

FESTIVE MENU

per person Mon - Thurs 12pm - 4pm ends 19/12/24

5.00 off

Available from Wednesday 20th November 2024 | 3 courses

TABLE NIBBLES

30.00pp

+4.00 per person with a minimum of 4 people sharing
Salami Milano, Prosciutto, Kalamata olives & beetroot falafel with a selection of breads VGO

STARTERS

Spiced butternut squash soup with maple yoghurt & toasted seeds v6

Crispy herbed Camembert with a cranberry & port chutney v

Creamy truffled mushrooms on toasted brioche v6

Butterfly king prawns with homemade sweet chilli sauce

Ham hock and leek terrine with mulled cider ketchup & toasted sourdough

MAINS

Pan-roasted cod loin with fine green beans, baby potatoes & beurre blanc

10oz dry-aged ribeye steak with slow-roasted tomato, field mushroom & fries,
served with peppercorn sauce +5.00 per person

All of the below are served with roasted potatoes, roasted root vegetables, red cabbage & Brussels sprouts VG

16oz Derbyshire lamb shank braised with port & rosemary
Sage & onion stuffed turkey with pigs in blankets
Maple & ginger glazed celeriac wedge vs
Chestnut, cranberry & brie roast v

DESSERTS

FIND OUT MORE

Dark chocolate & brandy tart with caramel honeycomb ice cream v

Mulled sticky toffee pudding with vanilla ice cream v

Christmas pudding with vanilla custard vo

Espresso martini panna cotta served with shortbread

Festive cheese board - Stilton, brie & mature cheddar v

with house chutney, fruit & crackers +3.00 per person

Click here for full allergens and dietaries. Key: V Vegetarian, VG Vegan, VGO Vegan option available



Adults 85.00pp

Served 12pm - 6pm | Last sitting 3.30pm

UPON ARRIVAL

A selection of breads, olives & dips vo



Roasted cherry tomato soup with rosemary oil, fresh basil & warm bread vo Smoked salmon, crayfish & prawn cocktail with Marie Rose sauce

Pressed ham hock with caramelised onion chutney
& pickled morello cherries

Candied beetroot & whipped vegan feta tart with crispy shallots

& horseradish-dressed watercress VG

MAINS

Seared fillet of Scottish salmon with roasted red pepper romesco, wilted spinach & Duchess potatoes

All of the below are served with pigs in blankets, balsamic & pine nut dressed sprouts, spiced red cabbage, maple roasted parsnips, Chantenay carrots & goose fat roasties VGO

Earl Grey brined turkey with fennel sausage stuffing, bread sauce & Yorkshire pudding

Dry-aged beef sirloin with homemade horseradish sauce & Yorkshire pudding Sage-roasted butternut squash, blue cheese & lentil gratin vo



DESSERTS

Mulled apricot, dark chocolate & coconut pavlova v

Christmas pudding with brandy butter & custard v60

Malted chocolate brownie with fudge sauce & cappuccino ice cream v

Peach Melba v6

Christmas cake with Wensleydale, Stilton & a vintage port jelly

Click here for full allergens and dietaries. Key: V Vegetarian, VG Vegan, VGO Vegan option available



KIDS' CHRISTMAS DAY LUNCH

Served 12pm - 6pm | Last sitting 3.30pm



STARTERS

Cream of tomato soup vo

Prawn cocktail with iceberg lettuce, cherry tomatoes & Marie Rose dipping pot

Crispy fried mozzarella sticks with homemade ketchup ${f v}$

Kids 35.00pp under 12s only

MAINS

Seared fillet of Scottish salmon with creamy sauce, wilted spinach & Duchess potatoes

All of the below are served with pigs in blankets, balsamic & pine nut dressed sprouts, spiced red cabbage, maple-roasted parsnips,

Chantenay carrots & goose fat roasties VGO

Roast turkey with Yorkshire pudding

Dry-aged beef sirloin with Yorkshire pudding

Sage-roasted butternut squash & lentil gratin vo



Shaved chocolate, meringue & ice cream mess v

Peaches & cream vgo

Chocolate brownie with strawberries & ice cream v

Christmas pudding with vanilla custard vGO



FIND OUT MORE

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DRINKS OFFERS

WINE

15% off* all wine and prosecco when pre-ordered.

*Min 6 bottles.

BEER

Buckets of Corona or Peroni 12 for **45.00** or 24 for **80.00**

BAR TABS

Set an
amount to suit
your budget

DRINKS VOUCHERS

House lager, cider and ale.

Bottles of Corona & Peroni.

Single house spirit & mixers.

Medium glasses of house wine.

Any soft drinks. Any shooters.

5.50

Any draught beer, cider or ale.
Any bottled beer or cider.

Large glasses of wine.

Double spirit & mixers.

Any soft drinks. Any shooters.

7.50

ALL DRINKS PACKAGES MUST BE PRE-ORDERED



punchbowlcrookes.co.uk/christmas | bookings@truenorthbrewco.uk

CHRISTMAS **EVENTS**



STANNINGTON BRASS **BAND EVENING**

WEDNESDAY 11TH DECEMBER | BAND 8PM FREE ENTRY



CHRISTMAS QUIZ

THURSDAY 12TH DECEMBER | 8.30PM CASH PRIZES | FREE ENTRY



LOXLEY SILVER **BAND EVENING**

WEDNESDAY 18TH DECEMBER | BAND 8PM FREE ENTRY







BREAKFAST WITH SANTA

SATURDAY 21ST DECEMBER | 9.30AM - 12PM 20.00PP KIDS | 18.00PP ADULTS

REQUIRES PRE-ORDER & PRE-PAYMENT



NYE PARTY & PIE

FOOD SERVED 8PM | DJ 35.00PP



















TRUE NORTH GIFTS

GIN I BEER I GIFTS CARDS

We have a variety of our products, including our popular Sheffield Dry Gin, taster gift sets, kegs of beer, and gift cards that can be used in all of our venues.

We offer both delivery and click-and-collect from Eldon Street in Sheffield.









FIND OUT MORE

EARLY BIRD **OFFER**

Book our festive menu for 20 people or more before the 30th September and choose from:

A complementary drink on arrival per person OR

A 50.00 voucher redeemable in January 2025



Terms & Conditions: For Festive & NYE bookings of 10 people or above, we require a 5pp deposit and a pre-order 14 days in advance. A 25pp deposit is required to secure Christmas day bookings which must be pre-ordered and paid 14 days in advance. Early bird offer cannot be used in conjunction with any other offers. Click here to view full T&C's.

Allergens: Food is prepared in an area where other allergens are present & our menu descriptions do not list all ingredients. Full allergen and dietary information is available here including allergen-free options.

FIND OUT **MORE**