



# Christmas Day Menu

SHARE THE SEASON  
WITH FRIENDS AND FAMILY

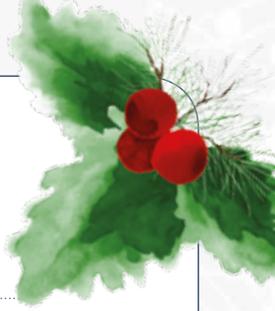
Adults  
£59.95

Under 12's  
£32.95

# CHRISTMAS DAY BOOKING FORM

A deposit of £10\* per person is required at the time of booking.

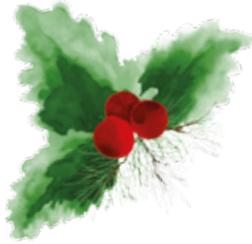
To finalise your booking the balance must be paid by Thursday 1st December 2022.



Contact Name: .....

Contact Number: ..... Email: .....

Number in Party: ..... Date: ..... Time: .....



**NAME**

	1	2	3	4	5	6	7	8	9	10	11	12
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ADULT MENU	STARTERS	Butternut Squash and Sage Soup (v) (ve)	1	2	3	4	5	6	7	8	9	10	11	12
			Smoked Salmon and Avocado Bruschetta											
	Taste of the Lakes Pheasant and Brandy Parfait													
	Stilton, Cranberry and Walnut Arancini (v)													
MAINS	Three Joint Roast from our Carvery													
	Beetroot, Butternut Squash, Pistachio and 'Cheese' Wellington (v) (ve)													
	Pan-Fried Salmon													
DESSERTS	Traditional Christmas Pudding													
	Black Forest Nutella Brownie Tart													
	Baked Vanilla Cheesecake													
	Chocolate and Orange Tart (v) (ve)													
	Cheese Plate													
UNDER 12s MENU	STARTERS	Butternut Squash and Sage Soup (v) (ve)												
		Stilton, Cranberry and Walnut Arancini (v)												
		Crispy Chicken Breast Goujons												
	MAINS	Three Joint Roast from our Carvery												
		Beetroot, Butternut Squash, Pistachio and 'Cheese' Wellington (v) (ve)												
	DESSERTS	Traditional Christmas Pudding												
		Blueberry and Frangipane Tart												
		Chocolate and Orange Tart (v) (ve)												
		Simply Ice Cream												

## Special Dietary Requirements/Notes

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



## Starters

**BUTTERNUT SQUASH AND SAGE SOUP (v) (ve)**

*Topped with toasted pumpkin seeds.  
With crusty sourdough*

**SMOKED SALMON AND AVOCADO BRUSCHETTA**

*With a harissa dressing*

**TASTE OF THE LAKES PHEASANT  
AND BRANDY PARFAIT**

*With a sticky fig relish and toasted sourdough*

**STILTON, CRANBERRY AND WALNUT ARANCINI (v)**

*With a fig and pear drizzle*

## Mains

**THREE JOINT ROAST FROM OUR CARVERY**

*With Yorkshire pudding, stuffing and your  
choice of vegetables and potatoes,  
all topped off with gravy or onion gravy*

**BETROOT, BUTTERNUT SQUASH,  
PISTACHIO AND 'CHEESE' WELLINGTON (v) (ve)**

*With roast potatoes, seasonal vegetables  
and redcurrant jus*

**PAN-FRIED SALMON**

*On a Prosecco, herb and  
Italian hard cheese risotto*



*Merry Christmas  
from all at Joseph Holt*



Traditional Christmas Pudding



## Desserts

### TRADITIONAL CHRISTMAS PUDDING

*With brandy sauce*

### BLACK FOREST NUTELLA BROWNIE TART

*With a whip of fresh cream*

### BAKED VANILLA CHEESECAKE

*With spiced orange compote  
and a whip of fresh cream*

### CHOCOLATE AND ORANGE TART (v) (ve)

*With vegan vanilla ice cream  
and a red berry coulis*

### CHEESE PLATE

*A selection of cheese with a sticky  
fig relish and sourdough crispbreads*

### TEA OR COFFEE



JOSEPH HOLT LTD, THE BREWERY,  
EMPIRE STREET, MANCHESTER, M3 1JD

 JOSEPHHOLTBREWERY

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 INFO@JOSEPH-HOLT.COM

#### TERMS AND CONDITIONS

\*All deposits are non-refundable. To finalise your booking the balance must be paid by Thursday 1st December 2022.

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

£32.95

## Starters

### BUTTERNUT SQUASH AND SAGE SOUP (v) (ve)

*Topped with toasted pumpkin seeds.  
With crusty sourdough*

### STILTON, CRANBERRY AND WALNUT ARANCINI (v)

*With a fig and pear drizzle*

### CRISPY CHICKEN BREAST GOUJONS

*With maple mayonnaise*

## Mains

### THREE JOINT ROAST FROM OUR CARVERY

*With Yorkshire pudding, stuffing and your  
choice of vegetables and potatoes,  
all topped off with gravy or onion gravy*

### BETROOT, BUTTERNUT SQUASH, PISTACHIO AND 'CHEESE' WELLINGTON (v) (ve)

*With roast potatoes, seasonal vegetables  
and redcurrant jus*

## Desserts

### TRADITIONAL CHRISTMAS PUDDING

*With custard*

### BLUEBERRY AND FRANGIPANE TART

*With custard*

### CHOCOLATE AND ORANGE TART (v) (ve)

*With vegan vanilla ice cream  
and a red berry coulis*

### SIMPLY ICE CREAM

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

