



Christmas 2018

The Market Pub

3 course Christmas Menu - £25.00

Starter

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Roasted Butternut Squash Soup, Crispy Sage, Crusty Bread

Salad of Derbyshire Stilton, Walnuts, Rocket & Red Onion,
Honey & Wholegrain Mustard dressing

Oven Baked Goats Cheese
Thyme & Honey, Walnuts, Leaves, Crostini

Main

*

Roast British Turkey,
Buttery Home-made Mash & Roast Potatoes, Sausage wrapped in Bacon, Homemade Stuffing,
Seasonal Vegetables, Home-made Gravy & Cranberry Sauce

Home-Roasted British Beef,
Yorkshire Pudding, Home-made Mash & Roast Potatoes,
Seasonal Vegetables, Home-made Meat Gravy

Pan Fried Fillet of Salmon,
Roasted Onion Mash, Spinach & White Wine Sauce

Dessert

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Homemade Bailey's Cheesecake, Chocolate Ice Cream

Homemade Lemon Posset, Chocolate Sprinkles, Biscotti

Selection of British Cheeses, Pickle & Crackers



Christmas 2018

The Market Pub

Deluxe Christmas Menu - £35.00

Starter

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Anti Pasti Plate

Parma Ham, Salami, Olives, Sunblush Tomatoes,
Flame Roasted Artichoke, Smoked Brie, Soft Blue Cheese, Ciabatta

Crispy Tempura Prawns, Fresh Chilli & Lime Salad, Tempura Sauce

Bacon & Stilton stuffed Portobello Mushroom, Salad Leaves, Balsamic Dressing

Main

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Char-Grilled Fillet Steak

Pea Puree, Chestnut Mushrooms, Fresh Peas, Roasted Onion Shells,
Homemade Chips & Pepper Sauce

British Pork Fillet & Seared Scallops

Leek Mash, Roasted Squash Puree, Sprouting Broccoli, Chestnuts, Crackling & Cider Jus

Pan Fried Fillet of Sea Bass & Char-Grilled Jumbo Prawns

French Bean, Rocket & Broad Bean Fricassee, Truffle & Parmesan Fries

Dessert

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Homemade Chocolate & Honeycomb Cheesecake, Popping Candy, Salted Caramel Ice Cream

Homemade Chocolate Brownie, Chocolate Sauce, Luxury Vanilla Ice Cream

Selection of British Cheeses, Pickle & Crackers



Christmas 2018

The Market Pub

Vegetarian & Vegan Menu - £22.50

(V) denotes vegan

Starter

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Roasted Butternut Squash Soup, Crispy Sage, Crusty Bread (V)

Homemade Lentil Dahl, Griddled Aubergine, Warm Chapatis (V)

Oven Baked Goats Cheese
Thyme & Honey, Walnuts, Leaves, Crostini

Main

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Vegan Nut Roast (V)
Home-made Mash & Roast Potatoes, Vegan Sausage, Vegan Stuffing,
Seasonal Vegetables, Home-made Vegan Gravy & Cranberry Sauce

Homemade Vegan Haggis n Neeps Pie (V)
Creamy Mash, Seasonal Vegetables & Vegan Gravy

Homemade Aubergine, Mozzarella, Tomato & Olive Gratin
Rosemary & Garlic Fries, Fresh Salad

Dessert

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Vegan Raspberry Ice Cream Cookie Sandwich, Fresh Raspberries, Chocolate Sauce, Raspberry Coulis (V)

Vegan Chocolate Cake, Peanut & Almond Popcorn, Vanilla Ice Cream (V)

Selection of British Cheeses, Pickle & Crackers

New Year's Eve at The Market Pub



3 course New Year's Eve Menu - £40.00

Starter

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Fresh Half Lobster Thermidor, Rocket, New Potato & Chive Salad

Anti Pasti Plate

Parma Ham, Salami, Olives, Sunblush Tomatoes,
Flame Roasted Artichoke, Smoked Brie, Soft Blue Cheese, Ciabatta

Moules Marinière & Crusty Bread

Main

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Pan Fried Fillet of Halibut

Mussel, Sweetcorn & White Wine Veloute, Fresh Mussels, Crispy Squid, Fried Potatoes & Fresh Parsley

Char-Grilled Fillet Steak

Pea Puree, Chestnut Mushrooms, Fresh Peas, Roasted Onion Shells, Homemade Chips & Pepper Sauce

British Pork Fillet & Seared Scallops

Leek Mash, Roasted Squash Puree, Sprouting Broccoli, Chestnuts, Crackling & Cider Jus

Dessert

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Homemade Chocolate & Honeycomb Cheesecake
Popping Candy, Salted Caramel Ice Cream

Homemade Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Selection of British Cheeses, Pickle & Crackers