



# Christmas Cheers

Make your meal extra special and pre-order a bottle of fizz.

Ask a member of staff for details.



This menu is also available at

## Blue Stoops

20 Matlock Rd, Chesterfield S40 3JQ  
Tel. 01246 273689 | [pubpeople.com/bluestoops](http://pubpeople.com/bluestoops)

## The Bull

London Road, Bracebridge Heath, Lincoln LN4 2LA  
Tel. 01522 531215 | [thebull-pub.co.uk](http://thebull-pub.co.uk)

## The Denby Lodge

Church Street, Denby Village, Ripley, Derbyshire  
Tel. 01332 881089 | [denbylodge.co.uk](http://denbylodge.co.uk)

## Hand & Heart

65-67 Derby Rd, Nottingham NG1 5BA  
Tel. 0115 681 3444 | [handandheartnottingham.co.uk](http://handandheartnottingham.co.uk)

## The Half Moon

Chesterfield Road, Whitwell Common, Worksop. S80 3EE  
Tel. 01909 721504 | [thehalf-moon.co.uk](http://thehalf-moon.co.uk)

## Marr Lodge

Barnsley Road, Marr, Doncaster, South Yorkshire. DN5 7AX  
Tel. 01302 390355 | [marrlodge.co.uk](http://marrlodge.co.uk)

## Three Legged Stool

Raymoth Lane, Worksop, Nottinghamshire. S81 7DY  
Tel. 01909 477528 | [threeleggedstoolworksop.co.uk](http://threeleggedstoolworksop.co.uk)



THE PUB PEOPLE COMPANY LTD

Moorewood House, 15 Maisies Way, The Village, South Normanton, Alfreton, DE55 2DS  
Tel 01773 510863 | e-mail: [enquiries@pubpeople.com](mailto:enquiries@pubpeople.com) | [www.pubpeople.com](http://www.pubpeople.com)

# Christmas DAY



Wednesday 25<sup>th</sup> December 2024

Three Courses £69.99

# Christmas Day

Wednesday 25<sup>th</sup> December 2024

## Starters

Winter Vegetable Soup (veo) (gfo)  
Farmhouse loaf and butter.

Chicken & Cranberry Terrine (gfo)  
Toasted bread and spiced plum chutney.

Oven Baked Camembert (v) (gfo)  
Studded with rosemary, drizzled with honey, warm crusty artisan bread.

Smoked Salmon & King Prawn Salad (gf)  
Pineapple and lemongrass dressing.

## Main Courses

Roast Turkey Crown (gfo)  
Rosemary and garlic roasted potatoes, mashed potatoes, roast parsnips, chantenay carrots, brussels sprouts with smoked pancetta, mixed florets in a creamy cheese sauce, pigs in blankets, sausage meat stuffing, Yorkshire pudding and gravy.

Roast Sirloin of Beef (gfo)  
Rosemary and garlic roasted potatoes, mashed potatoes, chantenay carrots, brussels sprouts with smoked pancetta, mixed florets in a creamy cheese sauce, sausage meat stuffing, Yorkshire pudding, gravy and creamed horseradish.

Lamb Rump (gf)  
Gratin potatoes with Emmental, tenderstem broccoli<sup>®</sup>, brussels sprouts, chantenay carrots, and redcurrant jus.

Salmon & Spinach Wellington  
Rosemary & garlic roasted potatoes, mashed potatoes, chantenay carrots, mixed florets in a creamy cheese sauce, pigs in blankets, sage and onion stuffing and gravy.

Candied Vegetable & Seed Roast (ve)  
Rosemary & garlic roasted potatoes, mashed potatoes, chantenay carrots, mixed florets, sage and onion stuffing and gravy.

## Desserts

Christmas Pudding  
Served with brandy sauce.

Warm Winter Berry & Cherry Pudding  
Served with pouring cream.

Strawberry & Prosecco Truffle  
Served with pouring cream.

Toffee & Honeycomb Cheesecake (gf)  
Served with pouring cream.

Three Courses £69.99

(v) suitable for vegetarians (gf) gluten free (gfo) gluten free option  
(ve) suitable for vegans (veo) vegan option (n) contains nuts

# Christmas Day Booking Form

## Booking procedure

- 1) Please make your reservation in person at the pub.
- 2) Please pay your £30 per person on site at the time of booking. Also please provide your menu choices 14 days before your booking.
- 3) Please pay the outstanding balance on the day of your booking.
- 4) Deposits are non-refundable.

Name \_\_\_\_\_

Email \_\_\_\_\_

Tel \_\_\_\_\_

Requested time of party \_\_\_\_\_

Party size

For bookings over 10 please ask for an alternative booking form.

Number of children in the party  
Please ask for the children's menu

Please write down everybody's name in your party and tick their selection. Please state if a guest has any allergies or specific dietary requirements.

Name

(1) \_\_\_\_\_

(2) \_\_\_\_\_

(3) \_\_\_\_\_

(4) \_\_\_\_\_

(5) \_\_\_\_\_

(6) \_\_\_\_\_

(7) \_\_\_\_\_

(8) \_\_\_\_\_

(9) \_\_\_\_\_

(10) \_\_\_\_\_

Winter Vegetable Soup (veo) (gfo)	Chicken & Cranberry Terrine (gfo)	Oven Baked Camembert (v) (gfo)	Smoked Salmon & King Prawn Salad (gf)	Roast Turkey Crown (gfo)	Roast Sirloin of Beef (gfo)	Lamb Rump (gf)	Salmon & Spinach Wellington	Candied Vegetable & Seed Roast (ve)	Christmas Pudding	Warm Winter Berry & Cherry Pudding	Strawberry & Prosecco Truffle	Toffee & Honeycomb Cheesecake (gf)
-----------------------------------	-----------------------------------	--------------------------------	---------------------------------------	--------------------------	-----------------------------	----------------	-----------------------------	-------------------------------------	-------------------	------------------------------------	-------------------------------	------------------------------------

Starters

Main Courses

Desserts


STAFF USE ONLY

TOTALS

--	--	--	--	--	--	--	--	--	--	--	--	--

Deposit received by .....

Deposit amount £

Signature .....

Date paid

### Terms and Conditions

All our food is prepared in kitchens where there are nuts, gluten and other allergens present, therefore we cannot guarantee that food items are free from traces of allergens. Note our descriptions do not contain all allergen information. All our allergen information is correct at the time of going to print. Allergen guides will be available in-house. Children's meals created for those under 8 years old. Please note some of our dishes contain alcohol - ask a member of staff at the time of booking for details.

**We do not retain any personal details.**