



**SHIBDEN
MILL
INN**

*Wind down the narrow country lanes of this lush
West Yorkshire valley and stumble upon the
Shibden Mill Inn.*

**PICTURE A COUNTRY INN AND IT'S ALL HERE,
ANCIENT BEAMS AND FIREPLACES, COSY NOOKS AND
CRANNIES, A FLOWER FILLED GARDEN AND BUCKETS
OF CHARACTER. IT ALSO BOASTS THE WARMEST OF
WELCOMES AND GOOD OLD FASHIONED HOSPITALITY.**

**WE HAVE BEEN POURING HEART AND SOUL INTO
THIS BEAUTIFUL OLD BUILDING FOR OVER 20 YEARS
AND IT SHOWS. RUN WITH PASSION AND CREATIVITY
YOU WILL BE SWEEPED UP IN ITS CHARM, AN IDEAL
PLACE TO CELEBRATE WITH FRIENDS AND FAMILY.**

**MEMORABLE OCCASIONS ARE CREATED AND SHARED
HERE, A LUXURIOUS BACKDROP TO SOME OF LIFE'S
SPECIAL MOMENTS. THE TEAM AT SHIBDEN WILL
HAPPILY DISCUSS A CUSTOM PACKAGE TO MAKE
YOUR GATHERING AN EVENT THAT WILL LIVE LONG
IN THE MINDS OF THOSE WHO JOIN YOU.**



**CONTACT US, SHIBDEN MILL INN, SHIBDEN FOLD, HALIFAX HX3 7UL
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The Mill Room

A STYLISH AND CHARACTERFUL, BEAMED ROOM THAT PROVIDES A UNIQUE AND ATMOSPHERIC PLACE TO CELEBRATE SPECIAL TIMES.

UP TO 40 SEATED COVERS CAN BE SERVED IN COMFORT, GUESTS ENJOYING EFFICIENT PERSONAL SERVICE AND THE EXCELLENT FOOD WE ARE KNOWN FOR. PERFECT FOR THE MORE INTIMATE WEDDINGS.

WE CAN ALSO CATER FOR UP TO 70 PEOPLE SEATED AND STANDING FOR A BUFFET RECEPTION. HOSTING A RANGE OF EVENTS INCLUDING BABY SHOWERS, BIRTHDAY PARTIES, ANNIVERSARIES AND FUNERALS.



The Wine Loft

THE WINE LOFT PROVIDES THE PERFECT SETTING FOR INTIMATE DINING AND PRIVATE MEETINGS. A STYLISH WINE THEMED SANCTUARY AND A LUXURIOUS ROOM FOR UP TO 12 PEOPLE TO SHARE A PRIVATE MEETING, A MEMORABLE FAMILY MEAL OR CELEBRATE WITH FRIENDS. WITH YOUR OWN WAITING STAFF TO KEEP THE DRINKS FLOWING, A TREAT FOR BUSINESS COLLEAGUES OR THE SPECIAL PEOPLE IN YOUR LIFE.



Canapés

Choose from the list below, £7 for 3 or £10 for 5.

**MATURE CHEDDAR CROQUETTE, HENDERSON'S RELISH EMULSION
PUFFED COD SKINS, AVOCADO MOUSSE, SALMON ROE
CHICKEN LIVER DOUGHNUT
SADDLEBACK PORK SAUSAGE ROLL, BURNT APPLE PURÉE
NDUJA SAUSAGE CUSTARD TARTS
SMOKED TROUT CAKE, CHIVE EMULSION
BARLEY CRACKER, CURED MACKEREL, HORSERADISH DILL
TRUFFLE ARANCINI, MUSHROOM KETCHUP**

Three Course Set Dinner

£35 per head.

To start

**WHITE ONION AND SMOKED GARLIC VELOUTE,
CRISPY ONIONS, TRUFFLE OIL**

**CHICKEN LIVER PARFAIT, SEASONAL CHUTNEY, PICKLED ONIONS,
THYME OIL, TOASTED BRIOCHE**

**BEETROOT CURED TROUT, HORSERADISH BUTTERMILK,
AVOCADO, DILL, PUFFED GRAINS**

PIG CHEEK HASH, MUSTARD SAUCE, FRIED QUAIL EGG

Mains

**CORN FED CHICKEN BREAST, LEG PRESSING, TRUFFLE ROSTI,
LEEK, MADEIRA SAUCE**

**OX CHEEK, HORSERADISH MASH,
BEER BRAISED ONIONS, BEEF FAT CARROTS**

**SEA BREAM FILLET, CRUSHED SPRING ONION POTATO, BISQUE,
SPINACH, PICKLED FENNEL AND RADISH**

**SWEET POTATO PRESSING, BROAD BEAN AND SPRING ONION FRICASSE,
PICKLED SHALLOT RINGS, AGED GOATS CHEESE SAUCE**

Desserts

STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM

LEMON TART, YOGHURT MERINGUE, FENNEL SORBET

**CHOCOLATE DELICE, HAZELNUT ICE CREAM,
WHITE CHOCOLATE CRUMB**

**TRIO OF CHEESE, SEASONAL CHUTNEY, GRAPES,
TRUFFLE HONEY, CRACKERS**

Not available Saturday evening or Sundays.



Cold Buffet Choices

AVAILABLE MONDAY TO FRIDAY AND SATURDAY LUNCHTIME

Choose 8 items for £15 per head

includes tea and coffee.

