



Christmas Day Menu

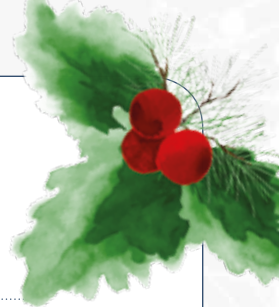
**SHARE THE SEASON
WITH FRIENDS AND FAMILY**

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

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ADULT MENU	STARTERS	Butternut Squash and Sage Soup (v) (ve)										
		Smoked Salmon and Avocado Bruschetta										
		Taste of the Lakes Pheasant and Brandy Parfait										
		Stilton, Cranberry and Walnut Arancini (v)										
	MAINS	Traditional Roast Turkey										
		Sirloin of Beef										
		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	Traditional Roast Turkey										
		Sirloin of Beef										
		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

TRADITIONAL ROAST TURKEY

*With roast potatoes, seasonal vegetables,
a homemade Yorkshire pudding, Cumberland pig
in blanket, orange and cranberry stuffing and gravy*

SIRLOIN OF BEEF

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

BEETROOT, 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

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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

TRADITIONAL ROAST TURKEY

*With roast potatoes, seasonal vegetables,
a homemade Yorkshire pudding, Cumberland pig
in blanket, orange and cranberry stuffing and gravy*

SIRLOIN OF BEEF

*With roast potatoes, seasonal vegetables,
a homemade Yorkshire pudding and gravy*

BEETROOT, 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*