

Golcar Lily is wholly owned by Darryl who personally supervise all aspects of the operation.

With Darryl purchasing, cooking all the dishes and organising the service, we can provide a unique and very flexible personal service. We are keen to ensure everyone wishes to make a speedy return to the Golcar Lily!

Non returnable deposit required on booking for each party member

Christmas Fayre lunch per person £5.00

Christmas Fayre dinner per person £10.00

Also our function room is available for all types of parties, conference, seminars and meetings including Christmas parties

Suitable for (Gf) Gluten Free, (v) Vegetarian, (Vg) Vegan (n) Contains nuts
Items with bread can be substituted for gluten free bread

Kitchen opening times

Tuesday to Friday

Lunchtime

12- 2pm

Evening

6pm -9.30 pm

Saturday

12-9.30

Sunday

Sunday lunch, A la Carte and Specials available

12- 8pm

Bank Holiday Mondays 12-9pm

Boxing Day 12-4pm

New Years Day 12-4pm

Golcar Lily
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CHRISTMAS
2018

Golcar

Lily

Public House and Restaurant



CHRISTMAS FAYRE
LUNCHEON

Soup of the Day (V) (Gf)

Old Fashioned Prawn Cocktail (Gf)
Served with Brown bread

Chicken Liver Parfait (Gf)
A fairly smooth pate with brandy garlic and herbs
Served with Toast

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Traditional Roast Turkey (Gf)  
with Chipolata Bacon Rolls & Stuffing balls

Roast Topside of Beef (Gf) with Yorkshire Pudding

Grilled Salmon  
with a Lemon and Tarragon Butter Sauce (Gf)

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Christmas Pudding (v)
with Brandy Sauce

Toffee Crunch Pie (v) (n)
A chocolate flavoured pastry case topped with sticky caramel, crunchy chocolate pieces, smothered with toffee flavour mousse, sprinkled with honeycomb pieces and choc fudge

Brandy and Black Cherry Trifle (Gf) (v)
Black cherry and sponge soaked in brandy and set in jelly, smothered with custard, finished with whipped cream

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Coffee & Mints

£17.95

(including crackers)

Served at Lunchtimes only

CHRISTMAS FAYRE DINNER

Cream of Wild Mushroom Soup (v) (Gf)

Old Fashioned Prawn Cocktail (Gf)  
Served with Brown bread

Flaked Aromatic Duck with Hoi Sin Sauce  
and Chinese Pancakes

Deep Fried Breaded Brie with Cranberry Sauce (v) (Gf)

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Traditional Roast Turkey (Gf)
with Chipolata Bacon Rolls & Stuffing balls

Pan Fried Chicken Supreme with Asparagus,
Cream and White wine Sauce (Gf)

Game Pie (Gf)
with Short Crust Pastry
(Venison, Pheasant, Wild Rabbit, Grouse and Wild Boar)

Poached Salmon with Béarnaise Sauce (Gf)
(Warm Butter Sauce with Tarragon)

Mushroom, Cranberry and Brie Wellington (Gf)
(Sauté mushrooms, cranberries and seasoned spinach with hazel nuts,
topped with Brie in puff pastry)
Served with a Mushroom and Herb sauce

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Christmas Pudding (v)  
with Brandy Sauce

Toffee Crunch Pie  
A chocolate flavoured pastry case topped with sticky caramel, crunchy chocolate pieces, smothered with toffee flavour mousse, sprinkled with honeycomb pieces and choc fudge

Strawberry Swirl Cheesecake (Gf) (v)

Yorkshire Blue and Wensleydale Cheeses (Gf) (v)

Brandy and Black Cherry Trifle (Gf) (v)  
Black cherry and sponge soaked in brandy and set in jelly, smothered with custard, finished with whipped cream

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Coffee & Mints

£22.95

(including crackers)

Served at Evenings

NEW YEARS EVE
Monday 31st December

The normal menu and
specials available all day

12.00 till 9.00 pm.