



PUBLIC HOUSE
BECK & CALL
EST MEANWOOD, LEEDS 2019



CHRISTMAS MENU 2025

2 COURSES FOR £27.95 - 3 COURSES £34.95

STARTERS

CHICKEN LIVER PÂTÉ

Smooth pâté served with toasted bread and a Yorkshire red onion chutney

SQUASH AND APPLE SOUP (VE)

A hearty soup served with a fresh white roll

PRAWN COCKTAIL

Tender prawns served on a bed of crisp lettuce and cherry tomatoes, covered in a Marie Rose sauce and served with sliced brown bread

CARAMELISED ONION, SHALLOT & GOATS CHEESE QUICHE (V)

An individual quiche with caramelised onions and shallots, topped with goats cheese, served with a side salad of lettuce, cherry tomato, cucumber and red onion

MAINS

ROAST TURKEY BALLOTINE

A thick slice of turkey ballotine with a sage, onion and sausage meat stuffing, served with pigs in blankets, roast potatoes, Brussel sprouts, carrots, cranberry sauce and proper gravy

SLOW ROASTED BEEF BOURGUIGNON

Beef Bourguignon made with slow roasted ox cheeks, shallots, pearl onions, mushrooms and carrots in a rich red wine jus, served with horseradish mashed potatoes

BRAISED HISPI CABBAGE (VE)

Braised hispi cabbage infused with truffle, served with an olive oil mash, Brussels sprouts and carrots

SMOKED HADDOCK AND LEEK BAKE

Smoked haddock and leeks baked in a creamy wholegrain mustard sauce topped with a herb and parmesan crumb, served with roast potatoes, Brussels sprouts and carrots

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (VE0)

Served with a choice of Brandy Sauce, Custard or Vegan Custard

STICKY GINGER PUDDING (VE0) (GF)

A rich and moreish sticky ginger pudding served with custard or vanilla ice-cream

CHOCOLATE FUDGE CAKE

A rich warm chocolate fudge cake served with pouring cream

CHEESE AND BISCUITS (GF)

Selection of cheeses, served with a Yorkshire red onion chutney and biscuits

FISH DISHES MAY CONTAIN BONES. ALLERGENS: (V) VEGETARIAN, (VE) VEGAN, (GF) GLUTEN FREE (GF0) GLUTEN FREE OPTION
ALTHOUGH EVERY EFFORT IS MADE TO AVOID CROSS-CONTAMINATION WE CANNOT GUARANTEE FOOD TO BE 100% TRACE FREE
OF ALLERGENS. PLEASE DISCUSS ANY DIETARY REQUIREMENTS WITH A MEMBER OF STAFF
HELP US RECYCLE RIGHT. TO SUPPORT PROPER GLASS RECYCLING, PLEASE DO NOT REMOVE GLASS BOTTLES FROM THE VENUE.
THANKS FOR HELPING US STAY GREEN AND CLEAN!