

DESSERTS

BAKED BISCOFF 'CHEESECAKE' (ve)

With Kelly's Cornish vegan vanilla ice cream

CHOCOLATE AND PEAR CRUMBLE TART (v)

With a whip of fresh cream

CHRISTMAS PUDDING (v)

With brandy sauce

JAM SPONGE PUDDING (v)

With custard

CHOCOLATE FUDGE CAKE (v)

Served hot with cream

'THE LAKES' STICKY TOFFEE PUDDING

Served hot with custard



FESTIVE MENU

CHILDREN⁺ 5.45

ORDER FROM THE CHILDREN'S MENU OR
ENJOY A FESTIVE ROAST TURKEY DINNER WITH ALL THE TRIMMINGS

2 COURSES
20.95

3 COURSES
24.75

CHILDREN
5.45

SMALL PLATES

CHICKEN LIVER PÂTÉ

With toasted seeded sourdough
and fig and apple chutney

CHUNKY LEEK AND POTATO SOUP (v)

With crispy leeks and
Italian hard cheese croutés
Plant based alternative available (ve)

STILTON AND JOSEPH HOLT'S TRAILBLAZER MUSHROOMS (v)

Buttons mushrooms cooked in
Trailblazer stout and creamy Stilton sauce.
With garlic and herb bread

KING PRAWN, SLOW DRIED TOMATO AND ASPARAGUS COCKTAIL

With a Marie Rose sauce and
seeded sourdough

HALLOUMI FRIES (v)

With pomegranate seeds, honey
and a balsamic glaze

HOT HONEY CHICKEN

Battered chicken breast chunks in a
sticky spiced honey glaze



ADD A SIDE OF SEASONAL MAGIC

STICKY MAPLE PIGS IN BLANKETS

Five pigs in blankets in sticky maple syrup
with crispy onions

4.95

HOT HONEY PIGS IN BLANKETS

Five pigs in blankets in a sticky
spiced honey glaze

4.95

TRUFFLE ROAST POTATOES (v)

Crisp roast potatoes with truffle infused oil
and Italian hard cheese

4.75

LOADED ROAST POTATOES

Crisp roast potatoes topped with Cheddar
cheese sauce, crispy bacon, sage and onion
stuffing and cranberry sauce

4.95

CRISPY BACON CAULIFLOWER CHEESE

Topped with crispy onions

3.45



MAINS

BAH HUMBURGER

Simply seasoned beef burger topped with
pulled pork, Brie, sage and onion
stuffing, pigs in blankets and crispy onions.
With sage and onion seasoned chips and gravy

ROAST TURKEY

With roast potatoes, seasonal vegetables,
chipolata, stuffing, Yorkshire pudding
and gravy

MUSHROOM 'BOURGUIGNON' PIE (ve)

Sauteed mushrooms, carrots and silver skin
onions in a rich red wine sauce.
With roast potatoes, seasonal vegetables
and gravy

JOSEPH HOLT'S BEER BATTERED FISH AND CHIPS

With salt 'n' vinegar scraps,
tartare sauce and mushy peas

H.M.PASTIES STEAK AND JOSEPH HOLT'S ALE PIE

Our award winning slow cooked beef,
carrot and ale pie.
With chips, peas and gravy

WEXFORD CHICKEN

Chicken breast topped with a creamy button
mushroom, black pepper and Stilton sauce.
With chips and garlic buttered spinach and
green beans





FESTIVE MENU BOOKING FORM

TERMS AND CONDITIONS

**All deposits are non-refundable + Children's menu available for those aged 12 years and under.*

Joseph Holt reserve the right to change and/or amend any of the dishes in this menu without notice. Some of our poultry and fish dishes may contain small bones. All of our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (v) made with vegetarian ingredients, (ve) made with vegan ingredients, however, some of our preparations and cooking methods may affect this. All prices include VAT at the current rate.

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JOSEPH HOLT LTD, THE BREWERY, EMPIRE STREET, MANCHESTER, M3 1JD

FESTIVE BOOKING FORM

A deposit of £5* per person is required at the time of booking.

Contact Name:	
Contact Number:	
Email:	
Number in Party:	
Date:	
Time:	

[illegible]

CHILDREN⁺

Please indicate the number of children in your party and which menu they are eating from. Both Roast Turkey and Children's Menu include a drink & ice lolly.

Roast Turkey

Children's Menu (available to choose on the day)

SPECIAL DIETARY REQUIREMENTS / NOTES

Please feel free to contact us if you have any special dietary requirements prior to booking.

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