

COME & JOIN US



CHRISTMAS

Menu

25 DECEMBER 2021
SITTINGS 12 PM & 4 PM



ADULTS £85 CHILDREN UNDER 10 £35
£50 TABLE BOOKING DEPOSIT
(NON REFUNDABLE)

LIMITED AVAILABILTY

TELEPHONE: 01226 766086

EMAIL: BOOKINGS@CUBLEYHALL.CO.UK

CUBLEY HALL

MORTIMER RD. PENISTONE, SHEFFIELD S36 9DF

Menu

APPETISERS

CONFIT DUCK LEG **GF**

SERVED ON A HERBED POTATO ROSTI
& SHARP CHERRY BRANDY SAUCE

PAN SEALED PORK FILLET **GF**

WITH BUBBLE & SQUEAK GLAZED CARROTS
& AN APPLE CIDER & SAGE PUREE

OVEN BAKED COD FILLET **GF**

ON AN ASIAN STYLE COLESLAW
SERVED WITH A THAI COCONUT & CORIANDER SAUCE

GOATS CHEESE, FIG & CARAMELISED RED ONION TART **V**

ON FRESH ROCKET LEAVES WITH A BALSAMIC REDUCTION

INTERMEDIATE COURSE

CLASSIC FRENCH ONION SOUP

REFRESHING BLACKCURRANT & MANDARIN SORBETS **GF V**

ROAST CARVERY BANQUET

ROAST LEG OF LAMB

ROAST SIRLOIN OF BEEF

HONEY GLAZED ROAST HAM

CROWN OF LOCALLY FARMED TURKEY

COMPLEMENTED WITH A FULL ARRAY OF POTATOES,

VEGETABLES, YORKSHIRE PUDDINGS,

ROAST CHESTNUT STUFFING,

CUMBERLAND BACON ROLLS WITH BREAD SAUCE AND ROAST GRAVY.

DESSERTS

ESPRESSO MARTINI PANNA COTTA

& AN ALMOND TUILE BISCUIT

INDIVIDUAL CHOCOLATE BLACK FOREST TORTE

WITH MADAGASCAN VANILLA ICE CREAM

TRADITIONAL CHRISTMAS PUDDING

SERVED WITH A BRANDY SAUCE & A KUMQUAT COMPOTE

CHOCOLATE & HONEYCOMB CHEESECAKE

WITH FRESH BERRIES AND POURING CREAM

FINISHED WITH FRESHLY BREWED COFFEE

WITH MINCE PIES & BRANDY CREAM

GLUTEN FREE DESSERTS AVAILABLE UPON REQUEST