PRINTWORKS

KITCHEN & BAR

Christmas Menu

Sleigh bells ring, are you listening?
In the lane, snow is glistening.
A beautiful sight, we're happy tonight.
Walking in a winter wonderland.

£29.50

PER PERSON

CHRISTMAS LUNCH

Monday 2nd to Thursday 19th December

BOOKINGS

12:00 ~ 2:00pm

CHRISTMAS DINNER

Thursday 5th & Thursday 12th December

BOOKINGS

6:00 ~ 7:30pm

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KITCHEN & BAR

CHRISTMAS MENU

£29.50
PER PERSON

SCAN FOR MORE INFORMATION

STARTERS

FESTIVE SOUP
A comforting truffled mushroom soup, served with a cheesy croute and fresh thyme, perfect for warming up during the winter.

RETRO PRAWN COCKTAIL
A classic with a twist, combining prawn and smoked salmon with baby gem lettuce and cucumber, topped with a flavourful paprika and dill Marie Rose sauce.

CARROT & ORANGE SALAD
A vibrant salad with honey and chilli-glazed carrots and oranges, garnished with micro coriander and pomegranate for a refreshing start.

PEAR & PARMA HAM BRUSCHETTA
Chargrilled sourdough topped with crisp pears, Parma ham, and creamy ricotta, finished with baby basil and olive oil.

MAINS
All main courses come with a side of Brussels sprouts and cauliflower cheese.

CHRISTMAS BIRD ROAST
Traditional roast turkey breast with all the trimmings, including pigs in blankets, meat stuffing, honey-roasted carrots and parsnips, roast potatoes, and rich meat gravy.

FESTIVE FISH
A lighter option featuring seared sea bass in a creamy Thai coconut sauce with ginger and lemongrass, served with prawn crackers and a crispy cabbage and rocket garnish.

BRAISED BLADE OF BEEF
A hearty dish with slow-cooked beef, cranberry red cabbage, roast potatoes, honey-roasted vegetables, and meat gravy.

WINTER WELLINGTON
A vegetarian wellington filled with butternut squash, chickpea, sweet potato, carrot, and walnuts, accompanied by red cabbage, roast potatoes, and herb gravy.

DESSERTS

WE THREE CHEESE
A cheese board featuring a selection of Yorkshire cheeses, served with celery ribbons, grapes, crackers, and chutney.

WINTER WONDERLAND
A decadent Black Forest cheesecake with winter berry compote, topped with a mint sprig and accompanied by raspberry sorbet.

GLISTENING IN THE SNOW
A sticky syrup sponge pudding served with Madagascan vanilla crème anglaise and a blackberry crush.

(The menu also emphasizes accommodating dietary requirements, so it's advisable to inform the staff of any serious allergies when booking.)

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