



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



TRADITIONAL ROAST TURKEY

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

BEEF SIRLOIN

With roast potatoes, seasonal vegetables,
Yorkshire pudding and 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 | Traditional Roast Turkey | | | | | | | | | | | |
| | | Beef Sirloin | | | | | | | | | | | |
| | | 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 | Traditional Roast Turkey | | | | | | | | | | | |
| | | Beef Sirloin | | | | | | | | | | | |
| | | 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.

.....



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



TRADITIONAL ROAST TURKEY

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

BEEF SIRLOIN

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