



DESSERTS



FIG AND BLUEBERRY
FRANGIPANE TART (v)

With a whip of fresh cream
and a blueberry compote

MASCARPONE AND
VANILLA CHEESECAKE (v)

With a mango and passion fruit coulis

TRADITIONAL
CHRISTMAS PUDDING (v)

With brandy sauce

CHOCOLATE AND
ORANGE TART (v) (ve)

With vegan vanilla ice cream
and a red berry coulis

CHEESE PLATE (v)

A selection of cheese with a plum, apple and
mustard chutney and wholegrain oat crackers

TEA OR COFFEE



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

TERMS AND CONDITIONS
*All deposits are non-refundable. To finalise your booking the balance must
be paid by Friday 1st December 2023.

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



STARTERS



ROAST TOMATO AND
RED PEPPER SOUP (v) (ve)

With celeriac crisps and warm sourdough

STILTON, CRANBERRY
AND WALNUT ARANCINI (v)

With a blueberry, balsamic dressing

CRISPY CHICKEN BREAST GOUJONS

With a maple mayonnaise

MAINS



THREE JOINT ROAST FROM THE CARVERY

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

BUTTERNUT SQUASH,
BEETROOT, WALNUT AND
‘CHEESE’ WELLINGTON (v) (ve)

With roast potatoes, seasonal
vegetables and a redcurrant jus

DESSERTS



TRADITIONAL
CHRISTMAS PUDDING (v)

With custard

MASCARPONE AND
VANILLA CHEESECAKE (v)

With a mango and passion fruit coulis

SIMPLY ICE CREAM (v)

Two scoops with a wafer.

Ask a member of the team for available choices





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 Friday 1st December 2023.

Contact Name:.....
Contact Number:.....
Email:.....
Number in Party:
Date:.....
Time:.....

		NAME												
		1	2	3	4	5	6	7	8	9	10	11	12	
ADULT MENU	STARTERS	Wild Boar, Venison, Pheasant and Prune Terrine												
		Celeriac and Cox Pippin Apple Soup (v) (ve)												
		Smoked Salmon, Herb Mascarpone and Avocado Bruschetta												
		Stilton, Cranberry and Walnut Arancini (v)												
	MAINS	Three Joint Roast from The Carvery												
		Butternut Squash, Beetroot, Walnut and 'Cheese' Wellington (v) (ve)												
		Pan-Roasted Salmon												
	DESSERTS	Fig and Blueberry Frangipane Tart (v)												
		Mascarpone and Vanilla Cheesecake (v)												
		Traditional Christmas Pudding (v)												
		Chocolate and Orange Tart (v) (ve)												
	UNDER 12s MENU	STARTERS	Roast Tomato and Red Pepper Soup (v) (ve)											
Stilton, Cranberry and Walnut Arancini (v)														
Crispy Chicken Breast Goujons														
MAINS		Three Joint Roast from The Carvery												
		Butternut Squash, Beetroot, Walnut and 'Cheese' Wellington (v) (ve)												
DESSERTS		Traditional Christmas Pudding (v)												
		Mascarpone and Vanilla Cheesecake (v)												
		Simply Ice Cream (v)												

SPECIAL DIETARY REQUIREMENTS/NOTES

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



**WILD BOAR, VENISON,
PHEASANT AND PRUNE TERRINE**
With a sticky fig and date relish
and toasted sourdough

**CELERIAC AND COX PIPPIN
APPLE SOUP (v) (ve)**
With warm sourdough

**SMOKED SALMON, HERB MASCARPONE AND
AVOCADO BRUSCHETTA**
With an orange, ginger
and sesame dressing

**STILTON, CRANBERRY
AND WALNUT ARANCINI (v)**
With a blueberry balsamic dressing

MAINS



THREE JOINT ROAST FROM THE CARVERY
With Yorkshire pudding, stuffing and
your choice of vegetables and potatoes,
all topped off with gravy or onion gravy

**BUTTERNUT SQUASH,
BEETROOT, WALNUT AND
'CHEESE' WELLINGTON (v) (ve)**
With roast potatoes, seasonal
vegetables and a redcurrant jus

PAN-ROASTED SALMON
On a prosecco, herb and
Lodigrana Black Parmesan risotto