

## **DRINK PACKAGES**



## CHRISTMAS EVENTS

### **BREAKFAST WITH SANTA** Sat 16th Dec | From 9.30am

Adults £18pp | Children £14.50

Christmas crafts, write a letter to Santa and receive

a special gift. Adults receive full English breakfast & unlimited tea & coffee, children receive a full English breakfast & unlimited cordial.

Pre-payment is required.

£35pp | 7.15pm arrival

Sheffield Dry Gin or Sheffield Vodka with your choice of mixers & garnishes | £85

**SPIRITS** 

WINE

Buy 5 bottles of wine or

prosecco & get the 6th free

Set an amount to suit your budget!

## BAR TABS

Sat 9th Dec | 2pm - 4pm | £20pp

Christmas crafts, receive a special gift, and get up to mischief with the green man himself!

Adults receive a festive main meal and a drinks voucher, while children receive a festive children's meal (including dessert) with unlimited cordial. Pre-payment required.

### GRUB WITH THE GRINCH DODWORTH COLLIERY **BRASS BAND**

Fri 22nd Dec Food 6pm | Band 8pm | Free entry

Join us for an evening of festive music with Dodworth Colliery Brass Band, mulled wine, mince pies, and carol singing!

# **EARLY BIRD**

OFFER

Book our festive menu for 20 people or more before the 31/8/23 and choose from:

A complimentary drink on arrival per person, or A £50 voucher redeemable in January 2024

T&Cs: For Festive & NYE bookings of 10 people or above, we require a £5pp deposit and a pre-order 14 days in advance. Please be aware that pre-payment and pre-order in advance may be required during peak times. All packages and buffets must be pre-ordered and pre-paid. A £20pp deposit is required to secure Christmas day bookings which must be pre-ordered and paid 14 days in advance. Early bird offer cannot be used in conjunction with any other offers. 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.

## BEER

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

The perfect Christmas gift!

Learn the history of gin, develop a deep

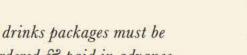
understanding of botanicals &

distil your own bottle of gin!

Order tickets:

# DRINKS VOUCHERS

£5 selected house drinks £7 any draught, wine or spirits



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

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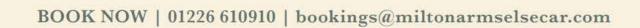




TRUE NORTH GIFT IDEAS

truenorthbrewco.uk/store













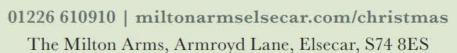






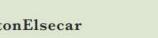






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3 Courses £28.95 | 3 Courses and arrival drink £30.50



## **XMAS DAY LUNCH**

**STARTERS** 

ROASTED CHERRY TOMATO SOUP with basil oil and warm sourdough bread (vg)

PRAWN & CRAYFISH COCKTAIL with Bloody Mary sauce

GOOSE LEG & PICKLED MUSHROOM PÂTÉ with a Buck's Fizz marmalade and toasted ciabatta

GRILLED GOAT'S CHEESE with torched radicchio, pine nuts and aged balsamic vinegar (v)

Served with all the festive trimmings

KELLYBRONZE TURKEY rolled in Moss Valley bacon with drunken apricot stuffing

ROASTED SIRLOIN OF BEEF with a haggis bonbon and Yorkshire pudding

PAN-FRIED FILLET OF SALMON with crushed Jerusalem artichokes and Champagne butter sauce

AUBERGINE & HERITAGE TOMATO PARMIGIANA (vg)

DESSERTS

PAVLOVA with mulled pear, chocolate, blackberry coulis and toasted almonds (v)

CHRISTMAS PUDDING with custard and brandy butter (v)

YORKSHIRE CHEESEBOARD with date & apple chutney (v)

VEGAN ICE CREAM SUNDAE with pecan blondie and coffee brownie (vg)

CHOCOLATE STOUT CHEESECAKE with salted caramel ice cream (v)

Served 12pm - 6pm | Last sitting 3pm Adults £75



PRAWN SPRING ROLLS with sweet chilli sauce CREAM OF TOMATO SOUP (vgo) CRISPY FRIED MOZZARELLA STICKS (vg)

Served with all the festive trimmings

rolled in Moss Valley bacon, with sausage stuffing

with Yorkshire pudding

with butter sauce

### DESSERTS

COOKIE DOUGH SANDWICH (v) ICE CREAM & MERINGUE SUNDAE (vgo) TOFFEE POPCORN CAKE (v)

with caramel sauce BROWNIE (v)

with chocolate sauce and ice cream

## CHRISTMAS BUFFET

Minimum people 20 £19.95PP | Buffet & Drink £23.50PP

### MINI YORKSHIRE PUDDINGS (v) filled with chestnut mushroom and chive stuffing

MAPLE ROASTED CHIPOLATAS

**BUTTERMILK TURKEY SLIDERS** 

ROASTED RED PEPPER, CHORIZO & BASIL BRUSCHETTA (vgo)

CRISPY TACO CUPS (vg) with a sweetcorn and coriander salsa

> SWEET POTATO FRIES (vgo) wrapped in bacon

MINI HASSELBACK BAKED POTATOES (vg)

**SMOKED MACKEREL & POTATO CROQUETTES** 

BEETROOT FALAFEL (v, vgo) with tahini yogurt

SELECTION OF MINI DESSERTS (vgo)



Served 12pm - 6pm | Last sitting 3pm Children £30 (under 12's)

KIDS XMAS DAY LUNCH

## **STARTERS**

with tomato sauce

KELLYBRONZE TURKEY

ROASTED SIRLOIN OF BEEF

AUBERGINE & HERITAGE TOMATO PARMIGIANA (vg)

PAN-FRIED FILLET OF SALMON





Available from 22nd November 2023



ROASTED BUTTERNUT SQUASH SOUP with spiced chickpeas (vg) CRISPY FRIED YORKSHIRE BRIE with a pear & Armagnac chutney (v) SMOKED MACKEREL with Granny Smith & celeriac 'slaw VENISON LIVER PÂTÉ with damson jam and toasted ciabatta TRUFFLED WILD MUSHROOM BONBONS with a pine nut & red pepper sauce (vg)



MAINS

Served with all the festive trimmings

ROLLED BEEF RUMP stuffed with date and pancetta YORKSHIRE TEA-BRINED TURKEY BREAST AND LEG POACHED FILLET OF SALMON with crab & tarragon butter PORK CHEEK & CHORIZO WELLINGTON

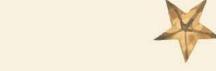


CHESTNUT & PARSNIP NUT ROAST with whisky-pickled mustard sauce (vg)

### DESSERTS

CHOCOTTONE BREAD & BUTTER PUDDING with Toblerone sauce (v) CHRISTMAS PUDDING with brandy sauce (vg) EGGNOG CRÈME BRÛLÉE with tonka bean shortbread (v) CHOCOLATE FUDGE TART with a cappuccino ice cream (v) LUXURIOUS FESTIVE COCKTAIL hazelnut, coffee & chocolate liqueur, honey whiskey and cream 25% ABV





Key: V vegetarian, Vg vegan, Vgo vegan option available



