

Christmas Events

Christmas Curators Club

Monday 28th November | 8pm | £35pp

Discover the wonderful world of whisky in our last Curators Club of 2022.

Wreath Making

Wednesday 30th November | 7pm | £45pp

Create your very own festive wreath with the guidance of our talented local florist!

Christmas Jumper Day!

Friday 9th December

Wear your best (or worst) Christmas jumper in support of Save the Children. Donations welcome

Book Now

0114 255 0200 | thebroadfield.co.uk/christmas

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T&Cs: For festive & NYE bookings we require a £5pp deposit which will go towards your final balance. A £20pp deposit is required to secure Christmas Day bookings. All bookings must be pre-ordered & paid for in full 14 days before the booking. For our cancellation policy please visit our website. Allergens: food is prepared in an area where other allergens are present & our menu descriptions do not list all ingredients. Full allergen information is available on request, including allergen free options. **Key:** v vegetarian, vg vegan, vgo vegan option available.



True North Gifts

Gin | Vodka | Beer | Gift Cards

truenorthbrewco.uk/store



Learn the history of gin, develop a deep understanding of botanicals & distil your own bottle of gin!

Order tickets:

truenorthbrewco.uk/gin-school



Merry Christmas & Happy New Year

0114 255 0200 | [THEBROADFIELD.CO.UK/CHRISTMAS](https://thebroadfield.co.uk/christmas)

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Book Mon - Fri
12pm - 4pm to
receive **£5** off
per person

Festive Menu



Available from 16th November 2022
3 courses **£28.95** | 3 courses & a drink **£31.50**

Starters

Chicken, ham & apricot terrine with a mulled port jelly 314 cal

Hot Bloody Mary soup with seeded crispy bread **vg** 409 cal

Brie & hazelnut croquettes with cranberry compote & watercress **v** 891 cal

Potted salmon with pickled capers, shallots & toasted rye bread 473 cal

Whipped feta, beetroot & red onion tart with a truffle & balsamic dressing **vgo** 498 cal

Mains

Earl Grey brined turkey with all the festive trimmings 1259 cal

Slow roasted pork belly roast potatoes, sprouts, apple & black pudding fricassée, cider gravy 729 cal

Slow braised shin of beef neeps & tatties, crispy kale, Madeira sauce 851 cal

Fennel & chestnut loaf roast potatoes, tenderstem broccoli & cranberry relish **v** 614 cal

Furkey with chestnut & Jerusalem artichoke stuffing plus all the trimmings **vg** 1424 cal

Roasted cod loin crushed celeriac, broccoli with an orange & pistachio dressing 765 cal

Desserts

Cold chocolate fondant cherry & amaretto compote with shortbread **v** 718 cal

Christmas pudding with vanilla custard **vg** 424 cal

Clementine tart with rosemary pastry & mascarpone ice cream **v** 621 cal

Stilton with fruit bread, pear, whisky jam **v** 464 cal

Selection of festive ice creams **vg** 401 cal

Book by
31st August
& receive
£5 off per
person.

Key: **v** vegetarian, **vg** vegan, **vgo** vegan option available

Christmas Day Lunch

Adults **£80** | Children **£30** (under 12s)

First sitting 12pm | Second sitting 3pm



Welcome drink | Smoked salmon blinis **vgo**



Starters

Roasted butternut squash, chestnut & Bramley apple soup **vg**

Goat's cheese, beetroot & walnut roulade with black olive tuile & winter leaves **v**

Partridge glazed with pomegranate molasses, pea & pear fricassée with black pudding

Smoked salmon & prawn terrine with lumpfish caviar

Mains

Roasted rib of beef

with beef shin cigar truffle mash, kale & Bordelaise sauce

Pan fried halibut

with crispy fried shallots, celeriac & apple purée, sautéed sprout tops & a saffron & clam velouté

Turkey ballotine

with apricot & sage stuffing & all the trimmings

Wild mushroom, cranberry & spinach wellington

with roasted potatoes, sprouts, braised red cabbage & rosemary gravy **vg**

Desserts

White chocolate & black cherry roulade with shortbread crumb **v**

Yorkshire cheeseboard pickled shallots & Hendolilli **v**

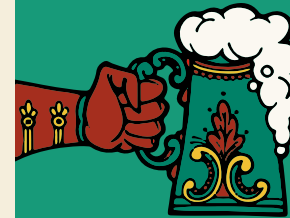
Christmas pudding with brandy custard & orange butter **vgo**

Roasted figs with mulled wine ripple ice cream & pistachio biscotti **v**

Selection of festive ice creams served with a stem ginger cookie **vg**

Key: **v** vegetarian, **vg** vegan, **vgo** vegan option available

★ Drinks Packages ★



Wine

Buy 5 bottles of wine or
prosecco & get the 6th free

Beer

Buckets of Corona or Peroni
12 for **£40** or 24 for **£75**

Spirits

Sheffield Dry Gin or Sheffield Vodka with
your choice of mixers & garnishes **£80**

Drinks Vouchers

£4.50 selected house drinks
£6.50 any draught, wine or spirits

All drinks packages must be pre-ordered & paid in advance

NEW YEAR'S EVE

Food 12pm - 8pm | DJ & dancefloor

Dine with us & receive a complimentary glass of
prosecco to bring in the new year.

Off Peak Party

Book your party in January 2023 & you'll receive **20% off**
pre-paid food & drink, plus free venue hire!