



## PRIME TIME MENU

Available Monday to Saturday  
For the month of December 6 - 7pm

**£18.95 per person**  
inclusive of a half bottle of House Wine.

**£16.95 per person.** (no wine included)

All tables to be vacated by 8:15pm



## CHRISTMAS EVE PRIME TIME MENU

Available Thursday 24th December 2009 from 5.30 - 6.30pm

**£18.95 per person**  
inclusive of a half bottle of House Wine.

**£16.95 per person** (no wine included)

All tables to be vacated by 8:15pm



## BOXING DAY PRIME TIME MENU

Available Saturday 26th December 2009 4:00pm - 8:30pm

**£19.95 per person**  
inclusive of a half bottle of House Wine.

**£17.95 per person** (no wine included)



# Bradley's Restaurant

46/50 Highgate, Heaton  
Bradford  
BD9 4BE

Tel. 01274 499 890

&

84 Fitzwilliam Street  
Huddersfield  
HD1 5BB

Tel. 01484 516 773



# Bradley's Restaurant Christmas Menus 2009



Tel  
(Bradford) 01274 499 890  
or  
(Huddersfield) 01484 516 773

## BOOKING ARRANGEMENTS



## CHRISTMAS DAY

£35.00 per person

Friday 25th December, 2009.  
Two Sittings - 1:00pm and 4:00pm  
First Sitting Please Vacate by 3:45pm

### MENU

Oven Roast Tomato and Basil Soup  
Warm Salad of French Black Pudding  
*Bacon and Poached Egg*  
Beer Battered Brie and Fruit Chutney  
Roast Mediterranean Vegetable Tian  
*with Pesto Dressing*  
Pan fried King Scallops  
*Chorizo Sausage and Salsa Verde*

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Roast Norfolk Turkey  
*Pigs in Blankets, Cranberry Compote, Roast Potatoes,  
Sage and Onion Stuffing and Red Wine Gravy*

Grilled Fillet of Sea bass  
*Asparagus Risotto and Herb Cream*

Panfried 8oz Rib Eye Steak,  
*Dauphinoise Potatoes and Pepper Sauce*

Seared Breast of Duck,  
*Braised Red Cabbage and Madeira Jus*

Spicy Bean Chilli  
*Sour Cream and Potato Wedges*

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Christmas Pudding  
*Vanilla Ice Cream and Rum Sauce*

Vanilla Crème Brulee

Sticky Toffee Pudding and Butterscotch Sauce

Crushed Raspberry Eton Mess

Cheese and Biscuits

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Coffee and Chocolates

## BOXING DAY

£19.95 per person

Saturday 26th December, 2009.  
Open 4:00pm and 8:30pm

### MENU

Roast Tomato and Basil Soup  
Beer Battered Brie and Fruit Chutney  
Chicken Liver Parfait  
*Chutney and Toasted Brioche*  
Oak Roast Salmon Fish Cakes with Tartar Sauce  
Roast Black Pudding  
*Piccalilli Mash and a Grain Mustard Sauce*  
Pan fried King Scallops  
*Chorizo Sausage and Salsa Verde (£3.00 sup)*

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Roast Norfolk Turkey  
*Pigs in blankets, Cranberry Compote, Sage and  
Onion and Stuffing and Red Wine Gravy*

Panfried 8 oz Rib eye Steak  
*Dauphinoise Potatoes and Pepper Sauce (£3.00)*

Confit of Lamb Henry  
*Braised Red Cabbage and Roasting Juices*

Grilled Fillet of Sea Bream  
*Crushed Potatoes and Wilted Greens*

Poached Fillet of Salmon  
*Asparagus Risotto and Herb Oil*

Marinated Pork Loin Steak  
*Caramelised Apples and Port Sauce*

Roast Red Pepper, Rocket and Red Onion Risotto  
*and Pesto Dressing*

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Christmas Pudding and Rum Sauce

Vanilla Crème Brulee

Sticky Toffee Pudding and Butterscotch Sauce

Lemon Tart and Raspberry Coulis

Dark Chocolate Mousse Cake and Crème Anglaise

Cheese and Biscuits



### RESERVATIONS

Reservations made prior to 1st November 2009. Places can be booked provisionally by telephone but must be confirmed by sending in an official booking form within 14 days of making the reservation with a £10.00 deposit per person. A confirmation will then be sent back

### RESERVATIONS MADE AFTER 1ST NOVEMBER 2009

Places can still be booked provisionally by telephone, but must be confirmed immediately by sending in an official booking form with a £10.00 deposit per person, otherwise the places will be offered for resale.

### NOTE

The minimum number for one of our Christmas Party Menus is two persons. Please telephone to check on suitable availability before sending in the completed form.

### ADDITIONAL BOOKINGS

Should you wish to increase the size of your party, please give advance notice. The availability of extra places will depend on other bookings.

