



Christmas & New Year
Menu

Celebrate a very Traditional Christmas with us

Christmas is the most wonderful time of year and at The Broad Oak Pub Company we believe there's no better place to enjoy it than in a traditional British pub. It doesn't matter whether you are two years old or 102, the smell of a roaring log fire, low ceilings decorated with boughs of holly and some of the best seasonal British food and drink makes the festive period really special.

We've created some special Christmas menus to see you right through the festive period. We have a fantastic Christmas Fayre menu plus our special five course Christmas Day menu, all served and prepared to the highest standard using the best local ingredients.

Our pubs will be decked out with boughs of holly in time for our first Noël on Friday 18th November, so make a date with us now.

*Warmest season's greetings from everyone at
The Broad Oak Pub Company*

For details of all our pubs where you can spend Christmas please visit:

www.broadoakpubcompany.co.uk

CHRISTMAS FAYRE MENU

ALSO AVAILABLE ON BOXING DAY

2 courses for £20 or 3 courses for £25

STARTERS

Homemade Roast Winter Vegetable Soup (v) (gfoa) Served with rustic bread and butter

Prawn Salad North Atlantic prawns bound with a lemon and dill mayo on mixed leaves

Pigs in Blankets Chipolata sausages wrapped in bacon served with a cranberry and mustard gravy

Baked Field Mushrooms (v) Stuffed filled mushrooms with goats' cheese and topped with a sage and onion crumb

MAINS

All mains served with roast and boiled potatoes and seasonal vegetables

Traditional Roast Breast of Turkey (gfoa)

Served with bacon chipolata, stuffing and gravy

Hand Carved Glazed Ham

Maple glazed ham served with gravy and Yorkshire pudding

Cod Loin with a Grana Padano Crust

Served with a white wine and lemon sauce

Roasted Cauliflower (v)

Served with a Wexford sauce of Stilton, mushrooms and pepper sauce

Cumin Butternut Squash and Lentil Wellington (ve)

DESSERTS

Rich Christmas Pudding Served with brandy sauce

Chocolate Cheesecake (gf) (v) Served with whipped cream and chocolate sauce

Christmas Pudding Mess Christmas pudding, meringue pieces, whipped cream and brandy sauce

All Butter Lemon Tart Served with fresh raspberries and whipped cream

Braeburn Apple and Blackberry Flapjack Crumble Served with custard

Coffee & Homemade Mince Pies

(v) Suitable for vegetarians (ve) Suitable for vegans (gf) Gluten free dish (gfoa) Gluten free option available

CHRISTMAS DAY MENU

£75 per person, Child up to 12 £40

STARTERS

Wild Mushroom Soup (v) (gfoa) Drizzled with truffle oil and served with crusty bread and butter

Prawns & Smoked Salmon (gf) North Atlantic prawns bound in herb and citrus mayonnaise on a bed of Scottish smoked salmon and toasted wholegrain croute, served with dressed rocket leaves

Five Spice Chicken Salad Chicken marinated in 5 spice served on mixed leaves and topped with an orange and maple glaze

Baked Field Mushrooms (v) Stuffed filled mushrooms with goats' cheese and topped with a sage and onion crumb

Duck and Orange Pate Served with melba toast and salad garnish

MAINS

All mains served with roast and boiled potatoes and seasonal vegetables

Traditional Roast Breast of Turkey (gfoa)

Hand carved turkey served with bacon chipolatas, stuffing and gravy

Pork Fillet

Fillet of pork wrapped in bacon served with a honey and garlic glaze

Salmon Steak with Wholegrain Mustard Crust

Served with a creamed ginger sauce

Maple Glazed Carrot and Mushroom Tart (v)

Served with a vegetarian gravy

Cumin Butternut Squash and Lentil Wellington (ve)

DESSERTS

Rich Christmas Pudding Served with brandy sauce

Typsy Laird Scottish trifle with whisky soaked sponge, custard, fresh raspberries and whipped cream

Rhubarb and ginger cake (gf) (ve) Served with raspberry coulis and forest fruits

Christmas Pudding Mess Christmas pudding, meringue pieces, whipped cream and brandy sauce

Baileys Crème Brulee (gf) Finished with home-made shortbread

Cheeseboard to Share

A selection of British cheese served with savoury biscuits, celery and grapes

Coffee & Homemade Mince Pies

(v) Suitable for vegetarians (ve) Suitable for vegans (gf) Gluten free dish (gfoa) Gluten free option available

CHRISTMAS AFTERNOON TEA

£14.50 per person

Add a glass of fizz - £19 per person

Available Monday to Saturday from 12noon to 5pm

Sandwich Selection

Roast Breast of Turkey with Sage, Onion & Rosemary Stuffing
Brie, Redcurrant & Rocket (v)
Bacon Wrapped Chipolatas with Mustard Mayo

Sweet Selection

Mince Pies & Clotted Cream
Christmas Cake
Traditional Stollen

Pot of Freshly Brewed Tea or Cup of Filter Coffee

NEW YEAR'S DAY BREAKFAST

If you've had a busy New Year's Eve or want to start 2023 the right way then let us take the strain and join us between 10am and 11.30am for a hearty breakfast!

Our breakfast choice:

Fresh fruit salad
Selection of cereals
Hot toast, butter and preserves
Assorted fresh juices, tea and coffee

PLUS

Full English Breakfast including: Bacon, sausage, fried egg, black pudding, grilled tomato, baked beans, sauté mushrooms and hash browns.

Please contact your nearest Broad Oak pub directly to book.

£10 per person



WHY NOT TREAT SOMEONE SPECIAL THIS CHRISTMAS?

Give the gift of a Broad Oak Pub Company gift voucher.

Vouchers are available in £20 denomination – the ideal Christmas gift for friends, relatives or work colleagues.

BOOKING FORM

Please reserve a table for persons for

Christmas Fayre Evening Menu on at pm

Christmas Day Menu

Christmas Afternoon Tea

Name:

Address:
.....

Tel No: Date:

Please indicate below the amount of choices for your party

Starters	No. of
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.....
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Main Course	No. of
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.....
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Desserts	No. of
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TERMS AND CONDITIONS

We require a non-refundable deposit of £10 per head for our Christmas Fayre menu or £20 per head for our Christmas Day menu to confirm your booking. The balance for Christmas Day bookings is to be made no later than 1st December 2022. We request that you pre-order for your party to assist food service. Menu prices are per person. VAT at the current rate is included, subject to change. Should a dish become unavailable due to difficulties with suppliers, we will contact you immediately with a proposed alternative for you to consider. Dishes may change due to seasonal menu changes. Should this occur we will contact you in advance. Food allergies & intolerances - before you order your food and drinks please speak to a member of staff if you want to know about our ingredients.