

Q. BLACKSMITH
CLAYWORTH.





FESTIVE SET MENU

Leek & potato soup, Yorkshire butter,
homemade bread

Crispy Whitby fishcakes, crushed pea & herb
sauce, poached Cacklebean hen's 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, homemade sourdough toast

Roast Lincolnshire turkey, pigs in blankets,
sage & onion stuffing, roast potatoes,
roast gravy

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

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

Local partridge Wellington, walnut & Stilton
stuffing, all-butter puff pastry, parsnip purée,
redcurrant reduction

All served with fresh seasonal vegetables & accompanying sauces

Blacksmiths' traditional Christmas plum
pudding, homemade brandy cream sauce

Christmas tree chocolate brownie,
honeycomb ice cream

Baileys crème brûlée, mini mince pie

Colston Bassett Stilton cheese plate, chutney,
celery, crackers

Served lunch times 12.00-1.30 Wednesday to Saturday
Wednesday 26 November – Saturday 20 December

3 courses £32.50

Served evenings 5.00- 8.00 Wednesday to Friday
Wednesday 26 November – Friday 19 December

3 courses £48.00

Not available Saturday nights or Sundays



CHRISTMAS DAY

1st sitting 12pm for 12.30pm and 2nd sitting 3.30pm for 4pm
5 Courses Adults £150 | under 12's £80

Homemade treacle and stout bread, Henderson's Relish whipped butter

Alfred Enderby smoked salmon & king prawns,
caviar crème fraîche, sauce Marie Rose

Pan-seared Scottish scallops, pea purée,
black pudding bon bon, crispy bacon

Celeriac velouté with white truffle oil garnish

Creedy Carver duck liver parfait, toasted brioche
& spiced plum chutney

Roast Lincolnshire turkey, pigs in blankets,
sage & onion stuffing, roast potatoes,
seasonal vegetables, bread sauce & roast gravy

Beef Wellington, carrot purée, dauphinois potato,
tenderstem broccoli, red wine jus

Pan fried halibut loin, tarragon potato rosti,
sautéed spinach & samphire, tempura lobster tail,
lobster sauce

Mushroom, Stilton & spinach all-butter puff
pastry parcel with a white wine & truffle sauce
& dauphinoise potatoes

Blacksmiths' traditional Christmas plum pudding,
homemade brandy cream sauce

Chocolate & clementine bauble

Spiced apple & salted caramel tart

Artisan cheeseboard, fruit, homemade chutney
& biscuits

Coffee, mints, christmas cake



BOXING DAY

Leek & potato soup, Yorkshire butter,
homemade bread

Prawn cocktail, Marie Rose sauce,
topped with a large crevette

Chicken liver parfait with brandy, homemade
chutney, homemade sourdough toast

Roast dry-aged sirloin of prime Yorkshire beef,
Yorkshire pudding, roast potatoes,
seasonal vegetables, roast gravy

Roast Lincolnshire turkey, pigs in blankets,
sage & onion stuffing, roast potatoes,
fresh seasonal vegetables & roast gravy

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

Tempura king prawns, sweet chilli dip

Ham hock & Creedy Carver chicken terrine,
chutney, homemade sourdough toast

Wild mushrooms topped with a poached
Cacklebean egg on toasted homemade focaccia

Local partridge Wellington made with all-butter
puff pastry, walnut & Stilton stuffing, redcurrant
reduction, parsnip purée, seasonal vegetables

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

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

Specials board selection available

Sticky toffee pudding, salted caramel sauce,
clotted cream ice cream

Blacksmiths' traditional Christmas plum
pudding, homemade brandy sauce

Black Forest cheesecake, white chocolate and
cherry ice cream

Baileys crème brûlée, mini mince pie

Christmas tree chocolate brownie,
honeycomb ice cream

Colston Bassett Stilton cheese plate, chutney,
celery, crackers

Adults £55 | Children under 12 £30
Menu served 12pm-4pm. The pub will close at 6pm.



NEW YEAR'S DAY

Chicken liver parfait, sourdough toast,
red onion chutney

Prawn cocktail, sauce Marie Rose,
topped with a large crevette

Tempura king prawns, sweet chilli dip

Wild mushrooms in a tarragon cream sauce
, topped with a poached Cacklebean egg,
on toasted homemade sourdough

Sticky Chinese Tamworth pork belly,
oriental salad

Twice-baked Croxton Manor cheese soufflé

Roast dry-aged sirloin of prime Yorkshire beef,
Yorkshire pudding, roast potatoes, seasonal
vegetables, roast gravy

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

Garlic and thyme roast chicken breast, sautéed
potatoes, tenderstem broccoli, mushroom sauce

Scottish salmon fillet, creamed peas,
leeks, new potatoes

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

Roasted vegetable & goats' cheese Wellington,
red pepper & tomato sauce

Specials board selection available

Black Forest cheesecake, white chocolate &
cherry ice cream

Vanilla crème brûlée, homemade shortbread

Sticky toffee pudding with salted caramel sauce,
clotted cream ice cream

Chocolate & hazelnut délice,
clotted cream ice cream

Choux au craquelin with spiced apple compote
and vanilla crèmeux

Colston Bassett Stilton cheese plate, chutney,
celery, crackers

Adults £55 | Children under 12 £30
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 Reservation:

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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BLACKSMITHS
CLAYWORTH

FESTIVE MENU

STARTERS	no. required	MAINS	no. required	DESSERTS	no. required
Fishcake		Turkey		Christmas Pudding	
Ham Hock		Cod		Brownie	
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		Christmas Pudding	
Scallops		Beef Wellington		Bauble	
Celeriac Velouté		Halibut		Spiced Apple Tart	
Duck Parfait		Mushroom Parcel		Cheese Plate	

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. If a member of the party does not attend, they forfeit their deposit. No refunds will be given. 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 •

The Blacksmiths, Town St,
Clayworth, Retford
DN22 9AD

Tel. 01777 817913

www.blacksmithsclayworth.co.uk

