



BOXING DAY LUNCH

26th December

Chicken & Watercress Soup *with garlic croutons*

Confit of Duck Terrine

on raspberry dressing with pineapple & orange salad

Smoked Salmon & Prawn Cannelloni

on potato salad with lemon dressing

Melon Balls set in Drambui Jelly

garnished with winter fruits (v)



Roast Brisket of Beef *with Yorkshire pudding*

Slow Cooked Pork Belly *on apple & cider sauce*

Chicken stuffed with Black Pudding

wrapped in bacon on garlic sauce

Fillet of Salmon with Prawn

and mushroom cream sauce



Bakewell Tart *with custard*

Banoffee Pie

Warm Chocolate Brownie *with vanilla ice cream*

Cheese & Biscuits



Coffee & mints

£25.95

A non-refundable deposit of £5 per person is required when booking for any of the Christmas Menus. Full payment is required 2 weeks prior.

All weights are approximate uncooked. All foods may contain nuts or nut derivatives. For full allergen advice please ask your server. All items are subject to availability. All prices are inclusive of VAT at current rate. Products and prices are correct at time of going to press but subject to change.

NEW YEAR'S EVE DINNER

31st December

Smoked Salmon & Prawn Cannelloni

on potato salad with lemon dressing

Warm Salad of Seared Chicken Livers & Smoked Bacon

with blackpudding croutons & garlic oil

Melon Balls set in Drambui Jelly

garnished with winter fruits (v)



Scotch Broth

Or

Haggis Neeps & Tatties



Slow Roast Pork Belly *on honey & grain mustard sauce*

Pan Fried duck Breast *with redcurrant & ginger sauce*

Seabass Fillets *stuffed with asparagus on prawn bisque*

Roast Loin of Lamb *with mint pear & redcurrant sauce*



Selection of Cheese & Biscuits

Lemon & Ginger Cheesecake

Sticky Toffee Pudding *with custard*

Banoffee Pie



Coffee & mints

£27.95

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RIDDELL ARMS



EYRE ARMS

Come and celebrate with us

PARTY MENU



2016

Christmas & NEW YEAR

CHRISTMAS LUNCH

1st-24th December

This menu is not available on Sundays, when our traditional Sunday lunch is available all day.

Homemade Cream of Chicken & Vegetable Soup
with crusty bread

Confit of Duck Terrine
on raspberry dressing with pineapple & satsuma salad

Smoked Salmon & Prawn Cannelloni
on potato salad with lemon dressing

Melon Balls set in Drambui Jelly
garnished with winter fruits (v)



Roast Crown of Turkey *with traditional accompaniments*

Pork Escolopes *in leek and stilton sauce*

Haddock Fillet
with mushrooms in creamy grain mustard sauce

Breast of Pheasant wrapped in Bacon *on redcurrant sauce*



Christmas Pudding & Rum Sauce

Banoffi Pie

Lemon & Ginger Cheesecake

Warm Chocolate Brownie *with vanilla ice cream*



Coffee & mince pies

£14.95

CHRISTMAS DINNER

1st-24th December

Homemade Chicken & Vegetable Soup
with crusty bread

Confit of Duck Terrine
on raspberry dressing with pineapple & satsuma salad

Stilton Crouquet with Poached Pear
& plum sauce

Melon Balls set in Drambui Jelly
garnished with winter fruits (v)

Smoked Salmon & Prawn Cannelloni
on potato salad with lemon dressing



Roast Turkey Crown
with traditional accompaniments

Breast of Pheasant wrapped in Bacon
on redcurrant sauce

Pork Escolopes stuffed with Leeks & Apricots
wrapped in bacon with red wine gravy

Haddock Fillet topped with King Prawn
in mushroom & creamy grain mustard sauce

Honey Roast Lamb Chump
with mint & rosemary sauce



Selection of Cheese & Biscuits

Christmas Pudding & Rum Sauce

Lemon & Ginger Cheesecake

Banoffee pie

Warm Chocolate Brownie *with vanilla ice cream*



Coffee & mince pies

£20.95

CHRISTMAS DAY LUNCH

25th December

Bucks Fizz & Canapés on arrival



Oak Roast Salmon topped with Fresh Crab
& lemon scented crème fraiche

Melon Balls set in Drambui Scented Jelly
garnished with winter fruits (v)

Chicken Duck & Pistachio Terrine
with spiced pineapple salsa



Chicken & Watercress Soup *with garlic croutons*



Plaice Fillet

topped with cheddar cheese & mushroom sauce



Traditional Roast Turkey Crown

Roast Sirloin of Beef *with Yorkshire pudding*

Roast Haunch of Venison *with redcurrant sauce*



Christmas Pudding & Rum Sauce

Selection of Cheese & Biscuits

Orange, Ginger & Chocolate Chip Cheesecake

Lemon Tart with Raspberries



Coffee & mince pie

Adult **£57.95** Child **£19.95**

Christmas Menu