

# PRE-ORDER DRINKS

## PRE-DINNER DRINKS

Mulled Wine £5.50	Porn Star Martini £9.00
Mulled Cider £5.50	Beverly Hills Iced Tea £9.00
Winter Pimms £5.50	Newly Fashioned £8.00

## SPIRITS AND PORT

All bottles £80.00 each

Tanqueray Gin	Sambuca
Ketel One Vodka	Tequila
Bulliet Bourbon	Hennessey VS Cognac
Captain Morgan	Jägermeister
White, Dark & Spiced Rum	Port £50.00 per bottle

## WINE AND CHAMPAGNE

### WHITE BOTTLE

Pinot Grigio, Italy £23.95
Pays D'oc Viognier, France £22.95
Sauvignon Blanc, Chile £23.95

### RED BOTTLE

Merlot, Chile £23.90
Cabernet Sauvignon, Chile £25.25
Rojia, Spain £29.70

### ROSÉ BOTTLE

Blush Rosé, France £25.00
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### Prosecco £32.00

Moët Champagne £55.00
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## PRIVATE DINING

If you would prefer a more intimate space for your festive celebration then why not book our Private Dining room?

drinkaware

# CHRISTMAS EVENTS

The  
Knife  
& Cleaver  
HOUGHTON CONQUEST

## WHITE OUT PARTY

Friday 21st December  
Starts at 9pm. DJ from 10pm to late  
Dress code: Don your best white outfit  
Free entry, simply register for your tickets at [www.theknifeandcleaver.com](http://www.theknifeandcleaver.com)

## BOXING DAY

Open as normal  
Full à la carte menu available  
for lunch and dinner

## NEW YEAR'S DAY

Open as normal  
Brunch £14.50pp from 10 – 3pm  
Full à la carte menu available 12 – 9pm  
Build Your Own Burgers

## NEW YEAR'S EVE

À la carte available from 6 – 8pm  
Complimentary glass of fizz at midnight to welcome the New Year

MOËT & CHANDON  
CHAMPAGNE

## SANTA'S COMING TO TOWN

Join us on Christmas Eve between 3 – 4pm as Father Christmas has promised us that he is going to pay us a visit. If you've been nice this year, there will be an extra surprise for all the children

Terms and Conditions apply: For tables of 6 or more, we do require a pre-order of your meals to be completed a minimum of 7 days prior to your party. Your credit card details will be stored securely within our pre-order system. No charge will be made at the time of booking or without contacting you first. However, should you wish to cancel your party or reduce your numbers, please notify us 7 days or more in advance by email or call us at the pub. If we don't receive at least 7 days' notice that you wish to cancel, the full cost of the party will be charged to your credit card. There is a 10% service charge for tables of 6 or more. A pre-payment will also be taken for all Christmas Day bookings.

TO MAKE A BOOKING OR TO FIND OUT MORE  
INFORMATION PLEASE CONTACT US AT:

Tel: 01234 930789

Email: [theknifeandcleaver@epicpubs.com](mailto:theknifeandcleaver@epicpubs.com)  
[theknifeandcleaver.com](http://theknifeandcleaver.com)

TURNING ON THE  
FESTIVE MAGIC

CHRISTMAS MENUS & EVENTS  
29TH NOVEMBER – 31ST DECEMBER 2018

# CHRISTMAS MENU

Lunch 2 Courses £18.00pp | 3 Courses £22.00pp  
Dinner 2 Courses £22.00pp | 3 Courses £27.00pp

## STARTERS

### Curried Parsnip & Apple Soup

Parsnip Bhaji (v,gfa,df,ve)

### Hot Smoked Mackerel

Heritage Beetroot & Caper Salad,  
Horseradish Yoghurt (gf,dfa)

### Duck Liver Pâté

Pineapple & Mustard Seed Chutney,  
Toasted Sourdough (gfa)

### Whipped Goats Cheese

Red Wine & Thyme Figs, Endive,  
Candied Walnuts (v,gf,n,dfa,veo)

## MAINS

### Turkey & Apricot Stuffing Roulade

Sage Roast Potatoes, Pigs in Blankets,  
Brussel Sprouts & Gravy (gfa)

### Mulled Winter Lamb Casserole

Potato & Celeriac Gratin,  
Pomegranate & Mint (gf)

