

£5 off

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

£30pp

Festive Menu

Available from Wednesday 20th November 2024 | 3 courses

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Table Nibbles

+£4 per person with a minimum of 4 people sharing

Salami Milano, Prosciutto, Kalamata olives & beetroot falafel
with a selection of breads **vg**

Starters

Spiced butternut squash soup with maple yoghurt & toasted seeds **vg**

Crispy herbed Camembert with a cranberry & port chutney **v**

Creamy truffled mushrooms on toasted brioche **vg**

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 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 **vg**

Chestnut, cranberry & brie roast **v**

Desserts

Dark chocolate & brandy tart with caramel honeycomb ice cream **v**

Mulled sticky toffee pudding with vanilla ice cream **v**

Christmas pudding with vanilla custard **vg**

Espresso martini panna cotta served with shortbread

Festive cheese board - Stilton, brie & mature cheddar **v**
with house chutney, fruit & crackers +£3 per person

[Click here for full allergens & dietaries.](#) Key: **v** Vegetarian, **vg** Vegan, **vg**o Vegan option available

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