



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 | £85

BAR TABS

Set an amount to suit your budget!



The perfect Christmas gift!
*Learn the history of gin, develop a deep
understanding of botanicals &
distil your own bottle of gin!*

Order tickets:
truenorthbrewco.uk/gin-school

DRINKS VOUCHERS

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

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



TRUE NORTH GIFT IDEAS
truenorthbrewco.uk/store

BOOK NOW | 01226 610910 | bookings@miltonarmselsecar.com



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.*

GRUB WITH THE GRINCH

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.*

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.

NEW YEARS EVE

£35pp | 7.15pm arrival

Prosecco arrival, sharing starters,
pies, & sharing desserts

Pre-payment required.

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!*



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

FESTIVE MENU

Available from 22nd November 2023

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

STARTERS

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)

A LUXURIOUS FESTIVE COCKTAIL *hazelnut, coffee & chocolate liqueur, honey whiskey and cream 25% ABV*



Scan the QR for full dietaries & allergens **Key:** v vegetarian, vg vegan, vgo vegan option available

BOOK
ONLINE
NOW

XMAS DAY LUNCH

Served 12pm - 6pm | Last sitting 3pm

Adults £75

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)

MAINS

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)

Key: v vegetarian, vg vegan, vgo vegan option available

KIDS XMAS DAY LUNCH

Served 12pm - 6pm | Last sitting 3pm

Children £30 (under 12's)

STARTERS

PRAWN SPRING ROLLS

with sweet chilli sauce

CREAM OF TOMATO SOUP (vgo)

CRISPY FRIED MOZZARELLA STICKS (vg)

with tomato sauce

MAINS

Served with all the festive trimmings

KELLYBRONZE TURKEY

rolled in Moss Valley bacon,

with sausage stuffing

ROASTED SIRLOIN OF BEEF

with Yorkshire pudding

PAN-FRIED FILLET OF SALMON

with butter sauce

AUBERGINE & HERITAGE

TOMATO PARMIGIANA (vg)

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

Key: v vegetarian, vg vegan, vgo vegan option available

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)