SELECTION OF SANDWICHES

PORK PIES, BROWN SAUCE

HAM AND WENSLEYDALE QUICHE

TOMATO AND GOATS CHEESE QUICHE

STICKY HONEY SAUSAGES

POTATO SALAD

MEDITERRANEAN STYLE RICE SALAD

DRESSED SALAD

COLESLAW

VENISON SAUSAGE ROLLS

SELECTION OF IBERICO MEATS

MIXED OLIVES

ROCKET AND PARMESAN SALAD

CHICKEN AND PESTO PASTA

*If you would like to swap out some of the choices for more
vegetarian/vegan options please don't hesitate to ask.*



Hot Buffet Choices

AVAILABLE MONDAY TO FRIDAY AND SATURDAY LUNCHTIME

Choose 1 dish from each section, £18.95 per head

Meat

STEAK AND ALE PIE

CHICKEN AND SPINACH ROGAN JOSH

BEEF CHILLI

BEEF LASAGNE

Vegetarian

SWEET POTATO AND GOATS CHEESE PIE

BUTTERNUT SQUASH AND CHICK PEA KORMA

SMOKEY VEGETABLE CHILLI

WILD MUSHROOM AND COMTE CHEESE MACARONI BAKE

Sides

MUSHY PEAS

MIXED VEGETABLES

BASMATI RICE

GARLIC FOCACCIA

WRAPS OR PITTA

NAAN BREAD OR CHAPATI

PAPRIKA WEDGES

Salad

BOMBAY POTATO SALAD

CUCUMBER AND SPRING ONION YOGHURT

SOUR CREAM AND SALSA

ROCKET AND PARMESAN SALAD

COLESLAW

Extra side and salad charged at £2 per head



Sweet Treats

Add any of the following to your buffet (prices per head)

BROWNIE BITES £2

MINI LEMON MERINGUE BITES £2

WHITE CHOCOLATE AND RASPBERRY MACARON £2.50

CHOCOLATE AND HAZELNUT DELICE £2.50

SCONES, JAM AND CREAM £2

LEMON DRIZZLE CAKE £2

CARROT CAKE, CREAM CHEESE ICING £2

Host an Afternoon Tea Party

Monday to Saturday 12- 5 pm

The Mill Room

UP TO 40 GUESTS

The Wine Loft

UP TO 12 GUESTS

SELECTION OF SANDWICHES

SCONES WITH CLOTTED CREAM AND JAM

WALNUT BROWNIE BITES

WHITE CHOCOLATE AND RASPBERRY MACARON

BANOFFEE PIE

LEMON POSSET

£15 per head



TERMS AND CONDITIONS

Meeting and Events In The Wine Loft

Meetings, maximum 12 people.

OPTIONAL BACON SANDWICH ON ARRIVAL £5

£60 FOR HALF A DAY, £100 FULL DAY TO BE PAYED ON BOOKING.

INCLUDES-

ROOM HIRE, TEA AND COFFEE, BISCUITS, BOTTLED WATER / CORDIAL, FLIP CHART.

FOR LUNCH CHOOSE FROM-

A LA CARTE (AS PRICED) OR

FLATS OF SANDWICHES ON CIABATTA AND FRIES £9.95 PER HEAD

SERVED IN THE BAR DURING LUNCH SERVICE OR, IF YOU PREFER, IN THE MILL ROOM LOUNGE.

Private Dining, maximum 12 people

EXCLUSIVE USE ROOM HIRE £50 TO BE PAYED ON BOOKING.

PRE ORDERS REQUIRED FOR PARTIES OVER 8

AFTERNOON TEA / BUFFETS NOT AVAILABLE SATURDAY EVENING OR SUNDAY.

DINE FROM THE A LA CARTE MENU OR THE 3 SET DINNER (EXCLUDING SUNDAYS).

ALL GUESTS TO BE SEATED QUARTER OF AN HOUR BEFORE BOOKED MEAL TIME.

Meeting and Events In The Mill Room

Meetings, maximum 40 people.

BACON SANDWICH ON ARRIVAL £5

£60 FOR HALF A DAY, £100 FULL DAY TO BE PAYED ON BOOKING.

INCLUDES-

ROOM HIRE, TEA AND COFFEE, BISCUITS, BOTTLED WATER / CORDIAL, FLIP CHART.

FOR LUNCH CHOOSE FROM THE FUNCTION MENU OR BUFFET CHOICES.

Events, maximum 40 seated, 60 standing

EXCLUSIVE USE ROOM HIRE £50 TO BE PAYED ON BOOKING.

ROOM NOT AVAILABLE FOR PRIVATE EVENTS ON SATURDAY EVENINGS AND SUNDAYS.

PRE ORDERS REQUIRED FOR THE SET 3 COURSE DINNER

MUST BE RECEIVED A MINIMUM OF 10 DAYS BEFORE THE EVENT

A DEPOSIT OF £10 PER HEAD MUST BE PAYED 10 DAYS BEFORE THE EVENT.

WE HAVE A VERY EXTENSIVE WINE LIST AND SO ONLY CARRY LIMITED STOCK OF CERTAIN WINES, IF YOU HAVE A SPECIFIC CHOICE IN MIND FOR YOUR GUESTS PLEASE PRE ORDER TO GUARANTEE SUPPLY.

**ALL GUESTS TO BE SEATED QUARTER OF AN HOUR
BEFORE BOOKED MEAL TIME.**

LAST ORDERS AT THE BAR 11.30