

FESTIVE MENU

5.00 off
per person
Mon - Thurs
12pm - 4pm
ends 19/12/24

Available from Wednesday 20th November 2024 | 3 courses

TABLE NIBBLES

+4.00 per person with a minimum of 4 people sharing

Salami Milano, Prosciutto, Kalamata olives & beetroot falafel *with a selection of breads* VG0

30.00pp

STARTERS

Spiced butternut squash soup *with maple yoghurt & toasted seeds* VG

Crispy herbed Camembert *with a cranberry & port chutney* V

Creamy truffled mushrooms *on toasted brioche* VG

Butterfly king prawns *with homemade sweet chilli sauce*

Ham hock and leek terrine *with mulled cider ketchup & toasted sourdough*

MAINS

Pan-roasted cod loin *with fine green beans, baby potatoes & beurre blanc*

10oz dry-aged ribeye steak *with slow-roasted tomato, field mushroom & fries,*
served with peppercorn sauce +5.00 per person

*All of the below are served with roasted potatoes, roasted root vegetables,
red cabbage & Brussels sprouts* VG

16oz Derbyshire lamb shank *braised with port & rosemary*

Sage & onion stuffed turkey *with pigs in blankets*

Maple & ginger glazed celeriac wedge VG

Chestnut, cranberry & brie roast V

DESSERTS

Dark chocolate & brandy tart *with caramel honeycomb ice cream* V

Mulled sticky toffee pudding with vanilla ice cream V

Christmas pudding *with vanilla custard* VG

Espresso martini panna cotta *served with shortbread*

Festive cheese board - Stilton, brie & mature cheddar V
with house chutney, fruit & crackers +3.00 per person

FIND
OUT
MORE

[Click here](#) for full allergens and dietaries. Key: V Vegetarian, VG Vegan, VG0 Vegan option available

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