



• BLACKSMITHS
• CLAYWORTH •



FESTIVE SET MENU

Leek & potato soup, Yorkshire butter,
crusty bread

Crispy Whitby fishcake, crushed pea &
herb sauce, poached cacklebean hen egg

Balmoral salad, finest North Sea cold water
prawns & poached Scottish salmon,
dressed salad leaves with Balmoral sauce

Ham hock & Creedy carver chicken terrine,
chutney, sour dough toast

Roast Lincolnshire turkey, chipolata sausage
& bacon rolls, sage & onion stuffing, roast
potatoes, roast gravy

Chestnut, cranberry & vegetable nut roast,
roast potatoes, vegetarian gravy

Fillet of North Sea cod, crushed new potatoes,
prawn & dill sauce

Local partridge wellington, walnut & stilton
stuffing, all butter puff pastry,
redcurrant reduction

All served with fresh seasonal vegetables & accompanying sauces

Traditional Christmas plum pudding,
brandy cream sauce

Baileys Crème Brulee, mini mince pie

Mincemeat & Panettone bread & butter
pudding, custard

Colston Bassett Stilton cheese plate,
chutney, celery, crackers

Served lunch times 12.00-1.30 Wednesday to Saturday
Wednesday 27 November – Saturday 21 December 3 courses £27.50

Served evenings 5.00- 8.00 Wednesday to Friday
Wednesday 27 November – Friday 20 December 3 courses £40

Not available on Saturday evenings and Sundays



CHRISTMAS DAY

1st sitting 12pm for 12.30pm and 2nd sitting 3.30pm for 4pm
5 Courses Adults £135 | under 12's £70

Festive Greetings & Nibbles

Loch Fyne smoked salmon & king prawn platter,
caviar crème fraîche, sauce Marie Rose

Pan seared Scottish scallops, pea puree, black
pudding bon bon, crispy bacon

Celeriac Velouté with white truffle oil garnish (v)

Roast Lincolnshire turkey chipolata sausage &
bacon rolls, sage & onion stuffing, roast potatoes
& roast gravy

Roast Dry Aged Sirloin of Prime Yorkshire Beef,
Yorkshire pudding, roast potatoes, Sunday
trimmings. Cooked medium rare
(well done available upon request)

Blacksmiths traditional Christmas plum pudding,
homemade brandy cream sauce

Chocolate delice - A rich chocolate dessert
with praline & amaretto

Rich local game terrine with a cranberry, orange
and red wine marmalade,
granary toast

Fillet of beef carpaccio, crispy onions, walnuts,
pickled chestnut mushrooms,
parmesan & rocket

Wild halibut loin, seafood sauce

Mushroom, stilton & spinach wellington with a
white wine & truffle sauce (v)

All served with fresh seasonal vegetables and
accompanying sauces

Strawberry cheesecake,
homemade strawberry ice-cream

Artisan cheeseboard, fruit, homemade chutney
& biscuits

Coffee, mints, Christmas cake



BOXING DAY

Chef's own leek & potato soup

Tempura king prawns, sweet chilli sauce

Posh prawn cocktail, Marie Rose sauce,
topped with a large crevette

Ham hock & Creedy carver chicken terrine,
chutney, sour dough toast

Chicken liver parfait with brandy,
homemade chutney, toast

Posh mushrooms on toasted sour dough

Roast Dry Aged Sirloin of Prime Yorkshire Beef,
Yorkshire pudding, roast potatoes, Sunday
trimmings. Cooked medium rare (well done
available upon request)

Local partridge wellington, walnut & stilton
stuffing, all butter puff pastry, redcurrant
reduction, seasonal vegetables

Roast Lincolnshire turkey, chipolata sausage &
bacon rolls, sage & onion stuffing, roast potatoes,
fresh seasonal vegetables & roast gravy

Fillet of North Sea cod, crushed new potatoes,
prawn & dill sauce, seasonal vegetables

Chestnut, cranberry & vegetable nut roast,
roast potatoes, vegetarian gravy

Seafood Linguine, fresh pasta, king prawns,
mussels, squid, scallop in a creamy lobster
bisque sauce

Specials board selection available

Mixed ice cream

Blacksmiths Christmas plum pudding,
brandy sauce

Mincemeat & panettone bread & butter
pudding, custard

Baileys crème brulee, mini mince pie

Colston Bassett stilton cheese plate,
chutney, celery, crackers

Strawberry cheesecake, homemade
strawberry ice cream

Adults £45 | Children under 12 £27.50
Menu served 12pm-4pm. The pub will close at 6pm.



