



# Halifax Civic Trust

President: Sir Ernest Hall

6 November 2016

Dear member,

## Halifax Civic Trust Christmas Lunch 2016

**22 The Square, Northowram, Halifax,  
Tuesday 29<sup>th</sup> November 2016 (12.30pm for 1pm)**

This year we are in Northowram for our Christmas lunch, at 22 The Square Restaurant. The restaurant occupies the former Stocks Arms pub on the corner of the main Bradford Road and Westercroft Lane. There is parking for about a dozen vehicles at the rear and on the south sides of the building. There is also room to park on Westercroft Lane.

Northowram is an ancient settlement with many fine old houses which today is something of a dormitory suburb on the north side of Halifax. The name - originally North Oworm - means, according to John Crabtree's A Concise History of the Parish and Vicarage of Halifax, "the village on the north bank" - the village on the south bank, of course, being South Oworm. Crabtree goes on: "Northowram is altogether a fine country, rich in hill and dale. Under its surface there are several large beds of coal of excellent quality and the collieries provide an inexhaustible supply of that valuable mineral. It also contains some capital stone for building. Nor are there wanting copious springs of good water. On the whole it is a thriving township and ranks next to Halifax in point of commercial importance."

Our speaker this year is Mike Beecham, well known local historian and chairman of Northowram Historical Society. He will give an illustrated talk on early Northowram, from medieval times to the 1800s, which is also the subject of his new book, Brynescoles Valley (Chelsea Valley) Northowram: Earlier Histories of the Valley and Northowram Village.

Lunch costs £23.45 for three courses followed by tea or coffee. I am enclosing/attaching a menu for you to retain for your own information and a separate menu / order form for return. Please print off the latter (if emailed), mark your choices clearly for each member of your group on both menus and retain the first menu. **Please return the second menu and order form, with full remittance, to me, David Hanson, at 7 Crestfield Road, Elland, HX5 0LR, as soon as possible and no later than Monday 21st November 2016.** Please make cheques payable to Halifax Civic Trust. If you have any queries or special dietary requirements please contact me on 01422 373038 or [david.hanson@jpress.co.uk](mailto:david.hanson@jpress.co.uk)

Yours sincerely,

David Hanson

*Celebrating, enhancing and protecting Halifax's built and natural environment*

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# MENU

## Starters

Homemade soup of the day.

Homemade chicken liver pate served with apricot puree and toasts.

Our own recipe pork and beef meatballs served in a chilli, tomato and garlic sauce.

Breaded homemade fishcakes served with tartare sauce and salad.

Crayfish and smoked salmon salad made with crisp lettuce and a tangy parmesan dressing topped with toasted croutons.

Grilled goats cheese crostini served with balsamic baby onions and rocket.

## Mains

22 Mini Turkey Roast filled with seasonal stuffing and wrapped in streaky bacon served with roasted potatoes and vegetables.

Breaded chicken Milanese coated in a garlic and parsley butter served on a bed of spaghetti tossed in a tomato and basil sauce.

Chargrilled pork steak served with a lemon, sage butter sauce and crispy Parma ham.

Grilled fillets of seabass a fine ratatouille of vegetables topped with pesto dressed rocket.

Roasted butternut squash and spinach risotto topped with dolcelatte bon bons.

Fresh stone baked pizza choose from margarita, ham and mushroom or the classic peperoni.

## Desserts

Chocolate fudge cake and fresh cream or vanilla ice cream.

Homemade Christmas pudding and brandy butter sauce.

Trio of ice cream.

Italian tiramisu made with mascarpone cream and coffee.

Chocolate profiteroles filled with a milk chocolate mousse.

## Tea or coffee