### RESPONSIBILITY

The person who signs the booking form (The Organiser) is responsible for all payments and amendments. Should any amendments be requested for your party these must be authorised by the organiser to Bradley's Restaurant. In the case of any damage, it is the responsibility of the organiser to ensure that all the guests behave in an orderly manner whilst dining in the restaurant. Any damages caused will be evaluated, with the total cost incurred passed on to the organiser. We reserve the right to refuse admission to any guest behaving in an improper manner.

### CANCELLATIONS

We regret that should your numbers reduce, the £10.00 deposit per person is not refundable. In extreme circumstances deposits will be usable on an alternative occasion but must be used before 31st January 2010. [Subject to availability]

### ACCOUNT FACILITIES

Any party wishing to have account facilities must make a credit account application at least one month prior to it being required. Company accounts for Christmas Party Nights or Corporate Entertaining will be pre-invoiced and must be paid for according to the conditions above.

### COMPANY CHEQUES

Parties wishing to pay by company cheque must be authorised by Bradley's Restaurant prior to the reservation date.

### SPECIAL DIETS

Group organisers are requested to ensure that all special dietary requirements (e.g. vegetarian, ethnic) are notified in advance. A vegetarian menu is available.

### TAXI ARRANGEMENTS

Bradley's Restaurant cannot be held responsible for any taxis booked on behalf of customers or any taxi mix-ups. It is recommended that all guests requiring taxis make prior arrangements themselves to avoid any delays and arrange to wait outside the Restaurant at the appropriate time.

### CHRISTMAS & NEW YEAR CLOSING

Bradley's Restaurant will be closed from Sunday 27th December 2009 and will re-open on Tuesday 5th January 2010.

# CHRISTMAS 2009



CELEBRATE CHRISTMAS  
IN STYLE  
AT BRADLEY'S  
RESTAURANT

Christmas Celebrations are our great speciality with many customers and companies returning year after year.

Whether you are celebrating with family and friends, planning an office party or a corporate event, you'll be guaranteed fabulous Christmas Fayre and exceptional service. We have devised a number of special menus to ensure we cater for all your tastes.

Christmas events at Bradley's include Party Lunches, Christmas Party Dinners, Christmas Eve Dinner, Christmas Day Luncheon and Boxing Day Dinner.

Should you wish to celebrate with us in January 2010 we will be happy to welcome your party to Bradley's Restaurant.

If my management team or I can assist you in any way in planning your Christmas Party at Bradley's Restaurant, please do not hesitate to contact us on, (Bradford) 01274 499 890 or (Huddersfield) 01484 516 773.

Wishing you a Merry Christmas and a Prosperous New Year

Kind Regards

Andrew Bradley  
Proprietor



# BOOKING FORM



## ORGANISER / CONTACT

Name \_\_\_\_\_

Company Name (If Applicable) \_\_\_\_\_

Address \_\_\_\_\_

Post code \_\_\_\_\_ E-mail \_\_\_\_\_

Tel (Home) \_\_\_\_\_ Tel (Work) \_\_\_\_\_

## CHRISTMAS PARTY LUNCHESES £13.50 Per person

Available Monday 30th Nov. - Wednesday 23rd Dec. 2009 (Monday to Friday only)

Date Required \_\_\_\_\_ No. of People \_\_\_\_\_

Time Required \_\_\_\_\_ No. of Vegetarians \_\_\_\_\_

Total Cost \_\_\_\_\_

## CHRISTMAS PARTY DINNERS £19.95 Per person

Available Monday 30th Nov. - Wednesday 23rd Dec. 2009 (Monday to Saturday only)

Date Required \_\_\_\_\_ No. of People \_\_\_\_\_

Time Required \_\_\_\_\_ No. of Vegetarians \_\_\_\_\_

Total Cost \_\_\_\_\_

## CHRISTMAS EVE MENU £23.50 Per person

Thursday 24th December 2009

No. of People \_\_\_\_\_ Time Required \_\_\_\_\_

Total Cost \_\_\_\_\_ No. of Vegetarians \_\_\_\_\_

## CHRISTMAS DAY MENU £35.00 Per person

Friday 25th December 2009

No. of People \_\_\_\_\_ Time Required \_\_\_\_\_

Total Cost \_\_\_\_\_ No. of Vegetarians \_\_\_\_\_

A deposit of £10.00 per person is required for all bookings.  
Your Cheque/Postal Order must be made payable to Bradley's Restaurant  
to the value of £  Deposits are non-refundable

Signed \_\_\_\_\_ Date \_\_\_\_\_

*Please complete the booking form and return to*

Bradley's Restaurant, 84 Fitzwilliam Street, HUDDERSFIELD, HD1 5BB.

or

Bradley's Restaurant, 46/50 Highgate, Heaton, BRADFORD, BD9 4BE.