### 8oz Dry-aged British Rump Steak

Chunky Chips, Caramelised Onion &  
Watercress, Peppercorn Sauce (gf,dfa)

Supplement £4.50

### Dill Crusted Scottish Salmon

Brown Crab & Leek Crushed  
Potatoes, White Wine Cream (gfa)

### Iron Bark Pumpkin & Chestnut Roast

Puy Lentil & Truffle Vinaigrette,  
Crispy Kale (v,gf,n,df,ve)

All served with Sticky Red Cabbage,  
Glazed Chantenay Carrots & Broccoli  
for the table to share (v,dfa)

## PUDDINGS

### Buttermilk Panna Cotta

Stem Ginger Shortbread,  
Roasted Rhubarb (gf)

### Christmas Pudding Tart

Spiced Cranberries  
& Vanilla Custard (n,v)

### Cropwell Bishop Stilton

Grape & Celery Chutney,  
Artisan Biscuits (gfa)

### Limoncello Sorbet

Saffron & Ginger Poached  
Clementines (gf,v,df,ve)

### Bitter Chocolate & Orange Delice

Honeycomb, Salted Caramel  
Ice Cream (gf,v)

# CHRISTMAS DAY LUNCH MENU

Available 25th December | £69.95pp  
Available from 12 – 3pm & 3 – 6pm | Children under 12 years old half price  
4 Courses including presents from Father Christmas

## STARTERS

### Devon Crab Cocktail

Whipped Avocado, Seaweed  
Crostoni & Caviar (gfa)

### Tea Smoked Duck Breast

Radish & Hazelnuts, Blood  
Orange Jelly (gfa,n)

### Cornish Brie & Onion Tart

Celeriac & Pickled Pear Salad,  
Sherry Dressing (v,veo)

## MAINS

### Traditional Roast Turkey

Sage Roast Potatoes, Apricot Stuffing,  
Pigs in Blankets & Gravy (gfa)

### Slow-cooked Rib of

### Cumbrian Beef

Smoked Potato Gratin, Red  
Wine & Shallot Sauce (gf)

### Pumpkin &

### Wild Mushroom Strudel

Lentil & Truffle Purée, Candied  
Chestnuts (v,n,df,ve)

All served with Sticky Red Cabbage,  
Glazed Chantenay Carrots,  
Parsnips & Brussel Sprouts for  
the table to share (v,dfa)

## PUDDINGS

### Warm Christmas Pudding

Brandy Sauce (v,n)

### Baileys Tiramisu

Mulled Cherries

### Selection of British Cheeses

Spiced Apple Chutney  
& Millers Damsels (gfa)

### Limoncello Sorbet

Saffron & Ginger Poached  
Clementines (gf,v,df,ve)

## TO FINISH

Tea, Coffee & Petit Fours

Additional Vegan options available on request

Please ask for any allergen information

(gf) Gluten Free | (gfa) Gluten Free Available  
(n) Contains Nuts | (df) Dairy Free | (dfa) Dairy Free Available  
(v) Vegetarian | (ve) Vegan | (veo) Vegan Option

# CHRISTMAS BUFFET

£19.75pp | Available in the Private Dining rooms  
Minimum of 20 people per booking

Artisan Breads, Garlic & Herb Butter (v,gfa,dfa)

Nocellara Olives, Orange & Basil (v,gf,df,ve)

Cheese & Paprika Straws (v)

Platter of Smoked Mackerel,  
Prawns & Poached Salmon,  
Cucumber & Beetroot (gf,df)

Mini sustainable Fishcakes, Lime & Saffron Aioli

Pork & Black Pudding Sausage Rolls, Pineapple & Mustard Chutney

Roast Turkey & Bacon Christmas Crackers,  
Cranberry Ketchup

Wild Mushroom & Spinach Wellingtons (v)

Pumpkin, Chestnut & Sage Quiche, Rocket Pesto (v)

Sea Salt & Rosemary Roast Potatoes (v,gf,df,ve)

Winter Vegetable & Pumpkin Seed Slaw, Sherry Dressing (v,gf,df,ve)

Mince Pies, Brandy Cream (v)

Rhubarb & Ginger Trifle (v,gf)

Additional Vegan Options Available on Request