

Christmas Events

Wreath Making

Tuesday 28th November | 7pm | £60pp

Create your very own festive wreath with the guidance of our talented local florist. Mince pies & mulled wine included!

Pre-payment is required.

Christmas Quiz

Wednesday 13th December | 9pm | Free Entry

Test your knowledge of all things Christmas! Bonus points for the best & worst Christmas jumpers. Cash prize, drinks vouchers, bar tabs & a prize from the lucky chest to be won!

Dodworth Colliery Brass Band

Thursday 21st December | 8pm | Free Entry

Join us for an evening of festive music with Dodworth Colliery Brass Band, mulled wine & mince pies!

NEW YEAR'S EVE

Food served until 9.45pm

À la carte & specials menu | DJ - Dancefloor

Say goodbye to 2023 with our chefs à la carte & specials menu - followed by a dance on our dancefloor with our guest DJ.



True North Gifts

Gin | Vodka | Beer | Gift Cards
truenorthbrewco.uk/store



The perfect Christmas gift!

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

Order tickets at:
truenorthbrewco.uk/gin-school

Early Bird Offer

Book our festive menu for 20 people or more before the 31st of August and choose from:

A complimentary drink on arrival per person
A £50 voucher redeemable in January 2024

To book, call **0114 255 0200** or
email **bookings@broadfieldalehouse.co.uk**

Terms & Conditions: For Festive & NYE bookings of 10 people or above, we require a £5pp deposit and a pre-order 14 days in advance. Please be aware that pre-payment and pre-order in advance may be required during peak times. All packages must be pre-ordered and pre-paid. A £20pp 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. 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.

THE
BROADFIELD
ALE HOUSE

EST. 1896

Merry Christmas & Happy New Year

0114 255 0200 | THEBROADFIELD.CO.UK/CHRISTMAS



THEBROADFIELD



BROADFIELDALEHOUSE





Festive Menu

Available from Wednesday 15th November 2023

3 Courses £29.95

Starters

Roasted butternut squash soup with spiced chickpeas **vg**

Crispy fried Yorkshire brie with a pear & Armagnac chutney **v**

Smoked mackerel with Granny Smith & celeriac 'slaw

Venison liver pâté with damson jam and toasted ciabatta

Truffled wild mushroom bonbons with a pine nut & red pepper sauce **vg**

Mains

Served with all the festive trimmings

Rolled beef rump stuffed with date and pancetta

Yorkshire tea-brined turkey breast & leg

Poached fillet of salmon with crab & tarragon butter

Pork cheek & chorizo Wellington

Chestnut & parsnip nut roast with whisky-pickled mustard sauce **vg**

Desserts

Chocottone bread & butter pudding with Toblerone sauce **v**

Christmas pudding with brandy sauce **vg**

Eggnog crème brûlée with tonka bean shortbread **v**

Chocolate fudge tart with a cappuccino ice cream **v**

A luxurious festive cocktail hazelnut, coffee & chocolate liqueur, honey whiskey and cream **25% abv**



Christmas Day Lunch

First sitting 12pm - 12.45pm | Second sitting 3pm - 3.45pm

Starters

Roasted cherry tomato soup with basil oil and warm sourdough bread **vg**

Prawn & crayfish cocktail with Bloody Mary sauce

Goose leg & pickled mushroom pâté with a Buck's Fizz marmalade and toasted ciabatta

Grilled goat's cheese with torched radicchio, pine nuts & aged balsamic vinegar **v**

Mains

Served with all the festive trimmings

KellyBronze turkey rolled in Moss Valley bacon with drunken apricot stuffing

Roasted sirloin of beef with a haggis bonbon & Yorkshire pudding

Pan-fried fillet of salmon with crushed Jerusalem artichokes & Champagne butter sauce

Aubergine & heritage tomato Parmigiana **vg**

Desserts

Pavlova with mulled pear, chocolate, blackberry coulis and toasted almonds

Christmas pudding with custard and brandy butter **v**

Yorkshire cheeseboard with date & apple chutney **v**

Vegan ice cream sundae with pecan blondie and coffee brownie **vg**

Chocolate stout cheesecake with salted caramel ice cream **v**

Adults £80
Children £30
(under 12s)

Children's

Starters

Prawn spring rolls with sweet chilli sauce

Cream of tomato soup

Crispy fried mozzarella sticks with tomato sauce

Mains

Served with all the festive trimmings

KellyBronze turkey rolled in Moss Valley bacon with sausage stuffing

Roasted sirloin of beef with Yorkshire pudding

Pan-fried fillet of salmon with butter sauce

Aubergine & heritage tomato Parmigiana **vg**

Desserts

Cookie dough sandwich **v**

Ice cream & meringue sundae **vgo**

Toffee popcorn cake with caramel sauce **v**

Brownie with chocolate sauce and ice cream **v**



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 £85

Bar tabs

Set an amount to suit your budget

Drinks vouchers

£5 selected house drinks

£7 any draught, wine or spirits

All drinks packages must be pre-ordered



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



v Vegetarian, **vg** Vegan, **vgo** Vegan option available.
Scan the QR code for full allergens and dietaries

