

CLAYWORTH • BLACKSMITH • SH





FESTIVE SET MENU

Leek & potato soup, Yorkshire butter,
crusty bread

Crispy Whitby fishcakes, crushed pea &
herb sauce

Festive seafood cocktail – Atlantic prawns,
hand picked crab, Scottish smoked salmon,
crisp lettuce, classic Marie rose sauce

Venison Scotch egg – seasoned venison, soft centred
egg, golden crumb, celeriac remoulade, homemade
brown sauce

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

Pan roasted salmon fillet, creamed leeks,
garden peas, new potatoes

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

Local partridge wellington, walnut & stilton
stuffing, all butter puff pastry, parsnip puree,
Cavalo nero, redcurrant reduction

Traditional Christmas plum pudding,
brandy cream sauce

Black forest trifle

Baileys Crème Brulee, mini mince pie

Colston Bassett Stilton cheese plate,
chutney, celery, crackers

Served lunch times 12.00–1.30 Wednesday to Saturday
Wednesday 25 November – Wednesday 23 December

3 courses £37.50

Served evenings 5.00–8.00 Wednesday to Friday
Wednesday 25 November – Wednesday 23 December

3 courses £50.00

All bookings for the evening festive meal must be pre-ordered and pre-booked

Not available on Saturday evenings or Sunday lunch



CHRISTMAS DAY

1st sitting 12pm for 12.30pm and 2nd sitting 3.30pm for 4pm
5 Courses Adults £160 | under 12's £90

Homemade bread, Henderson's relish whipped butter

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

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

Celeriac velouté with white truffle oil garnish (v)

Creedy carver duck liver parfait, toasted brioche,
spiced plum chutney

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

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

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

Mushroom, stilton & spinach parcel, dauphinoise
potatoes, with a white wine & truffle Sauce (v)

Blacksmiths traditional Christmas plum pudding,
homemade brandy cream sauce

Chocolate & ginger bread marquise, ginger bread
crumb, cherry compote, clotted cream ice cream

Clementine & Grand Marnier parfait, pistachio
crèmeux, candied clementine, pistachio crumb

Artisan cheeseboard, fruit, homemade chutney
& biscuits

Coffee, mints, christmas cake



BOXING DAY

Chef's own leek & potato soup

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

Chicken liver parfait with brandy,
homemade chutney, toast

Tempura king prawns, sweet chilli sauce

Venison Scotch egg – seasoned venison, soft centred
egg, golden crumb, celeriac remoulade,
homemade brown sauce

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

Roast sirloin of mature Scotch beef with chef's
Yorkshire pudding, roast potatoes,
fresh seasonal vegetables & roast gravy

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

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

Pan roasted salmon fillet, creamed leeks,
garden peas, new potatoes

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

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

Sticky toffee pudding, toffee sauce,
clotted cream ice cream

Baileys crème brûlée, mini mince pie

Colston Bassett stilton cheese plate,
chutney, celery, crackers

Black forest trifle

Blacksmiths Christmas plum pudding,
brandy sauce

Tiramisu cheesecake, clotted cream
vanilla ice cream

Adults £60 | Children under 12 £35
Menu served noon–4pm



NEW YEAR'S EVE

Pan seared king scallops, cauliflower textures,
chorizo, coriander

Hand sliced smoked salmon, king prawns, pickled
cucumber, crème fraîche, Marie Rose

Chicken liver parfait, chutney, toasted brioche

Tuna tartare, hash browns

Burrata, roast beetroots, candied walnuts,
watercress, bramble dressing

Fillet of beef (served medium rare), dauphinoise
potatoes, spinach, wild mushrooms, carrot purée,
Madiera reduction

Wild halibut, tarragon potato rosti, spinach,
samphire, lobster bisque sauce, tempura lobster tail

Garlic & thyme roast chicken breast, fondant potato,
tenderstem broccoli, crispy bacon, sweetcorn puree,
charred corn, chicken & tarragon sauce

Wild mushroom, stilton & spinach wellington,
dauphinoise potatoes, truffle hollandaise

Steak & lobster platter for 2 to share –
Chateaubriand (served medium rare),
whole lobster in garlic & chilli butter, field
mushrooms, confit tomato, hand cut chips, Caesar
salad, bearnaise sauce (£15 per person supplement)

Black forest trifle

Artisan cheese plate, chutney, celery, crackers

Sticky toffee pudding with toffee sauce,
clotted cream ice cream

Tiramisu cheesecake, vanilla ice cream

Baileys crème brûlée, mini mince pie

3 courses £70

Please note the pub will close at 10.30pm allowing you to continue your new year celebrations at home.
Enjoy live musical entertainment throughout the evening from our saxophonist.



NEW YEAR'S DAY

Chicken liver parfait, toast, red onion chutney

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

Tempura king prawns, sweet chilli sauce

Wild mushrooms in a cream tarragon sauce
, topped with a poached cacklebean egg,
on toasted foccaccia

Sticky Chinese Tamworth pork belly,
oriental salad

Tuna tartare, hash browns

Roast sirloin of mature Scotch beef with chef's
Yorkshire pudding, roast potatoes,
fresh seasonal vegetables & roast gravy

Garlic & thyme roast chicken breast, fondant
potato, tenderstem broccoli, crispy bacon,
sweetcorn puree, charred corn, chicken
& tarragon sauce

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

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

Soy glazed salmon fillet, sticky jasmine rice,
pak choi

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

Specials board selection available

Black forest trifle

Colston Bassett stilton cheese plate, chutney,
celery, crackers

Sticky toffee pudding with toffee sauce,
clotted cream ice cream

Tiramisu cheesecake, vanilla ice cream

Baileys crème brulee, mini mince pie

Adults £60 | Children under 12 £35
Menu served noon-4pm

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 Eve - £20pp

New Years Day - £20pp

I have read and agreed to the booking terms and conditions

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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
Leek & Potato Soup		Turkey		Plum Pudding	
Fishcakes		Salmon		Trifle	
Seafood Cocktail		Nut Roast		Crème Brulee	
Scotch Egg		Partridge		Cheese plate	

CHRISTMAS DAY LUNCH

STARTERS	no. required	MAINS	no. required	DESSERTS	no. required
Smoked Salmon & Prawn		Turkey		Plum Pudding	
Scallops		Beef Wellington		Chocolate Marquise	
Celeriac Velouté		Halibut		Parfait	
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, New Years Eve or New Years Day. All bookings for the evening festive meal must be pre-ordered and pre-booked, it is not available without prior notice.

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. No bill will be split between more than 2 payments. We cannot provide itemised individual bills. 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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