



CHRISTMAS DAY

with JOSEPH HOLT



£54.95
Adult



£27.95
Under 12's



STARTERS

Spiced Roast Parsnip and Bramley Apple Soup (v)

With crusty sourdough bread and butter

Smoked Salmon and Prawn Bruschetta

With a Bloody Mary mayonnaise

Taste of the Lakes Pork, Venison and Port Pâté

With a sticky fig relish and roasted sourdough bread

Rosemary Crusted Brie (v)

With a redcurrant, port and orange sauce



Rosemary Crusted Brie (v)

MAINS

Traditional Roast Turkey

With roast potatoes, seasonal vegetables, a pig in blanket, orange and gingerbread flavour stuffing and gravy

Beetroot, Butternut Squash, Pistachio and Goats Cheese Wellington (v)

With roast potatoes, seasonal vegetables and a blossom honey and redcurrant jus

Pan-Roasted Salmon Fillet

With olive oil crushed new potatoes, a medley of green vegetables and a lemon and garlic butter sauce

Roast Sirloin of Beef

With roast potatoes, seasonal vegetables, Yorkshire pudding and a red wine and thyme gravy



Traditional Roast Turkey



DESSERTS

Traditional Christmas Pudding

With brandy sauce and fresh redcurrants

Strawberries and Kelly's of Cornwall Berry Sorbet

With pomegranate seeds and a passion fruit coulis

Baked Vanilla Cheesecake

With Cornish dairy salted caramel ice cream, peanut brittle and toffee sauce

Cheese Plate

Brie, Lancashire and Stilton with grapes, celery, sticky fig relish and savoury biscuits

Tea or Coffee



Traditional Christmas Pudding



UNDER 12'S MENU



STARTERS

Spiced Roast Parsnip and Bramley Apple Soup (v)

With crusty sourdough bread and butter

Rosemary Crusted Brie (v)

With a caramelised red onion chutney

Crispy Chicken Breast Goujons

With maple mayonnaise

MAINS

Traditional Roast Turkey

With roast potatoes, seasonal vegetables, a pig in blanket, orange and gingerbread flavour stuffing and gravy

Beetroot, Butternut Squash, Pistachio and Goats Cheese Wellington (v)

With roast potatoes, seasonal vegetables and a blossom honey and redcurrant jus

Pan-Roasted Salmon Fillet

With olive oil crushed new potatoes, a medley of green vegetables and a lemon and garlic butter sauce

Roast Sirloin of Beef

With roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

DESSERTS

Traditional Christmas Pudding

With custard and fresh redcurrants

Baked Vanilla Cheesecake

With Cornish dairy vanilla ice cream and a Vimto compote

Simply Ice Cream

Ask a member of the team for today's choice

Terms & Conditions:

In order to finalise your booking, the balance must be paid in full by Wednesday 1st December
*All deposits are non-refundable.

Some of our poultry and fish dishes may contain small bones.

All of our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.

Full allergen information is available upon request.

If you have a question, food allergy or intolerance, please let us know before placing your order.

(v) made with vegetarian ingredients, however, some of our preparations and cooking methods could affect this.

All prices include VAT at the current rate.



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