



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

Duke of Sussex

Alfreton Road, Sutton-in-Ashfield
Nottinghamshire. NG17 4JN
Tel. 01623 511469 | duke-of-sussex.co.uk

Rutland Cottage

Heanor Road, Ilkeston, Derbyshire. DE7 8TE
Tel. 0115 930 4875 | pubpeople.com/rutlandcottage



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 | www.pubpeople.com

Band C

Christmas DAY



Wednesday 25th December 2024
Three Courses £54.99

Christmas Day

Wednesday 25th 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®, 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 £54.99

(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 <small>For bookings over 10 please ask for an alternative booking form.</small>	Number of children in the party <small>Please ask for the children's menu</small>
---	--

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.

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)
-----------------------------------	-----------------------------------	--------------------------------	---------------------------------------	--------------------------	-----------------------------	----------------	-----------------------------	-------------------------------------	-------------------	------------------------------------	-------------------------------	------------------------------------

Name

(1)												
(2)												
(3)												
(4)												
(5)												
(6)												
(7)												
(8)												
(9)												
(10)												

Starters Main Courses Desserts

STAFF USE ONLY	TOTALS	<input type="text"/>	<input type="text"/>	<input type="text"/>
Deposit received by	Deposit amount £	<input type="text"/>	<input type="text"/>	<input type="text"/>
Signature	Date paid	<input type="text"/>	<input type="text"/>	<input type="text"/>

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.