



Christmas and 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 2 years 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 two special Christmas menus to see you right through the festive period. We have a fantastic four course Christmas Fayre menu available 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 noel on 17th November, so make a date with us now.

PLUS

TO MAKE YOUR CHRISTMAS CELEBRATIONS SPECIAL WE HAVE SELECTED SOME WHITES AND REDS TO INSPIRE AND EXCITE YOU, ALONG WITH OUR FESTIVE SELECTION OF CHAMPAGNES AND SPARKLING PROSECCO.

Drinks can be pre-ordered for your Christmas party booking - please ask when booking for full details and pricing.

So please call or pop in to one of our pubs now to check availability and make a booking – all our pubs' contact details are on the back page. As ever we will do our best to cater for your specific needs, so if what you are looking for isn't here, please ask.

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

CHRISTMAS FAYRE MENU

£20.00 per person

STARTERS

Homemade Spiced Roast Parsnip Soup (v) served with crusty bread and butter

Chicken Liver & Clementine Pâté served with apple & plum chutney and melba toast

Roasted Fig & Walnut Salad (v) (gf) with crumbled Stilton and honey dressing

Crispy Panko Breaded King Prawns served with spring onion salad and sweet chilli sauce

MAINS

Traditional Roast Breast of Turkey served with bacon wrapped chipolata, stuffing and gravy

Hand Carved Roast Beef served with Yorkshire pudding and gravy

Baked Cod Loin coated in a sage and black pepper crumb on wilted spinach topped with a garlic butter

Butternut, Brie & Beetroot Tart (v) (gf) gluten free pastry tart filled with butternut squash, beetroot chutney and Brie

DESSERTS

Rich Christmas Pudding a traditional pudding of spiced fruits topped with brandy sauce

Peanut Butter Chocolate Fudge Cake served with vanilla pod ice cream

Lemon Tart (gf) served with berries and whipped cream

Pear & Pomegranate Pecan Crumble topped with custard

Coffee & Homemade Mince Pies

(v) Suitable for vegetarians (gf) Gluten free dish

CHRISTMAS DAY MENU

£65.00 per person

STARTERS

Homemade Butternut Squash, Sage & Honey Soup (v) served with crusty bread and butter

Scottish Mussels in Bisque Sauce whole mussels in a white wine, brandy and cream sauce served with rustic bread

Trio of Pâtés chicken liver and brandy pâté, hog roast pork pâté and game en croûte served with plum chutney and Melba toast

Leek & Stilton Tart (v) a warm slice of short crust tart with sauté leeks, Stilton and chives served with a fresh herb salad

Oven Roasted Duck Breast sliced duck breast on a potato rosti with roasted beetroot drizzled in a port wine sauce

MAINS

Traditional Roast Breast of Turkey hand carved turkey served with bacon wrapped chipolatas, stuffing and gravy

Grilled Fillet Steak on a bed of roasted red onions, topped with a grilled Portobello mushroom finished with a whisky, honey and cream sauce

Roast Rack of Lamb with a sage and English mustard crust served with a red currant jus

Smoked Cod Loin grilled with king prawns served with a roasted red pepper sauce

Roasted Cauliflower Tart (v) cauliflower cooked in a cheese sauce served in a short crust pastry case

DESSERTS

Rich Christmas Pudding a traditional pudding of spiced fruits topped with brandy sauce

Baileys Crème Brûlée finished with fresh raspberries

Orange & Pomegranate Pudding served with vanilla pod ice cream

Trio of Chocolate Desserts chocolate mousse, white chocolate & raspberry mousse and a chocolate & orange tartlet

Cheeseboard to Share a selection of British cheese served with savoury biscuits, celery and grapes

Coffee & Homemade Mince Pies

(v) Suitable for vegetarians (gf) Gluten free dish

NEW YEAR'S EVE

See in the New Year with us! For New Year's Eve we don't offer a special menu at an inflated price or limited choice, instead we simply let you choose what you like from our normal menu plus we will have even more choice from our extensive specials board for you to enjoy.

We do get booked up for New Year's Eve so we highly recommend that you book in advance.

Please contact your nearest Broad Oak pub directly to find out their food service times and to book.

A £10.00 per person
non-refundable deposit is required

NEW YEAR'S DAY BREAKFAST

If you've had a busy New Year's Eve or want to start 2018 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.

£9.00 per person

CELEBRATION DRINKS

Why not get your party into the festive spirit by pre-ordering your celebratory drinks in advance? Choose from our specially selected festive drinks below, which include some sparkling wines and champagnes to get your party started plus a selection of great wines which are an ideal match to your festive meal.

If you're not sure what to choose please ask one of our staff for recommendations when making your booking.

SOMETHING TO START?

We have a fabulous mulled wine available for only **£4.50** a glass – if you would like this as a pre-dinner drink please let us know in advance.

Sparkle and Bubbles

Montelvine Collezione Rosé (Italy) £21.50

Montelvini Prosecco Treviso DOP NV Brut (Italy) £20.95

Le Noble Curvee Intense NV (France) £35.00

Le Noble Vintage Rosé (France) £45.00

WINES TO ENJOY WITH YOUR MEAL

White Wines

Casas del Toqui Sauvignon Blanc (Chile) £15.50

Frederico Pinot Grigio (Italy) £15.95

3 Woolly Sheep Sauvignon Blanc (New Zealand) £23.95

Red Wines

Jackmans Landing Shiraz (Australia) £15.50

Casarena Malbec Roble (Argentina) £18.95

Bodegas Forcada Rioja Reserve (Spain) £24.95

Rosé Wines

Terriero Pink Zinfandel (Italy) £15.50

Frederico Pinot Grigio Blush (Italy) £15.95

PREFER SOMETHING ELSE?

If you can't see something you fancy please take a look at our full drinks menu and we will be happy to reserve you a wine from there – please ask at the time of booking.

BOOKING FORM

Please reserve a table for persons for

Christmas Fayre Menu on at pm

Christmas Day Menu

Name:

Address:

Tel No: Date:

Please indicate below the amount of choices for your party

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

We require a non-refundable deposit of £5 per head for our Christmas Fayre menu or £10 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 2016. 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.

WHITE LION

Manley Road, Alvanley
Cheshire, WA6 9DD

Tel: 01928 722949

www.whitelionalvanley.com

Email: info@whitelionalvanley.co.uk

NETHERTON HALL

Chester Road, Frodsham,
Cheshire, WA6 6UL

Tel: 01928 732342

www.nethertonhallpub.co.uk

Email: info@nethertonhallpub.co.uk

RED LION

Park Lane, Pickmere, Knutsford,
Cheshire, WA16 0JX

Tel: 01565 733247

www.theredlionpickmere.com

Email: info@theredlionpickmere.co.uk

HANGING GATE

1 Sandy Lane, Weaverham,
Northwich, CW8 3HG

Tel: 01606 852969

www.hanginggateweaverham.co.uk

Email: info@hanginggateweaverham.co.uk

PARR ARMS

Church Lane, Grappenhall Village,
Cheshire, WA4 3EP

Tel: 01925 21 21 20

www.theparrarms.co.uk

Email: info@theparrarms.co.uk

THE CROWN

15 Booth's Hill Rd,
Lymm, WA13 0DJ

Tel: 01925 752485

www.crownlymm.co.uk

Email: info@crownlymm.co.uk



www.broadoakpubcompany.co.uk