, with fresh bread

MAINS

Roast Rib of Aged Beef

Served with pigs in blankets, Yorkshire pudding & beef dripping gravy.

Buttered Turkey Crown

Served with pigs in blankets, Yorkshire pudding & cranberry stuffing

Slow Roasted Lamb Shanks

In a rosemary and thyme gravy, with Yorkshire pudding

Lobster and Crab Thermador

Baked lobster tail, with crab, in a creamy mustard and brandy sauce

Wild Garlic Mushroom Tart **V**

A medley of mushrooms in a cream and dill sauce,
served in a filo pastry case.

All served with roast and mash potatoes with a
medley of seasonal vegetables.

DESSERTS **V**

Xmas Plum Pudding
Cheese & Biscuits
Tangy Lemon Tart
Boozy Black Cherries
& Ice cream
Sticky Toffee Pudding

£64.99 per person
£32.99 per child (suitable for under 10s)

Including Luxury
Crackers

BOOKINGS ONLY

Alternative Choices for Children
Starters: Tomato Soup / Garlic Bread
Mains: Traditional Turkey Breast / Beef & Yorkshire Pudding / Veggie Option
Desserts: 2 Layer Fudge Cake / Ice Cream Sundae /
Sticky Toffee Pudding & Custard