

The CHRISTMAS menu

LET'S BEGIN

Beef Carpaccio (GF)

Delicate slices of beef tenderloin, drizzled with lemon juice & extra virgin olive oil, topped with peppery rocket, parmesan shavings and capers, finished with a hint of balsamic glaze

Scallops with Pancetta and Pea & Mint Pureé (GF)

Tender seared scallops paired with crispy pancetta, served on a bed of vibrant pea and mint pureé

Goats Cheese, Beetroot and Walnut Bruschetta (V) (GF Option)

Crispy toasted bread topped with creamy goats cheese, roast beetroot and crunchy walnuts, finished with fresh basil leaves

INTERMEDIATE

Carrot, Orange & Thyme Soup (VG) (GF)

Served with a warm bread roll

Champagne Sorbet (V) (VG) (GF)

THE MAIN EVENT

Crown of Locally Farmed Turkey

Roast Sirloin of Beef

Honey Glazed Roast Ham

Complimented with an array of freshly prepared seasonal vegetables, roast and mashed potatoes, Yorkshire puddings, roast chestnut stuffing, Cumberland bacon rolls, bread sauce and rich meat stock gravy (GF options)

Mushroom, Brie & Cranberry Wellington (V)
and a selection of carvery vegetables

Vegetarian and Vegan menu (see overleaf)

TO FINISH

Traditional Christmas Pudding with homemade Brandy Sauce (GF option)

Bourbon Praline Cheesecake with fresh Berries (raspberry, strawberry & redcurrant) & pouring cream,

Cranberry & White Chocolate Brownie with Red Cherry Swirl Ice Cream & freeze dried Cranberries

Freshly Brewed Coffee & Chocolate Mints, Mini Mince Pies & Chocolate Truffles

(Additional GF options for desserts available on the day)

ADULTS £99.00 | CHILDREN UNDER 10 £45.00

Non-refundable deposit of £50 per table

Served Christmas Day, Wednesday 25th December 2024 - Sitings 12pm for 12.30pm or 4pm for 4.30pm
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