FESTIVE MENU BOOKING FORM

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

Contact Name:			NAME																										
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		King Prawn, Mango & Quinoa Cocktail																											
	w	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	Three Joint Roast from The Carvery																											
\supset		Bah Hum-Burger																											
MENO		Pan-Roasted Braemar Chicken																											
Σ		Beetroot, Spinach & Mushroom Wellington (v) (ve)																											
DULT	Ψ Σ	Pancetta Wrapped Haddock Loin																											
ADL		Steak & Joseph Holt's Ale Pie																											
٩		Wexford Chicken																											
		Joseph Holt's Beer Battered Fish & Chips																											
	TS	White Chocolate & Raspberry Cheesecake (v)																											
		Chocolate & Orange Tart (v) (ve)																											
		Christmas Pudding (v)																											
	SERT	Caramel Apple Crumble Tart (v)																											
	ESS	Lemon 'Tiramisu' (v)																											
	۵	Trailblazer Chocolate Brownie (v)																											
		Apple and Almond Tart (v) (ve)																											
		Sticky Toffee Pudding (v)																											

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SPECIAL DIETARY REQUIREMENTS/NOTES

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





f JOSEPHHOLTBREWERY

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Festive Menu





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

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

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





£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 this menu without notice.