# CHRISTMAS PARTY LUNCH



**£13.50 per person**

Available from Monday 30th Nov. - Wednesday 23rd Dec.  
Mon - Fri 12:00 noon - 2:00 pm

## MENU

**Cream of Winter Vegetable Soup**

**Fan of Seasonal Melon**

*Pineapple and Passion Fruit Compote*

**Warm Salad of Crispy Bacon and Goats Cheese**

**Oak Roast Salmon and Dill Cream Cheese**

*Toasted Brioche, Caper Dressing*

**Smoked Chicken and Herb Creamed Pasta,**

*Spring Onions and Parmesan*

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**Roast Norfolk Turkey**

*Sage and Onion Stuffing, Pigs in Blankets, Cranberry  
Compote and Red Wine Gravy*

**Grilled Fillet of Sea bream**

*Wilted Greens and Hollandaise Sauce*

**Oven Roasted Pork Shank**

*Braised Red Cabbage and Roasting Juices*

**Beef Bourguignon**

*Pearl Onions, Root Vegetables, Creamy  
Mash and Port Wine*

**Roast Red Pepper, Rocket and Red Onion Risotto**

*Pesto Oil*

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**Christmas Pudding and Rum Sauce**

**Vanilla Crème Brulee**

**Dark Chocolate and Orange Bakewell Tart**

*Chantilly Cream*

**Mixed Berry Cheesecake Crème Anglaise**

**Cheese and Biscuits**

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**Coffee and Chocolates**





## CHRISTMAS PARTY DINNER

£19.95 per person

Available from Monday 30th Nov. - Wednesday 23rd Dec.  
Mon - Thurs 6:00 - 10:00pm, Fri & Sat 5:30 - 10:00pm

### MENU

**Cream of Winter Vegetable Soup**

**Oak Roast Salmon and Herb Fishcakes**  
*with Tartar Sauce*

**Smoked Chicken Caesar Salad**  
*Crispy Croutons and Parmesan*

**Roast Toulouse Sausage**  
*Piccalilli Mash and Grain Mustard Sauce*

**Roast Vegetable and HoumousTian**  
*Watercress Emulsion*

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**Roast Norfolk Turkey**  
*Sage and Onion Stuffing, Pigs in Blankets, Cranberry Compote and Red Wine Gravy*

**Grilled Fillet of Sea Bream**  
*Wilted Greens and Hollandaise Sauce*

**Confit of Lamb Henry**  
*Braised Red Cabbage and Roasting Juices*

**Beef Bourguignon**  
*Pearl Onions, Root Vegetables, Creamy Mash and Port Wine*

**Crispy puff Pastry Tart topped with Feta Cheese**  
*Slow Roast Tomatoes, Olives and Basil*

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**Christmas Pudding**  
*Rum Sauce*

**Rich Dark Chocolate Mousse Cake**  
*Crème Anglaise*

**Vanilla Crème Brulee**

**Lemon Tart and Raspberry Sauce**

**Cheese and Biscuits**

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**Coffee and Chocolates**



## CHRISTMAS EVE EARLY BIRD MENU

£18.95 per person

Thursday 24th December  
Available 5:30pm - 6:30pm. Vacate by 8:00pm

### MENU

**Winter Vegetable Soup**

**Oak Roast Salmon and Herb Fishcakes**  
*Tatar Sauce*

**Warm Salad of Bacon and Goats Cheese**

**Smoked Chicken and Herb Creamed Pasta**  
*Spring Onions and Parmesan*

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**Fillet of Sea Bream**  
*Wilted Greens and Hollandaise*

**Beef Bourgigone, Pearl Onions**  
*Root Vegetables, Creamy Mash and port sauce*

**Oven Roasted Pork Shank**  
*Braised Red Cabbage and Roasting Juices*

**Breast of Chicken**  
*Braised Red Cabbage and Roasting Juices*

**Crisp Puff Pastry Tart topped with Feta Cheese**  
*Roast Tomatoes, Olives and Basil*

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**Vanilla Crème Brulee**

**Mixed Berry Cheesecake**

**Rich Chocolate Mousse Cake**

**Lemon Tart**

**Cheese and Biscuits**



## CHRISTMAS EVE DINNER

£23.50 per person

Thursday 24th December

### MENU

**Roast Tomato and Basil Soup**

**Creamy Garlic Mushrooms**  
*Spinach and Toasted Brioche*

**Pan fried Tiger Prawns**  
*Rice Noodles, Coconut and Chilli*

**Chicken Liver Parfait**  
*Toasted Brioche, Apple and Sultana Chutney*

**Smoked Duck Salad**  
*Roast Figs and Crispy Croutons*

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**Poached Breast of Chicken**  
*Spinach Mousseline and Wrapped in Parma Ham*

**Confit of Lamb Henry**  
*Creamy Mash and Roasting Juices*

**Marinated Pork Loin Steak**  
*Caramelised Apples and Cider Gravy*

**Poached Fillet of Salmon**  
*Penne Pasta and Watercress Sauce*

**Puff Pastry Case, Asparagus**  
*Spinach and Goats Cheese, Herb Oil*

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**Vanilla Crème Brulee**

**Sticky Toffee Pudding and Butterscotch Sauce**

**Lemon Tart with Raspberry Coulis**

**Dark Chocolate and Meringue Parfait**

**Cheese and Biscuits**

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**Coffee and Chocolates**

