

Christmas

at



TWIN OAKS
HOTEL • RESTAURANT • FUNCTIONS

CHRISTMAS & NEW YEAR CELEBRATIONS

Call: 01246 855455 Email: book@twinoakshotel.co.uk
www.twinoakshotel.co.uk

Church Lane, Palterton, Chesterfield, Derbyshire, S44 6UZ

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Festive Fayre

Homemade Tomato Soup

Petit pain & butter (vegan option available)

Traditional Prawn Cocktail

Northern Atlantic prawns, crisp iceberg lettuce,
brandy infused Marie Rose sauce, brown bread & butter

Festive Garlic Mushrooms

Sautéed mushrooms, creamy white wine sauce, grilled mozzarella with garlic ciabatta (v)

Duck & Orange Pâté

Dressed leaves & a Melba toast

Salt & Pepper Squid

Lime mayonnaise



Roast Derbyshire Turkey

Stuffing, pigs in blankets, roast potatoes, vegetables & cranberry sauce

Roast Silverside of Beef

Homemade Yorkshire pudding, roast potatoes, vegetables & rich roast gravy

Fillet of Salmon

White wine & dill sauce, parmentier potatoes & vegetables

Breast of Festive Pheasant

Cherry, port & orange sauce with a hint of cinnamon,
homemade roast potatoes & vegetables

Vegetable Fajitas

Soft tortilla wraps, tomato salsa & guacamole (vegan)

Penne Arrabbiata

Chilli spiced tomato & pepper sauce, dressed rocket, Parmesan shavings & garlic bread (v)



Traditional Christmas Pudding

Brandy sauce

Festive Trifle

Boozy sponge, fruits set in jelly, thick custard and whipped cream

Apple Pie

Pouring cream or custard

Chocolate Brownie

Pouring cream or ice cream (vegan option available)

Tangy Lemon Cheesecake

Pouring cream



Fresh ground coffee with warm mince pies



**FESTIVE FAYRE DINNER DISCO PARTY NIGHTS IN THE MARQUEE
AVAILABLE FRIDAY & SATURDAY**

Christmas Eve Carvery (12pm til 6pm)

Chef's Selection of Roasts from the Carvery - Honey baked ham, beef & lamb
Choice of traditional accompaniments
Starters & desserts available (individually priced)

Christmas Day

Glass of fizz

Homemade Tomato Soup

Petit pain & butter (vegan option available)

Duck & Orange Pâté

Dressed leaves & a Melba toast

Prawn & Crab Meat Cocktail

Northern Atlantic prawns, crab meat, crisp iceberg lettuce,
brandy infused Marie Rose sauce, brown bread & butter

Deep Fried Mushrooms

Garlic dip (v)



Chef's Selection of Roasts from the Carvery

Beef, Pork & Turkey

Choice of traditional accompaniments

Fillet of Sea Bass

Wilted spinach & spring onions, wholegrain mustard sauce

Wild Mushroom Risotto

Wild mushrooms, onions, white wine & butter slowly cooked with arborio rice

Vegetable Fajitas

Soft tortilla wraps, tomato salsa & guacamole (vegan)



Traditional Christmas Pudding

Brandy sauce

Festive Trifle

Boozy sponge, fruits set in jelly, thick custard and whipped cream

Apple Pie

Pouring cream or custard

Chocolate Brownie

Pouring cream or ice cream (vegan option available)

Tangy Lemon Cheesecake

Pouring cream

Sticky Toffee Sponge

Custard



Fresh ground coffee with warm mince pies

Boxing Day Lunch

Homemade Tomato Soup

Petit pain & butter (vegan option available)

Traditional Prawn Cocktail

Northern Atlantic prawns, crisp iceberg lettuce,
brandy infused Marie Rose sauce, brown bread & butter

Festive Garlic Mushrooms

Sautéed mushrooms, creamy white wine sauce, grilled mozzarella with garlic ciabatta (v)

