







SHARE THE SEASON
WITH FRIENDS AND FAMILY



FESTIVE MENU BOOKING FORM

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

Cont	act	Name:											
Contact Number:Email:													
Number in Party:Date:													
		NAME	1	2	п	4	വ	9	7	8	0	10	
UNDER 12'S MENU 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											
	STARTERS	Crispy Breaded Mushrooms (v)											
		Garlic and Herb Baguette (v)											
	MAINS	Roast Turkey											
		Tomato and Mascarpone Pasta (v)											
N	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.







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 GOUJONS

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

BEETROOT, 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 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 vour choice of peas or mushy peas

WEXFORD CHICKEN

With chips and vegetables







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



CRISPY BREADED MUSHROOMS (v)

With tangy BBQ sauce

GARLIC AND HERB BAGUETTE (v)

With cheese



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



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



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.

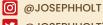
If you have a question, food allergy or intolerance, please let us know before placing your order. (v) made with vegetarian ingredients, (ve) made with vegan ingredients, however, some of our preparations and cooking methods may affect this. All prices include VAT at the current rate.







JOSEPHHOLTBREWERY



@JOSEPHHOLT1849



JOSEPH-HOLT.COM

