



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

Duke of Wellington

115 Wellington Street, Matlock, Derbyshire DE4 3GX
Tel. 01629 582299 | thedukeatmatlock.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 | www.pubpeople.com

Fayre Band C

Christmas FAYRE



Wednesday 27th November to Tuesday 24th December 2024

Two Courses £16.99
Three Courses £19.99

Christmas Fayre

Wednesday 27th November to Tuesday 24th December 2024

Starters

Carrot & Coriander Soup (v) (gfo)
Farmhouse loaf and butter.

Chicken & Smoked Ham Terrine (gfo)
Toasted bread and butter.

Lemongrass & Chilli Prawns
Lightly fried in a crispy crumb with harissa sauce.

Mushroom & Blue Arancini (veo) (gf)
Flavoured with vegan blue alternative cheese, served with sweet chilli dipping sauce.

Main Courses

Roast Turkey Crown (gfo)
Roasted and mashed potatoes, brussels sprouts, carrots, fine green beans, pig in blanket, sage and onion stuffing, Yorkshire pudding and gravy.

Braised Blade of Beef (gf)
Slowly cooked with onions and mushrooms in red wine gravy, served with gratin potatoes with Emmental, brussels sprouts, carrots and fine green beans.

Butternut Squash, Almond & Lentil Wellington (ve) (n)
Roasted and mashed potatoes, brussels sprouts, carrots, fine green beans and gravy.

King Prawn Gnocchi
Tossed in a lemon butter sauce with fine green beans.

Desserts

Traditional Christmas Pudding
Served with brandy sauce.

Orange & Passionfruit Cheesecake (ve)
Served with vanilla ice cream.

Trillionaire Toffee Chocolate Tart (veo)
Drizzled with Belgian chocolate sauce, served with pouring cream.

Warm Winter Berry & Cherry Pudding
Served with pouring cream.

Two Courses £16.99
Three Courses £19.99

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

Christmas Fayre Booking Form

Booking procedure

- 1) Please make your reservation in person at the pub.
- 2) Please pay your £10 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 date of party _____ Time _____

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>
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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)																				

Carrot & Coriander Soup (v) (gfo)	Roast Turkey Crown (gfo)	Traditional Christmas Pudding
Chicken & Smoked Ham Terrine (gfo)	Braised Blade of Beef (gf)	Orange & Passionfruit Cheesecake (ve)
Lemongrass & Chilli Prawns	Butternut Squash, Almond & Lentil Wellington (ve) (n)	Trillionaire Toffee Chocolate Tart (veo)
Mushroom & Blue Arancini (veo) (gf)	King Prawn Gnocchi	Warm Winter Berry & Cherry Pudding

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.