



CHRISTMAS FAYRE

TWO COURSES 26.00 / THREE COURSES 32.00

LET'S BEGIN

Traditional Prawn Cocktail

Greenland cold water prawns in a classic cocktail sauce, served with a warm petit pain and zesty lemon butter. (GFO)

Festive Breaded Halloumi

Golden breaded halloumi served with a sweet and tangy cranberry dipping sauce. (V)

Creamy Garlic & Stilton Mushrooms

Creamy garlic and stilton mushrooms topped with crispy bacon lardons, served on toasted ciabatta. (GFO) (VOA)

Festive Soup of the Day

A warming seasonal soup served with a warm petit pain and butter. (V) (GFO)

THE MAIN EVENT

Traditional Roast Turkey

Succulent roast turkey served with all the traditional festive trimmings and rich gravy. (GFO)

Brie & Cranberry Stuffed Chicken

Chicken breast filled with creamy brie and cranberry, wrapped in smoked bacon and served with golden sautéed potatoes, seasonal greens, and a rich cider, thyme, and wholegrain mustard sauce. (GFO)

Mulled Wine-Braised Beef (+£4.00)

Tender slow-cooked beef braised in festive mulled wine, served with creamy mashed potatoes and roasted seasonal vegetables. (GFO)

Pan-Fried Salmon (+£4.00)

Pan-fried salmon fillet served with golden sautéed potatoes, seasonal greens and a creamy white wine sauce. (GFO)

Carrot & Spiced Marmalade Wellington

Carrot and spiced marmalade wrapped in golden puff pastry, served with crisp roast potatoes, seasonal vegetables and rich vegetable gravy. (VGN)

TO CONCLUDE

Traditional Christmas Pudding

A classic festive pudding served warm with a rich brandy sauce. (V)

Chocolate Brownie

A warm, indulgent chocolate brownie served with vanilla pod ice cream. (V) (GFO)

Honeycomb Golden Nugget Cheesecake

A creamy honeycomb cheesecake topped with golden nuggets and served with pouring cream. (V)

Sticky Toffee Pudding

A warm sticky toffee pudding served with vanilla pod ice cream. (V) (GFO)



OLD RED LION, 210 MAIN STREET, GRENOSIDE, SHEFFIELD,
S35 8PR/0114 2468307

NAME		DATE OF BOOKING	
TIME OF BOOKING		NUMBER OF GUESTS	
CONTACT NUMBER		DEPOSIT PAID	

STARTERS	QUANTITY	GF QUANTITY
PRAWN COCKTAIL		
HALLOUMI (V)		NA
MUSHROOMS		
SOUP (V)		
MAINS	QUANTITY	GF QUANTITY
ROAST TURKEY		
STUFFED CHICKEN		
BRAISED BEEF (+4.00)		
SALMON (+4.00)		
WELLINGTON (VGN)		NA
DESSERTS	QUANTITY	GF QUANTITY
CHRISTMAS PUDDING		NA
BROWNIE		
CHEESECAKE		NA
STICKY TOFFEE PUDDING		

IMPORTANT INFORMATION

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR INTOLERANCES WHEN PLACING YOUR ORDER. ALTHOUGH WE TAKE EVERY REASONABLE PRECAUTION, WE CANNOT GUARANTEE THAT ANY FOOD OR DRINK WILL BE COMPLETELY FREE FROM ALLERGENS.

A NON-REFUNDABLE DEPOSIT OF £5 PER PERSON IS REQUIRED TO SECURE YOUR BOOKING.

WHERE POSSIBLE, PRE-ORDERS SHOULD BE SUBMITTED AT LEAST ONE WEEK BEFORE THE EVENT. WHERE A PRE-ORDER CANNOT BE PROVIDED, MENU CHOICES WILL BE SUBJECT TO AVAILABILITY AND FOOD SERVICE MAY TAKE LONGER.

CANCELLATIONS MADE LESS THAN 24 HOURS BEFORE THE EVENT WILL BE CHARGED AT THE FULL PRICE. WHERE ADVANCE NOTICE IS PROVIDED, THE VALUE MAY BE TRANSFERRED TO A GIFT VOUCHER.

ALL TABLES WILL BE TRADITIONALLY DECORATED FOR THE FESTIVE SEASON.

DIETARY KEY:GFO - GLUTEN-FREE OPTION AVAILABLE / V - VEGETARIAN / VGN - VEGAN / VOA - VEGETARIAN OPTION AVAILABLE