Duck & Orange Pâté

Dressed leaves & a Melba toast

Salt & Pepper Squid

Lime mayonnaise



Chef's Selection of Roasts from the Carvery

Honey Glazed Ham, Beef & Lamb

Choice of traditional accompaniments

Fillet of Salmon

White wine & dill sauce, parmentier potatoes & vegetables

Breast of Festive Pheasant

Cherry, port & orange sauce with a hint of cinnamon,
homemade roast potatoes & vegetables

Vegetable Fajitas

Soft tortilla wraps, tomato salsa & guacamole (vegan)

Penne Arrabbiata

Chilli spiced tomato & pepper sauce, dressed rocket, Parmesan shavings & garlic bread (v)



Traditional Christmas Pudding

Brandy sauce

Festive Trifle

Boozy sponge, fruits set in jelly, thick custard and whipped cream

Apple Pie

Pouring cream or custard

Chocolate Brownie

Pouring cream or ice cream (vegan option available)

Tangy Lemon Cheesecake

Pouring cream



Fresh ground coffee with warm mince pies

New Year's Eve Party in the Marquee

Homemade Tomato Soup

Petit pain & butter (vegan option available)

Traditional Prawn Cocktail

Northern Atlantic prawns, crisp iceberg lettuce,
brandy infused Marie Rose sauce, brown bread & butter

Duck & Orange Pâté

Dressed leaves & a Melba toast

Salt & Pepper Squid

Lime mayonnaise



Roast Silverside of Beef

Homemade Yorkshire pudding, roast potatoes, vegetables & rich roast gravy

Breast of Chicken

Stuffed with Brie, wrapped in Parma ham with a spring onion sauce

Salmon Steak

Tagliatelle, roast cherry tomato & basil sauce

Vegetable Fajitas

Soft tortilla wraps, tomato salsa & guacamole (vegan)

Aubergine Curry

Basmati rice (vegan)



Traditional Christmas Pudding

Brandy sauce

Festive Trifle

Boozy sponge, fruits set in jelly, thick custard and whipped cream

Apple Pie

Pouring cream or custard

Chocolate Brownie

Pouring cream or ice cream (vegan option available)

Tangy Lemon Cheesecake

Pouring cream



Fresh ground coffee with warm mince pies



Haggis Neeps & Tatties & glass of fizz to toast the new year in!

New Year's Day Carvery (12pm til 4pm)

Chef's Selection of Roasts from the Carvery - Honey baked ham, beef & lamb

Choice of traditional accompaniments

Starters & desserts available (individually priced)

Price List

Christmas Fayre

LUNCH (Monday - Saturday, 12pm til 2pm)

Adults £19.95 / Children (under 12) £9.95, Senior Citizens Luncheon £14.95

DINNER (Monday - Thursday, 6pm til 9pm)

Adults £26.95 / Children (under 12) £14.95

DINNER DISCO PARTY NIGHTS IN THE MARQUEE (Friday & Saturday)

Arrive 7pm, dinner served 8pm prompt

Adults £36.95 (Includes disco until midnight)

Christmas Eve Carvery (12pm til 6pm)

Adults £9.95 / Children (under 12) £6.00

Christmas Day (12pm til 4pm)

Adults £64.95 / Children (under 12) £22.95

Boxing Day Lunch (12pm til 3pm)

Adults £29.95 / Children (under 12) £12.95

New Year's Eve Party in the Marquee (7pm til late)

Adults £49.95

New Year's Day Carvery (12pm til 4pm)

Adults £9.95 / Children (under 12) £6.00

{ (v) Suitable for vegetarians or vegetarian option available. We regret we cannot guarantee that any of our products are free from nuts or nut derivatives. Dishes with fish may contain bones. }

Offers

25% OFF ACCOMMODATION RATES FOR PARTY GUESTS

FREE BOTTLE OF BUBBLY

For the party organiser on parties of 10 people or more

To book call **01246 855455** or email **book@twinoakshotel.co.uk**

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