



Festive Menu

**SHARE THE SEASON
WITH FRIENDS AND FAMILY**



**2 Courses
and a drink⁺
£16.75**



**3 Courses
and a drink⁺
£19.75**



**Under 12's from
£5.95
Includes
a drink[^]**

FESTIVE MENU BOOKING FORM

To secure your table, a £5 deposit* per person, is payable at the time of booking.



Contact Name:

Contact Number: Email:

Number in Party: Date: Time:



NAME

		1	2	3	4	5	6	7	8	9	10
ADULT MENU	STARTERS	King Prawn Cocktail									
		Brie and Sticky Red Onion Tart (v)									
		Potted Duck Rillettes with Pistachio									
		Lemon and Rosemary Chicken Goujons									
		Spiced Roast Butternut Squash and Sweet Potato Soup (v) (ve)									
		Panko Breaded Fried Burrata (v)									
		Crispy Seasoned Halloumi Fries (v)									
		Garlic and Stilton Mushrooms (v)									
	MAINS	Trailblazer Stout Braised Featherblade of Beef and Melting Onions									
		Roast Turkey									
		Pear, Stilton and Walnut Risotto (v)									
		Beetroot, Spinach and Mushroom Wellington (v) (ve)									
		Pan-Roast Salmon									
		Steak and Joseph Holt's Ale Pie									
		Joseph Holt's Beer Battered Fish and Chips									
		Wexford Chicken									
	DESSERTS	Baked Vanilla Cheesecake									
		Black Forest Nutella Brownie Tart									
		Chocolate and Orange Tart (v) (ve)									
		Christmas Pudding									
		Blueberry and Frangipane Tart									
		Chocolate Fudge Cake									
		Simply Ice Cream									
		Sticky Toffee Pudding									
UNDER 12's MENU	STARTERS	Crispy Breaded Mushrooms (v)									
		Garlic and Herb Baguette (v)									
	MAINS	Roast Turkey									
		Tomato and Mascarpone Pasta (v)									
	DESSERTS	Chocolate Brownie									
		Simply Ice Cream									

Special Dietary Requirements/Notes

Please feel free to contact us if you have any special dietary requirements prior to booking.



Potted Duck Rillettes with Pistachio



Roast Turkey



Starters

KING PRAWN COCKTAIL

With sourdough bread and butter and a lemon and smoked paprika mayonnaise

BRIE AND STICKY RED ONION TART (v)

With cranberry and mulled spice sauce

POTTED DUCK RILLETTES WITH PISTACHIO

With toasted sourdough bread and piccalilli

LEMON AND ROSEMARY CHICKEN GOJONS

With a tomato pesto cream

SPICED ROAST BUTTERNUT SQUASH AND SWEET POTATO SOUP (v) (ve)

With crusty bread

PANKO BREADED FRIED BURRATA (v)

With a sticky fig relish

*Or choose from one of our
much-loved Joseph Holt starters:*

CRISPY SEASONED HALLOUMI FRIES (v)

With sweet chilli sauce

GARLIC AND STILTON MUSHROOMS (v)

With garlic and herb baguette



Mains

TRAILBLAZER STOUT BRAISED FEATHERBLADE OF BEEF AND MELTING ONIONS

*With roast potatoes, pan-fried sprouts,
thyme roast carrots and Yorkshire pudding*

ROAST TURKEY

*With roast potatoes, seasonal vegetables,
chipolata, stuffing, Yorkshire pudding and gravy*

PEAR, STILTON AND WALNUT RISOTTO (v)

With rocket and Italian hard cheese

BETROOT, SPINACH AND MUSHROOM WELLINGTON (v) (ve)

*With roast potatoes, seasonal vegetables,
and a cranberry gravy*

PAN-ROAST SALMON

*With roast potatoes, pan-fried sprouts, thyme roast
carrots and a white wine and caper cream*

*Fancy more of a Pub Classic?
No problem, choose from one of our
traditional favourites instead:*

STEAK AND JOSEPH HOLT'S ALE PIE

With chips, peas and gravy

JOSEPH HOLT'S BEER BATTERED FISH AND CHIPS

*With tartare sauce and your
choice of peas or mushy peas*

WEXFORD CHICKEN

With chips and vegetables



Baked Vanilla Cheesecake



Desserts

BAKED VANILLA CHEESECAKE

With Prosecco and raspberry compote and a whip of fresh cream

BLACK FOREST NUTELLA BROWNIE TART

With a whip of fresh cream

CHOCOLATE AND ORANGE TART (v) (ve)

With vegan vanilla ice cream and a red berry coulis

CHRISTMAS PUDDING

With brandy sauce

BLUEBERRY AND FRANGIPANE TART

With custard

Or select one of our signature desserts:

CHOCOLATE FUDGE CAKE

Served hot or cold with your choice of vanilla ice cream, cream or custard

SIMPLY ICE CREAM

Three scoops with a wafer.

Ask a member of the team for today's choice

STICKY TOFFEE PUDDING

Served hot with your choice of vanilla ice cream, cream or custard



TERMS AND CONDITIONS

* All deposits are non-refundable

* Drink includes any Joseph Holt draught product, 175ml house red, white or rosé, any draught soft drink, tea or coffee. Drink choice will be taken upon arrival on your booking date.

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, (ve) made with vegan ingredients, however, some of our preparations and cooking methods may affect this.

All prices include VAT at the current rate.

Under 12's MENU

2 Courses
£5.95
Includes a drink[^]

Starters

3 Courses
£7.95
Includes a drink[^]

CRISPY BREADED MUSHROOMS (v)

With tangy BBQ sauce

GARLIC AND HERB BAGUETTE (v)

With cheese

Mains

ROAST TURKEY

With roast potatoes, seasonal vegetables, chipolata, stuffing, Yorkshire pudding and gravy

TOMATO AND MASCARPONE PASTA (v)

With crunchy salad and garlic and herb baguette

Desserts

CHOCOLATE BROWNIE

With vanilla ice cream and chocolate sauce

SIMPLY ICE CREAM

Two scoops with a wafer.
Ask a member of the team for today's choice

[^]Drink includes a soft drink from our available Children's range



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