



THE HOLLY MENU

MONDAY 11TH - FRIDAY 15TH DECEMBER

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

HONEY ROAST PARSNIP SOUP (GF) (V)

With parsnip crisps and crusty bread

PRAWN COCKTAIL BRUSCHETTA

Brown shrimp over a toasted slice of sourdough topped with baby gem lettuce, avocado and feta crush seasoned with lemon & sumac and a seafood dressing

BRIXWORTH PÂTÉ (GF)

A Gluten free, locally produced pâté made from chicken livers, pork, spices and brandy. Served with toasted Seven Cereal bread, Christmas cranberry chutney and mixed salad leaves dressed with our honey and mustard vinaigrette

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

SEA BASS FILLETS (GF)

Grilled sea bass fillets served with a potato fondant and honey roast parsnips, blanched broccoli, carrot and swede mash and a crayfish, pea & dill sauce

SWEET POTATO & LENTIL HASH (V) (GF)

Sweet potato, butternut squash and lentils baked with Northamptonshire Cobblers Nibble cheese, topped with a free range poached egg served with blanched broccoli, honey roast parsnips and braised red cabbage

BECKWORTH HOMEMADE CHRISTMAS PUDDING

Served with brandy sauce or Newlands Dairy fresh pouring cream

PEAR, MULLED WINE & MIXED BERRY CRUMBLE (GF)

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

CHEESE & BISCUITS (GF)

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

TEA OR COFFEE

RESERVATIONS CALL 01604 812371



beckworth
emporium
FINE PRODUCE | GARDEN NURSERY | RESTAURANT



CHRISTMAS MENU

★ FESTIVE 3 - COURSE MENU

27TH NOV TO 15TH DEC

MONDAY TO FRIDAY

SERVED AT MID-DAY AND 1.30PM

PRICE **£25.95** PER PERSON ★

£10 PER PERSON DEPOSIT TO RESERVE YOUR TABLE

FESTIVE MENU CHANGES WEEKLY

RESERVATIONS CALL 01604 812371

EAT ENJOY AND BE MERRY



OUR CHEFS HAVE CREATED 3 SPECIAL FESTIVE MENUS, ONE FOR EACH WEEK OF DECEMBER BEFORE CHRISTMAS, SO YOU HAVE A GREAT CHOICE AND MAY BE TEMPTED TO BOOK ON MORE THAN ONE SPECIAL OCCASION.

WE WILL REQUIRE A £10 DEPOSIT TO SECURE YOUR TABLE & NEED YOUR MENU CHOICES AT LEAST 72HRS PRIOR TO ARRIVAL. ALL OUR FOOD IS PREPARED FRESH EVERY MORNING TO ENSURE YOU AND YOUR GUESTS RECEIVE THE BEST CHRISTMAS LUNCH!

THE IVY MENU

MONDAY 27TH NOVEMBER - FRIDAY 1ST DECEMBER

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

HONEY ROAST PARSNIP SOUP (GF) (V)

With parsnip crisps and crusty bread

SALMON AND CRAYFISH PARCEL (GF)

Smoked salmon filled with crayfish served with a lemon and dill crème fraiche, balsamic cherry tomatoes and a carrot salad

BECKWORTH PÂTÉ

A blend of pork, duck and chicken livers marinated in madeira with cranberries, herbs, prunes and pistachios, wrapped in streaky bacon, served with a Christmas cranberry chutney and toasted Seven Cereal bread

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 (GF)

Fresh Haddock loin baked with seasoning over creamy mashed potato with wilted spinach and nutmeg served with blanched broccoli, roast parsnips and burst cherry tomatoes, finished with a silky saffron sauce

ROAST BUTTERNUT SQUASH PITHIVIER (V)

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

BECKWORTH HOMEMADE CHRISTMAS PUDDING

Served with brandy sauce or Newlands Dairy fresh pouring cream

SALTED CARAMEL & APPLE CRUMBLE (GF)

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

CHEESE & BISCUITS (GF)

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

TEA OR COFFEE

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THE MISTLETOE MENU

MONDAY 4TH - FRIDAY 8TH DECEMBER

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

HONEY ROAST PARSNIP SOUP (GF) (V)

With parsnip crisps and crusty bread

HOME CURED GRAVLAX (GF)

Slices of fresh Scottish salmon cured with wholegrain mustard and dill, topped with pickled beetroot, mixed salad and a honey and mustard dressing

PRESSED HAM HOCK TERRINE (GF)

Slow cooked ham hock pressed with parsley, tarragon and gherkin served with a celeriac remoulade and toasted Seven Cereal bread

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

SALMON FILLET (GF)

Fresh Scottish salmon fillet from Loch Duart, served on sweet potato puree with buttered spinach, roast butternut squash, blanched broccoli, Parmentier potatoes and a home-made hollandaise with dill

CHRISTMAS FILO PARCEL (V)

Button mushrooms with leek and danish blue cheese wrapped in a crisp light pastry, served with Parmentier potatoes, blanched broccoli, honey roast parsnips, local sprouts and a creamy chestnut sauce

BECKWORTH HOMEMADE CHRISTMAS PUDDING

Served with brandy sauce or Newlands Dairy fresh pouring cream

SPICED PLUM & APPLE CRUMBLE (GF)

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

CHEESE & BISCUITS (GF)

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

TEA OR COFFEE

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