NEW YEAR'S DAY

Chicken liver parfait, toast,
red onion chutney

Wild mushrooms in a cream tarragon sauce
on toasted sour dough

Posh prawn cocktail, sauce Marie Rose,
topped with a large crevette

Sticky Chinese tamworth pork belly,
oriental salad

Tempura king prawns, sweet chilli sauce

Twice baked Croxton Manor cheese souffle

Roast Dry Aged Sirloin of Prime Yorkshire Beef
Yorkshire pudding, roast potatoes, Sunday
trimmings. Cooked medium rare
(well done available upon request)

Breast of local pheasant with an apricot &
chestnut stuffing, wrapped in pancetta, cabbage
& bacon, roast parsnips, redcurrant reduction

Roast chicken breast with chef's Yorkshire
pudding, homemade stuffing, fresh seasonal
vegetables, roast gravy

Scottish salmon fillet, creamed peas, leeks,
new potatoes, roasted fennel

Monkfish, king prawn & butternut squash
masala, pilaf rice, naan bread

Roast vegetable & goats cheese wellington,
red pepper & tomato sauce

Specials board selection available

Chocolate brownie, vanilla ice cream

Pear frangipan tart, vanilla ice cream

Colston Bassett Stilton cheese plate,
chutney, celery, crackers

Vanilla crème brulee, shortbread biscuit

Sticky toffee pudding with toffee sauce, custard

Mixed ice cream

Adults £45 | Children under 12 £27.50
Menu served 12pm-4pm. The pub will close at 6pm.

CELEBRATE CHRISTMAS

Don't miss out, book your table today...

BOOKING FORM

A deposit is required to secure any booking

Name:

Telephone:

Email:

Date of Booking:

Number in Party:

DEPOSIT REQUIRED:

Festive Lunch - £15pp

Christmas Day - £50pp

Boxing Day - £20pp

New Years Day - £20pp

I have read and agreed to the booking terms and conditions

Signed

If anyone in your party has any special dietary requirements please
make us aware at the time of booking and on your pre order

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FESTIVE MENU

STARTERS	no. required	MAINS	no. required	DESSERTS	no. required
Fishcake		Turkey		Christmas Pudding	
Terrine		Cod		Bread & Butter Pudding	
Balmoral Salad		Nut Roast		Crème Brulee	
Leek & Potato Soup		Partridge		Cheese plate	

CHRISTMAS DAY LUNCH

STARTERS	no. required	MAINS	no. required	DESSERTS	no. required
Smoked Salmon & Prawn		Turkey		Plum Pudding	
Scallops		Beef		Chocolate Delice	
Celeriac Velouté		Halibut		Strawberry Cheesecake	
Terrine		Mushroom Wellington		Cheese Plate	
Beef Carpaccio					

Name:

Tel No.

Date of Party: Time of Party:

Number in Party:

HOW TO MAKE A RESERVATION

Firstly, please telephone us to confirm the availability of your desired date and make a provisional booking. Then complete the booking form and return it to us with your deposit, within 7 days to secure the reservation. No booking will be held after this time without a deposit. Finally, at least 7 days before your reservation return the appropriate completed pre-order form. Please note a pre-order is NOT required for Boxing Day or New Years Day.

Terms & Conditions: A deposit is required to secure any booking. Only pre-ordered and pre-booked Christmas functions will have table decorations and crackers. We regret that should your party size decrease in numbers (including non-arrivals), payments (including deposits) cannot be offset against any aspect of your event-such as food or beverage. All deposits are non-refundable and non-transferable on cancellation or non arrival. Only persons booking the main meal will be accommodated in the dining room. Any guests with special dietary requirements are asked to make us aware at the time of booking and this must be clearly indicated on any pre order. The management reserve the right to amend the menu subject to availability. Last orders at the bar are at the management's discretion.

BLACKSMITHS

• CLAYWORTH •

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