FESTIVE MENU BOOKING FORM

A deposit of £5* per person is required at the time of booking.

Contact Name:			NAME											
Contact Number: Email:														
lum	ber	in Party:												
Date:														
Fime:				7	М	4	വ	o	^	ω	ი	9	=	12
		King Prawn, Mango & Quinoa Cocktail												
	S	Ham Hock, Carrot & Mustard Terrine												
	SMALL PLATES	Lemon & Rosemary Chicken Goujons												
		Roast Tomato & Red Pepper Soup (v) (ve)												
		Crisp Panko Breaded Camembert Wedges (v)												
		Garlic & Stilton Mushrooms (v)												
		Halloumi Popcorn (v)												
		Hot Honey Chicken												
	MAINS	Roast Turkey												
\supset		Bah Hum-Burger												
Z		Pan-Roasted Braemar Chicken												
Σ		Beetroot, Spinach & Mushroom Wellington (v) (ve)												
ADULT MENU	Ψ	Pancetta Wrapped Haddock Loin												
ק		Steak & Joseph Holt's Ale Pie												
∢		Wexford Chicken												
		Joseph Holt's Beer Battered Fish & Chips												
		White Chocolate & Raspberry Cheesecake (v)												
		Chocolate & Orange Tart (v) (ve)												
	DESSERTS	Christmas Pudding (v)												
		Caramel Apple Crumble Tart (v)												
		Lemon 'Tiramisu' (v)												
		Trailblazer Chocolate Brownie (v)												
		Apple and Almond Tart (v) (ve)												
		Sticky Toffee Pudding (v)												

SPECIAL DIETARY REQUIREMENTS/NOTES

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





JOSEPHHOLTBREWERY

@JOSEPHHOLT

Y @JOSEPHHOLT1849

☑ INFO@JOSEPH-HOLT.COM





Festive Menu **MONDAY - SATURDAY**





SMALL PLATES

King Prawn, Mango and **Quinoa Cocktail**

With a chimichurri mayonnaise

Ham Hock, Carrot and **Mustard Terrine**

With toasted sourdough and a plum, apple and mustard chutney

Lemon and Rosemary Chicken Gouions

With a garlic and herb mayonnaise

Roast Tomato and Red Pepper Soup (v) (ve) With celeriac crisps and warm sourdough

Crisp Panko Breaded Camembert Wedges (v) With sticky fig chutney

Or opt for one of your favourite small plates below:

Garlic and Stilton Mushrooms (v)

Button mushrooms in a creamy garlic and Stilton sauce with garlic and herb baguette

> Halloumi Popcorn (v) With a sticky, spiced honey dip

Hot Honey Chicken

Battered chicken breast chunks in a sticky, hot and spicy honey glaze





MAINS

Roast Turkey

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

Bah Hum-Burger

Our Classic Beef burger topped with melted Camembert, pigs in blankets and fried onions. With sage and onion seasoned fries and cranberry sauce

Pan-Roasted Braemar Chicken

Chicken breast stuffed with Bury black pudding and wrapped in bacon.

With roast potatoes, seasonal vegetables and a whisky and mustard sauce

Beetroot, Spinach and Mushroom Wellington (v) (ve)

With roast potatoes, seasonal vegetables and a cranberry gravy

Pancetta Wrapped Haddock Loin

With roast potatoes, seasonal vegetables and a butter rich bearnaise sauce

Not feeling a festive main? No problem. Why not choose one of your much-loved pub classics below:

Steak and Joseph Holt's Ale Pie

Tender chunks of slow cooked beef in a rich, Joseph Holt's ale gravy baked in shortcrust pastry. With chips, peas and gravy

Wexford Chicken

Chicken breast topped with a creamy button mushroom, black pepper and Stilton sauce. With chips and garlic buttered spinach and green beans

Joseph Holt's Beer Battered Fish and Chips

With tartare sauce and your choice of peas or mushy peas



DESSERTS

White Chocolate and Raspberry Cheesecake (v)

An oat biscuit base topped with a white chocolate, raspberry and mascarpone cheesecake. With a raspberry coulis

Chocolate and Orange Tart (v) (ve)

With vegan vanilla ice cream and a red berry sauce

Christmas Pudding (v) With brandy sauce

Caramel Apple Crumble Tart (v)

Apple, caramel sauce and fudge pieces in a sweet butter rich pastry with a crumble topping. With custard

Lemon 'Tiramisu' (v)

Lemon syrup soaked sponge layered with mascarpone cream mousse, lemon curd and amaretti crumbs. With a whip of fresh cream and a blueberry compote

> Fancy your favourite Joseph Holt dessert? Simply choose from one of the below instead:

Trailblazer Chocolate Brownie (v)

Rich dark chocolate brownie made with Joseph Holt's Trailblazer stout. With vanilla ice cream, cream or custard

Apple and Almond Tart (v) (ve)

Served hot with vegan vanilla ice cream

Sticky Toffee Pudding (v)

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



Menu

Children aged 12 and under are able to order from the children's menu or enjoy a festive roast turkey dinner with all the trimmings for

£6.25



TERMS AND CONDITIONS

* All deposits are non-refundable

Joseph Holt reserve the right to change and/or withdraw any offer in this menu without notice

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

(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.

Joseph Holt reserve the right to change and/or amend any of the dishes in