



THE
MAYNARD
FESTIVE MENU

CHRISTMAS AT THE MAYNARD

Christmas is a special time of year to reflect on what is important to each of us. After the turbulence the last 2 years, we should be finishing the year on a high to spend quality time with friends, family, colleagues and the all people that matter the most. Last Christmas was affectively cancelled so we know you will be making the most out of Christmas this year

We have put together a selection of packages to celebrate all things Christmas at The Maynard; eating, drinking and merriness. All of our menus have been created using the freshest of premium ingredients from our local suppliers. Special attention has been considered with regards to dietary requirements to make eating out during the festive period easy for everyone.

Confirm your 3 course festive meal with a deposit prior to 31st October and we will offer you a glass of sparkling wine on arrival.

We can offer large parties in the Chatsworth suite of up to 120 people for a private booking (minimum numbers required). Alternatively why not join others in celebrating in weekend party nights.

If you're planning multiple parties, why not consider a get-together at The George in Hathersage? Our sister's private dining room can host parties of up to 30. For more information, please email them enjoymore@thegeorgehathersage.com

Join us for a mulled wine and mince pie by the fire, accompanied by great food and efficient service to celebrate this special time of year. Put up your feet and let us do the hard work.

Kindest regards



Rob Hattersley
Managing Director



PRICING & OPENING HOURS

The main menu will run throughout December with the exception of Christmas Day and the evening of New Year's Eve. Our festive menu, available for lunch and dinner, adds the seasonal touch to bring the spirit of Christmas to the table. Advanced booking is recommended for all food and drinks during December.

Festive Menu - 2 Courses £24.95 / 3 Courses £28.95

Christmas Day - £90 per person / £45 per child under 12 years old

New Year's Menu - £90 per person, includes live entertainment

OPENING HOURS

Up to 23rd December

Food 8am – 9:30pm

Bar closes at 12am

Christmas Eve

Food 8am – 6pm

Bar closes at 11pm

Christmas Day

Food 12-3:30pm

Bar closes at 8pm

Boxing Day

Food 12 – 6pm

Bar closes at 11pm

27th – 30th December

Food 8am – 9:30pm

Bar closes at 12am

New Year's Eve

Food 12 – 3 / 6 – 10

Bar closes at 1am

New Year's Day

Food 12 – 6

Bar closes at 8pm

2nd January onwards

Food 8am – 9:30pm

Bar closes at 12am



FESTIVE MENU

STARTERS

Crayfish & crab meat in a seafood sauce with baby gem on crostini (GFa)

Baby spinach salad with maple-glazed chantenay carrots, candied walnuts and blood orange segments (VE) (GF)

Carrot & ginger cream soup with toasted sourdough and carrot crisps (V) (GFa)

Chicken liver parfait with toasted sourdough and red onion & blueberry chutney (GFa)

MAINS

Roast turkey with braised red cabbage, Brussel sprouts, maple-glazed carrots and parsnips, duck fat & herb-roasted potatoes, sausage meat & cranberry stuffing, pigs in blankets and gravy (GFa)

Vegetable Wellington with braised red cabbage, Brussel sprouts, herb-roasted potatoes and vegetarian gravy (VE)

Slow-roasted blade of beef with horseradish mashed potato, bourguignon sauce and buttered kale (GF)

Pan-fried sea bass, winter vegetable risotto with orange beurre blanc and parsnip crisps (GF)

DESSERTS

Christmas pudding with brandy crème anglaise (V)

Poached plums with gluten free crumble and coconut ice cream (VE) (GF)

Chocolate brownie with butterscotch sauce and vanilla ice cream (V) (GF)

White chocolate and raspberry tiramisu (V)



CHRISTMAS DAY MENU

On arrival, receive a glass of sparkling wine, Bucks' Fizz or soft drink, as well as a selection of homemade breads with truffle butter (V) (GFa).

STARTERS

Crab arancini with bisque sauce, seared scallops, parmesan tuille and crispy seaweed

Turmeric cauliflower & parsnip cream soup, served with spiced cauliflower tempura, parsnip crisps and toasted sourdough (V) (GFa)

Grand Marnier marinated figs, chicory & tofu salad with orange segments, coriander and carrot ribbons, tossed in a mulled red wine vinaigrette (VE) (GFa)

Earl Grey smoked duck breast with roasted sesame pumpkin, spicy chickpeas and girolle mushrooms (GF)

MAINS

New Close Farm roast turkey with braised red cabbage, Brussel sprouts, maple-glazed carrots & parsnips, goose fat herb-roasted potatoes, sausage meat & cranberry stuffing, pigs in blankets and homemade gravy (GFa)

Monkfish fillet with crayfish & saffron risotto, lime beurre blanc and purple sprouting broccoli (GF)

Roast pumpkin, chestnut & wild mushroom pie, braised red cabbage, maple-glazed root vegetables, with vegetarian gravy (VE) (GFa)

Beef Wellington with dauphinoise potatoes, roasted vine tomatoes and red wine & blackberry jus

