

Christmas Cheers

Make your meal extra special and pre-order a bottle of fizz.

Ask a member of staff for details.



This menu is also available at

Blue Stoops

20 Matlock Rd, Chesterfield, S40 3JQ
Tel. 01246 273689 | bluestoopswalton.co.uk

The Bull

London Road, Bracebridge Heath, Lincoln LN4 2LA
Tel. 01522 531215 | thebull-pub.co.uk

The Denby Lodge

Church Street, Denby Village, Ripley, Derbyshire, DE5 8PH
Tel. 01332 881089 | denbylodge.co.uk

Duke of Wellington

115 Wellington St, Matlock, Derbyshire, DE4 3GX
Tel. 01629 582299 | thedukeatmatlock.co.uk

The Half Moon

Chesterfield Road, Whitwell Common, Worksop, S80 3EE
Tel. 01909 721504 | thehalf-moon.co.uk

Marr Lodge

Barnsley Road, Marr, Doncaster, South Yorkshire, DN5 7AX
Tel. 01302 390355 | marrlodge.co.uk

Rutland Cottage

Heanor Road, Ilkeston, Derbyshire, DE7 8TE
Tel. 0115 930 4875 | therutlandcottageilkeston.co.uk

Three Legged Stool

Raymoth Lane, Worksop, Nottinghamshire, S81 7DY
Tel. 01909 477528 | threeleggedstoolworksop.co.uk



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Moorewood House, 15 Maisies Way, The Village, South Normanton, Alfreton, DE55 2DS
Tel 01773 510863 | e-mail: enquiries@pubpeople.com | www.pubpeople.com

Fayre Band B



CHRISTMAS FAYRE Menu

Available from Wednesday 26th November 2025

Two Courses £22.00
Three Courses £26.00

CHRISTMAS FAYRE

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STARTERS

Chunky vegetable and red lentil soup (VE) (GFO)
Mini farmhouse loaf.

Breaded mini camembert (V)
Balsamic glaze, cranberry sauce.

Duck bon bons
Plum sauce.

Prawn salad (GF)
Fresh coriander, mango, sweet chilli sauce.

MAIN COURSES

All main courses include creamed and roasted potatoes, carrot & swede mash, roasted parsnips and brussels sprouts unless stated otherwise.

Roast turkey breast (GFO)
Homemade Yorkshire pudding, pig in blanket, sage and onion stuffing, cranberry sauce, gravy.

Calabrian wellington (V)
A Combination of goats cheese, olives and spinach, enclosed in puff pastry.

Homemade slow cooked braised beef (GF)
Mushrooms and onions slow cooked in a red wine jus, homemade Yorkshire pudding.

Honey, orange and ginger glazed salmon (GF)
New potatoes, tenderstem[®] broccoli, cranberries.

DESSERTS

Sticky toffee Christmas pudding
Brandy sauce.

Sicilian lemon tiramisu
Pouring cream.

Assiette of desserts – cappuccino sponge / chocolate & orange cake / red velvet & vanilla sponge (VEO)
Belgium chocolate sauce.

Winter berry & cherry pudding (GF)
Pouring cream.

Two Courses £22.00
Three Courses £26.00

CHRISTMAS FAYRE BOOKING FORM

Name _____

Email _____

Tel _____

Requested
date of party

Time

Party size

For bookings over 10 please ask
for an alternative booking form.

Number of children in the party
Please ask for the children's menu

Please write down everybody's name in your party and tick their selection.
Please state if a guest has any allergies or specific dietary requirements.

Name

(1) _____

(2) _____

(3) _____

(4) _____

(5) _____

(6) _____

(7) _____

(8) _____

(9) _____

(10) _____

Booking procedure

- 1) Please make your reservation in person at the pub.
- 2) Please pay your £10 per person on site at the time of booking.
Also please provide your menu choices 14 days before your booking.
- 3) Please pay the outstanding balance on the day of your booking.
- 4) Deposits are non-refundable.

Chunky vegetable and red lentil soup (VE) (GFO)	Breaded mini camembert (V)	Duck bon bons	Prawn salad (GF)	Roast turkey breast (GFO)	Calabrian wellington (V)	Homemade slow cooked braised beef (GF)	Honey, orange and ginger glazed salmon (GF)	Sticky toffee Christmas pudding	Sicilian lemon tiramisu	Assiette of desserts (VEO)	Winter berry pudding (GF)
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Starters

Main Courses

Desserts

STAFF USE ONLY

TOTALS

Deposit received by

Deposit amount £

Signature

Date paid

Terms and Conditions

All our food is prepared in kitchens where there are nuts, gluten and other allergens present, therefore we cannot guarantee that food items are free from traces of allergens. Note our descriptions do not contain all allergen information. All our allergen information is correct at the time of going to print. Allergen guides will be available in-house. Children's meals created for those under 8 years old. Please note some of our dishes contain alcohol – ask a member of staff at the time of booking for details.

We do not retain any personal details.

(V) suitable for vegetarians | (GF) gluten free | (GFO) gluten free option | (VE) suitable for vegans | (VEO) vegan option