

DRINK PACKAGES

WINE

Buy 5 bottles of wine or prosecco & get the 6th free

BEER

Buckets of Corona or Peroni
12 for £40 or 24 for £75

SPIRITS

Sheffield Dry Gin or Sheffield Vodka with your choice of mixers & garnishes | £80

BAR TABS

Set an amount to suit your budget!

NEW YEAR'S EVE

Special menu | Food 12pm - 8pm

Dine with us & receive a complimentary glass of prosecco to bring in the new year!

Deposit is required.




DRINKS VOUCHERS

£4.50 selected house drinks
£6.50 any draught, wine or spirits

All drinks packages must be pre-ordered & paid in advance.

OFF PEAK PARTY

Book your party in January 2023 & you'll receive 20% off all pre-paid food & drink, plus free venue hire!

BOOK NOW | 01226 610910 | miltonarmselsecar.com/christmas    MiltonElsecar

THE SHEFFIELD SCHOOL OF GIN

Learn the history of gin, develop a deep understanding of botanicals & distil your own bottle of gin!

Order tickets: truenorthbrewco.uk/gin-school



TRUE NORTH GIFT IDEAS

truenorthbrewco.uk/store



CHRISTMAS JUMPER DAY!

Friday 9th December

Wear your best (or worst)

Christmas jumper in support of
Save the Children

Donations welcome

EARLY BIRD OFFER

Book our Festive Menu before 31/08/2022 & get £5 off per person

TERMS & CONDITIONS: For festive & NYE bookings we require a £5pp deposit which will go towards your final balance. A £20pp deposit is required to secure Christmas Day bookings. All bookings must be pre-ordered & paid for in full 14 days before the booking. For our cancellation policy please visit our website. **Allergens:** food is prepared in an area where other allergens are present & our menu descriptions do not list all ingredients. Full allergen information is available on request, including allergen free options.

Key: V Vegetarian, VG Vegan, VGO Vegan option available.

THE MILTON ARMS



MERRY CHRISTMAS & HAPPY NEW YEAR!

BOOK WITH US

01226 610910 | miltonarmselsecar.com/christmas

The Milton Arms, Armroyd Lane, Elsecar S74 8ES

   MiltonElsecar

Book Monday -
Friday from 12pm
- 4pm to receive
£5 off
per person

FESTIVE MENU

Available from 16th November 2022
3 courses £27.95

STARTERS

CHICKEN, HAM & APRICOT TERRINE *with a mulled port jelly* 314 cal

HOT BLOODY MARY SOUP *with seeded crisp bread* (vg) 409 cal

BRIE & HAZELNUT CROQUETTES *with cranberry compote & watercress* (v) 891 cal

POTTED SALMON *with pickled capers, shallots & toasted rye bread* 473 cal

WHIPPED FETA, BEETROOT & RED ONION TART *with a truffle & balsamic dressing* (vgo) 498 cal

MAINS

EARL GREY BRINED TURKEY *with all the festive trimmings* 1259 cal

SLOW ROASTED PORK BELLY *roast potatoes, sprouts, apple & black pudding fricassée with cider gravy* 729 cal

SLOW BRAISED SHIN ON BEEF *neeps & tatties, crispy kale with Madeira sauce* 851 cal

FENNEL & CHESTNUT LOAF *roast potatoes tenderstem broccoli & cranberry relish* (v) 614 cal

TURKEY *with chestnut & Jerusalem artichoke stuffing plus all the festive trimmings* (vg) 1424 cal

ROASTED COD LOIN *broccoli, crushed celeriac with an orange & pistachio dressing* 765 cal

DESSERTS

COLD CHOCOLATE FONDANT *cherry & amaretto compote with shortbread* (v) 718 cal

CHRISTMAS PUDDING *with vanilla custard* (vg) 424 cal

CLEMENTINE TART *with rosemary pastry & mascarpone ice cream* 621 cal

STILTON *with fruit bread & pear & whisky jam* (v) 464 cal

SELECTION OF FESTIVE ICE CREAMS (vg) 401 cal

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CHRISTMAS DAY LUNCH

First sitting 12pm | Second sitting 3pm
Adults £80 | Children £30 (under 12's)

Book
online
now

WELCOME DRINK
SMOKED SALMON BLINI (vgo)

STARTERS

ROASTED BUTTERNUT SQUASH, CHESTNUT & BRAMLEY APPLE SOUP (vg)

GOAT'S CHEESE, BEETROOT & WALNUT ROULADE *with black olive tuile & winter leaves* (v)

PARTRIDGE *glazed with pomegranate molasses, pea & pear fricassée & black pudding*

SMOKED SALMON & PRAWN TERRINE *with lumpfish caviar*

MAINS

ROASTED RIB OF BEEF

with beef shin cigar, truffle mash, kale & Bordelaise sauce

PAN-FRIED HALIBUT

with crispy fried shallots, celeriac & apple purée, sautéed sprout tops & a saffron & clam velouté

TURKEY BALLOTINE

with apricot & sage stuffing & all trimmings

WILD MUSHROOM, CRANBERRY & SPINACH WELLINGTON (vg)

with roasted potatoes, sprouts, braised red cabbage & rosemary gravy

DESSERTS

WHITE CHOCOLATE & BLACK CHERRY ROULADE *with a shortbread crumb*

YORKSHIRE CHEESEBOARD *pickled shallots & Hendolilli* (v)

CHRISTMAS PUDDING *with brandy custard & orange butter* (vgo)

ROASTED FIGS *with mulled wine ripple ice cream & pistachio biscotti* (v)

SELECTION OF FESTIVE ICE CREAMS *served with a stem ginger cookie* (vg)

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CHRISTMAS BUFFET

Minimum 20 people | £19.95pp

MINI YORKSHIRE PUDDINGS

filled with chestnut stuffing & Hendo's glaze

MAPLE ROASTED PIGS IN BLANKETS

SMOKED MACKEREL & POTATO CROQUETTES

BEETROOT FALAFEL (vgo)

with tahini yogurt

PHILLY CHEESE STEAK SLIDERS

ROASTED RED PEPPER, MOZZARELLA & SAGE STROMBOLI (v)

PORK BELLY & HONEY GLAZED APPLE SKEWERS

CRISPY TACO CUPS (vgo)

with turtle beans, salsa & sour cream

JERK SEASONED SWEET POTATO FRIES

MINI HASSELBACK BAKED POTATOES (vg)

SELECTION OF MINI DESSERTS (v)

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