DESSERTS

Christmas pudding with brandy butter and pistachio ice cream (V) (GFa)

Chocolate torte with pomegranate & white chocolate cream, served with vanilla creme anglaise (V)

Mango 'creme brulée' with passionfruit coulis and dehydrated fruits (VE) (GF)

Mint & basil panna cotta with cognac infused cherries (V) (GF)

Pear, rhubarb & blackberry, almond crumble with blood orange ice cream (V) (GF)

COFFEE

Tea or fresh filter coffee with a selection of handmade chocolates (V) (GF)



NEW YEARS MENU

STARTERS

Baked octopus with roasted fennel, baby new potatoes, roast pumpkin and aged-balsamic vinaigrette (V) (GF)

Goat's cheese filo parcel with baked heritage beetroot salad and red onion & blueberry marmalade (V)

Quinoa & kale winter salad with pomegranates, pecan nuts, maple glazed carrots and blood orange segments (VE) (GF)

Lobster bisque with croutons and micro herbs (GFa)

Duck rilette with toasted sourdough, plum & ginger chutney and pickled vegetables (GFa)

MAINS

Provence-crust lamb rack with parsnip & turmeric purée, roasted vine tomatoes, pommes Anna and lamb jus

Pan-fried turbot fillet with lobster & crab risotto, samphire and parmesan tuille (GF)

Pan-roasted cornfed chicken with braised purple carrots, roasted new potatoes, cauliflower purée and red wine sauce (GF)

Venison fillet with Dijon carrot puree, tender-stem broccoli, dauphinoise potatoes, chorizo & sage sauce (GF)

Oven baked, spiced crispy cauliflower with wild mushroom fricassée, vegan risotto and crispy kale (VE) (GF)

DESSERTS

White & dark chocolate brownie, minty dark chocolate mousse and blackberry ice cream (V) (GF)

White chocolate & Frangelico tiramisu (V)

Pistachio sticky toffee pudding with Pedro Ximénez toffee sauce and vanilla ice cream (V)

Lemon tart with Italian meringue and raspberry coulis (V)

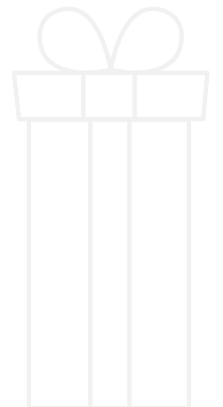
A selection of Derbyshire cheeses with artisan biscuits, honey-walnuts, grapes and red onion & blueberry chutney (V) (GFa)

COFFEE

Tea or fresh filter coffee with a selection of handmade chocolates (V) (GF)

On arrival, receive a glass of sparkling wine or soft drink as well as a selection of homemade breads with truffle butter (V) (GFa).

Receive a glass of sparkling wine at midnight.



TERMS & CONDITIONS

Deposits and prepayments

Your Christmas booking with us is only confirmed once we have received your non-transferable and non-refundable deposit payment.

A £10 deposit per person is required for all festive bookings and £20 for Christmas Day & New Year's Eve.

For festive menu bookings, we'll make sure your deposit is deducted from your final bill on the day of your booking, subject to any changes/cancellations, as detailed below. All outstanding balances and deposit payments must be paid on or before the day of your Christmas event – unfortunately we can't invoice for payment after your event.

Final balances for food orders for Christmas Day and New Year's Eve are requested 2 weeks prior to the date taking place. These payments are non-refundable.

Changes & Cancellations

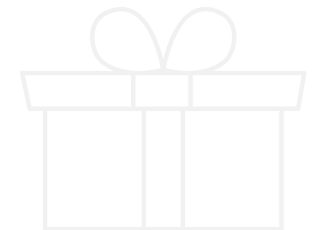
We understand that things change and the number of guests may increase or decrease – if this happens we'll just need the final number attending your Christmas festive at least 7 working days before your booking so we ensure that there is sufficient space. If, for whatever reason, a guest at your party can't make it, please call us and cancel at least 24 hours before you are due to arrive for your Christmas event otherwise we will have to charge you the full deposit paid. We will also charge the full deposit amount in the event of no-shows.

Offers

To take advantage of our free fizz reception your Christmas sit down meal must be booked and your deposit paid on or before 31st October 2021. Full offer terms and conditions apply. The free fizz reception will include one glass (125ml) of Durello Spumante per guest. A soft drink will be offered as an alternative and no cash alternative is available.

Final Bits

When you confirm your final numbers, we will also need your full menu choices at least 14 working days before your booking, so it gives us plenty of time to prepare. We would be really grateful if you could arrive on time for your Christmas booking – it will help make your booking go as smoothly as possible. If you do think you'll be late please give us a call. If any of your guests look younger than 21 please ensure they bring a valid passport or driving license as proof of identification and age. All prices include VAT. Bookings in the ballroom for New Year's Eve will be for adult guests only; children will not be permitted this evening.





LONGBOW

BARS & RESTAURANTS.

ENJOY MORE AT THE MAYNARD.

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