



beckworth
emporium



CHRISTMAS MENU

FESTIVE 3 - COURSE MENU

30TH NOV TO 18TH DEC

MONDAY TO FRIDAY

SERVED AT MID-DAY AND 1:30PM

PRICE **£29.95** PER PERSON

£10 PER PERSON DEPOSIT TO RESERVE YOUR TABLE

RESERVATIONS CALL 01604 812371

EAT ENJOY AND BE MERRY

NO FOOD PRE-ORDERS REQUIRED

CALL
01604 812371
TO BOOK

MAXIMUM
TABLE/GROUP 6 PERSONS



THE MISTLETOE MENU



HONEY ROAST PARSNIP SOUP

With parsnip crisps and crusty bread

PRAWN COCKTAIL BRUSCHETTA

Atlantic Prawns over a toasted slice of sourdough topped with baby gem lettuce, avocado and feta crush seasoned with lemon & paprika and a seafood dressing



BRIXWORTH PÂTÉ

Famous locally produced pâté made with spices and brandy. Served with toasted Norfolk crunch bread, Christmas cranberry chutney and dressed mixed leaves



FESTIVE ROAST TURKEY

Hand carved Turkey breast roast with orange, cinnamon, and herbs, served with roast potatoes, braised red cabbage, local sprouts, roast parsnips, and carrot & swede mash, finished with sausage and smoked bacon stuffing and a turkey jus



HADDOCK LOIN

Fresh Haddock Loin with seasoning over creamy mashed potato with wilted spinach and nutmeg served with blanched broccoli, roast parsnips and burst cherry tomatoes, finished with a creamy white wine sauce



ROAST BUTTERNUT SQUASH PITHIVIER

Roast sweet potato, butternut squash and sage encased in puff pastry, topped with a seed medley, served with a plum tomato ragu, blanched broccoli, local sprouts and Parmentier potatoes





THE MISTLETOE MENU






HOMEMADE CHRISTMAS PUDDING

Served with brandy sauce, vanilla custard, or Newlands dairy fresh pouring cream


SALTED CARAMEL & APPLE CRUMBLE

With a crunchy oat, pecan and banana crumble topping served with vanilla custard or Newlands Dairy fresh pouring cream



WINTER BERRY PAVLOVA

Meringue filled with fruit compote and fresh whipped cream, topped with a fresh fruit and strawberry coulis



CHEESE & BISCUITS

A selection of Hambleton's fine cheeses, biscuits, grapes & celery

TEA OR COFFEE




THE HOLLY 'VEGAN' MENU




ROAST PARSNIP SOUP

With parsnip crisps, soya cream and crusty bread served with a free from buttery spread




FESTIVE NUT ROAST

An individual vegetable nut roast encased in aubergine served with roast potatoes, braised with red cabbage, local sprouts, roast parsnips and carrot & swede mash, finished with chestnut, cashew and cranberry stuffing and a vegetable stock gravy



CHRISTMAS PUDDING

Served with Alpro custard or Jude's vegan vanilla ice cream.



RESERVATIONS CALL 01604 812371

£10 Non-refundable deposit per person is required at time of booking



BEER, WINE & COCKTAIL MENU



CARLSBERG DRAUGHT ALE

Unique Draughtmaster system draught beers from Carlsberg



CARLSBERG PILSNER 1 PINT £4.60

New perfectly balanced Danish Pilsner has a smooth, hoppy, full body and a perfect balance of bitterness and sweetness 3.8% abv

SAN MIGUEL 1 PINT £4.95

In 1890 a group of Spanish sailors established the first brewery in South East Asia in the St Miguel district of Manila. The first brew was created on St Michael's day, so, San Miguel was the most fitting name to bestow on the new beer. Now a global classic. 5.0% abv

SOMERSBY CIDER 1 PINT £3.95

A cold-filtered apple cider offering a bittersweet sensation and cleansing finish. Made in Herefordshire 4.5% abv

ALES, BEERS & CIDERS

Our Ales, Beers and Ciders are available to purchase in our Food Emporium. We are proud to support our local suppliers

— ALL £4.60 per 500ml bottle —

SAXBY'S RHUBARB CIDER 3.5% abv

DUNKERTON'S CRAFT 'MEDIUM' CIDER 5.0% abv

HAYMAKER PALE ALE 5.0% abv

GUNNER'S GOLD SESSION ALE 3.5% ABV

WINES

Our wines are selected by Amps Wines of Oundle and are all available to purchase in our Food Emporium

SERVINGS

SMALL GLASS	125ML £4.95
LARGE GLASS	250ML £5.95
BOTTLE	750ML £15.95

RED WINE

MERLOT/MOURVEDRE LES OLIVIERS FRANCE 2019

A lusciously fruity red with ripe red summer berries, plums, damsons, warm spice and a wild herby edge to balance out the rich fruit. Smooth and full of character

MALBEC ALBERCA ARGENTINA 2019

A really pure expression of Malbec, deep red almost purple in colour and wonderfully aromatic with lifted violet, red currant and cassis notes

WHITE WINE

TARINGI, SAUVIGNON BLANC, NEW ZEALAND 2016

Bursting with the classic huge tropical fruit scent and flavour we all love!

PINOT GRIGIO 'LA FARFELLE' BELLA MODELLA ITALY 2019

A beautifully, light, vibrant white to be appreciated for its zesty, citrus and green apple character and refreshing quality

ROSÉ WINE

PIERRE ET PAPA ROSÉ FRANCE 2014

A light, refreshing Rosé bursting with red fruits with perfect balance and roundness, an easy drinking wine for all seasons

ANCORA PINOT GRIGIO ROSÉ ITALY 2014

Wonderfully easy-drinking Pinot Grigio Rosé. A dry, fresh and fruity Rosé with delicate aromas of red berries

BUBBLES

CHAMPAGNE LAHERTE FRERES BRUT TRADITION NV, £39.95

Brilliant bubbly from a small family producer with a big reputation – full of rich baked apple and brioche flavours

PROSECCO CAVIT NV, ITALY

A deliciously light and fruity Prosecco
GLASS 1 75ML £5.75
BOTTLE 750ML £16.95

TIPPLES

GIN & TONIC £6.25

We are proud to serve Warner's award winning local gin. Choose from Raspberry, Rose, Rhubarb, Harrington Dry, Elderflower, Sloe, Honeybee, Lemon Balm

HUGO COCKTAIL £6.25

Prosecco poured over ice with a splash of elderflower cordial & finished with mint

APEROL SPRITZ £6.95

A combination of Prosecco, Aperol and soda served over ice & a slice of orange

BUZZECCO COCKTAIL £6.50

Warner's Honeybee Gin, honey and Prosecco blended and topped with hibiscus petals

