

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

Contains

(G) Gluten (C) Crustaceans, (E) Eggs, (F) Fish, (M) Molluscs, (S) Soybeans, (P) Peanuts, (N) Nuts, (MK) Milk, (CY) Celery, (MD) Mustard, (SS) Sesame Seeds, (SP) Sulphites, (L) Lupin

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

Wednesday to Saturday

Lunchtime

12- 2pm

Tuesday to Saturday

Evening

5:30pm -9.0 pm

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

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Bolster Moor
Golcar
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CHRISTMAS 2021

Golcar

Lily

Public House and Restaurant



CHRISTMAS FAYRE
LUNCHEON

Cream Of Asparagus Soup (v) (Gf) (MK)

Old Fashioned Prawn Cocktail (Gf) (E)
Served with Brown bread (G) (Mk)

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

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

Roast Topside of Beef (Gf) (Cy)  
with Yorkshire Pudding (G) (Mk) (E)

Smoked haddock, Mozzarella  
and Spring Onion Fishcakes (Gf) (F) (Md)  
served with Parsley Sauce (Mk) (Sp)

Puy Lentil Shepherd's Pie with Sweet Potato Mash  
(V) (Gf) (V (Mk))  
with Veg Gravy

Lentils, Onion, Carrots and Thyme gently cooked with Cherry Tomatoes and Red Wine, topped with Sweet Potato Mash and finished with Cheddar Cheese (vegan cheese available)

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Christmas Pudding (v) (G) (E) (SP) (Mk)
with Brandy Sauce

Toffee Crunch Pie (v) (n) (G)

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) (E) (Mk)
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 Asparagus Soup (v) (Gf) (MK)

Old Fashioned Prawn Cocktail (Gf) (E) (MK) (C)  
Served with Brown bread

Southern Fried Chicken Mini Fillets (G) (E) (MK) (CY) (MD)  
Sweet Chilli Dip

Goats Cheese, Beetroot and mixed Herb Leaf salad  
with Balsamic Drizzle (Gf) (v)

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

Confit Of Duck Leg with Roasted Garlic and Red Wine Sauce
Marinated in Salt, Pepper and Herbs
Gently Cooked with and Preserved in Goose Fat, Then Baked in the Oven

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

Smoked haddock, Mozzarella
and Spring Onion Fishcakes (Gf) (F) (Md)
served with Parsley Sauce (Mk) (Sp)

Puy Lentil Shepherd's Pie with Sweet Potato Mash
(V) (Gf) (V (Mk))
with Veg Gravy

Lentils, Onion, Carrots and Thyme gently cooked with Cherry Tomatoes and Red Wine, topped with Sweet Potato Mash and finished with Cheddar Cheese (vegan cheese available)

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Christmas Pudding (v) (G) (M) (S)  
with Brandy Sauce (MK)

Toffee Crunch Pie  
(G) (S) (N) (MK)

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

Lemon syllabub (Mk) (Gf)  
A rich and refreshing taste of  
Whipped Double Cream with Fresh Lemon Zest and Juice

Brandy and Black Cherry Trifle (Gf) (v) (MK) (E)  
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
Friday 31st December

The normal menu and
specials available all

Bar Open

12 till 2:30 pm

5:30 till late

Kitchen Open

12 till 2:00 pm

5:30 till 9:00 pm