



THE
MAYNARD

ENJOY THE FESTIVE SEASON AT THE MAYNARD

CHRISTMAS AT THE MAYNARD

Christmas is a special time of year to reflect on what is important to each of us. We believe that Christmas is about spending quality time with friends, family, colleagues and the all people that matter the most.

We have put together a selection of packages to celebrate all things Christmas at The Maynard; eating, drinking and merriness. Our menus have been designed using the freshest produce 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. We are now taking bookings for groups of 1-40 people in our restaurant for your family, work function or Christmas get togethers with friends.

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 at one of our events or in our restaurant?

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 (Terms and conditions apply)*

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



OPENING HOURS & HOW TO BOOK

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.

We have a range of exciting events to keep you entertained throughout the festive season. More details will be confirmed closer to the time - keep your eye on our website, social media and newsletters for the latest information.

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
Bar closes at 6pm

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

MAKE A BOOKING

You can make a booking for all of our events and tables in our restaurants via our website:

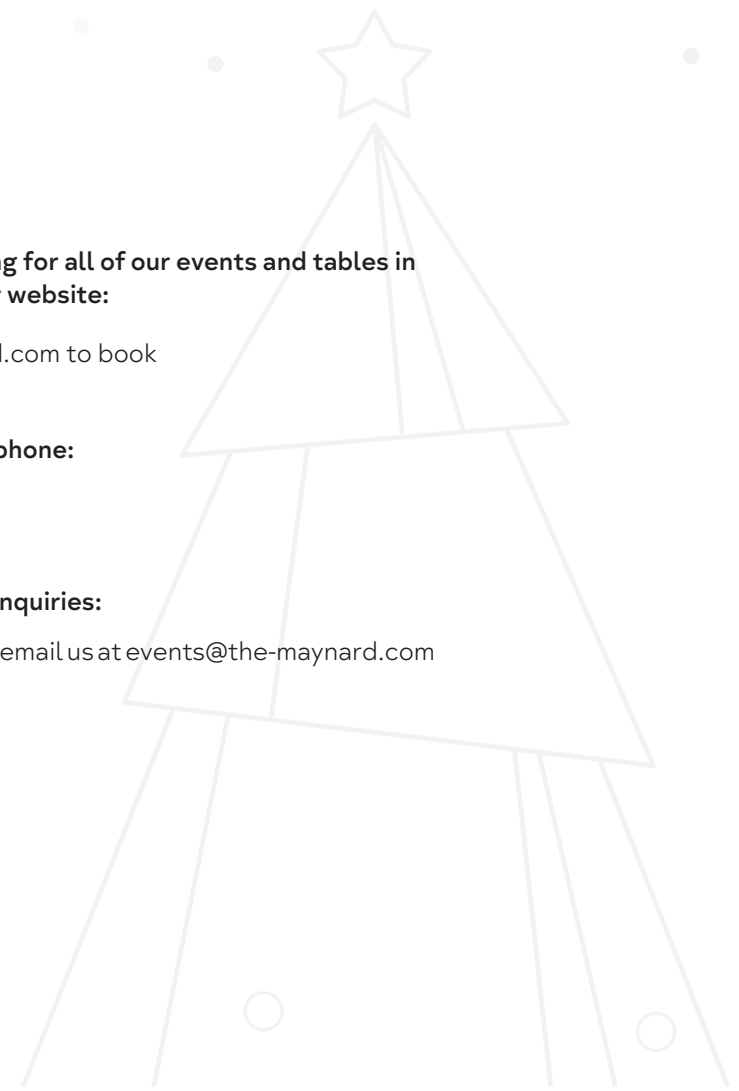
Visit www.the-maynard.com to book

You can also book via phone:

01433 424110

If you have any other enquiries:

Please give us a call, or email us at events@the-maynard.com



EVENTS

We have a wide range of fantastic events taking place this Christmas at The Maynard. There's something for everyone, ensuring a superb festive season for all. Get into the Christmas spirit with us!

Traditional Christmas Market - Sunday 27th November - 11am - 3pm - Free Entry

Join us in the Chatsworth Suite where there will be a wide range of stalls and attractions, and delicious food and drink.

Events alongside our festive menu:

Christmas Party Night - Saturday 10th December - 7pm arrival, food served at 7:30pm. £35.00 per person

Dance the night away at our Christmas Party Night, with a brilliant live DJ playing all of your favourites.

Holly Victoria - Female Vocalist - Friday 16th December - 7pm arrival, food served at 7:30pm - £35.00 per person

Maynard favourite and friend, Holly, will be serenading, entertaining and performing some festive classics in the Chatsworth Suite.

Grumpah Band Live - Sunday 18th December - 12pm arrival, food served at 1:30pm. £35.00 per person

No Christmas would be complete without an appearance from the hugely talented Grumpah band!

Other events - please see relevant event pages for more information:

Wines for Christmas with Hattersley Wines - Friday 9th December - £45.00 per person

Christmas Brass Band with a Pie & Peas Supper - Wednesday 7th, Thursday 8th, Wednesday 14th, Thursday 15th December - £19.50 per person

New Year's Eve with four-piece band - 31st December - £90.00 per person (+£45.00 per person to upgrade to the wine pairing)

WINES FOR CHRISTMAS WITH HATTERSLEY WINES

Friday 9th December

7pm arrival, 7:30pm food served.

£45.00 per person

Come and join us for an evening of home cooked food, paired perfectly with Hattersley Wines. An introduction and expert insight on each wine will be provided by founder of Hattersley Wines, John Hattersley, and will include how each wine is best paired with food. This event is a must before filling your Christmas wine rack.

WELCOME DRINK

Wildeberg "Meteorique" Blanc de Blancs MCC, Coastal Region
Soave Classico 'Gran Guardia'

STARTERS

Montresor Lugana Bio Organi

Wild mushroom and truffle arancini served with roasted fennel and butternut squash puree, spiced cranberry sauce (V) (VEa) (GFa)

MAINS

L'Ermitage Auzan Rouge
Nieto Malbec Mendoza

Slow cooked beef blade served with rosti potato, bourguignon sauce and green beans (GF)
Vegan wellington served with rosti potato, sautéed green beans and home made roasted tomato sauce (VE)

DESSERTS

Dessert wine

Christmas pudding bonbon covered in dark & white chocolate, dark chocolate and orange tart, salted caramel sauce, orange jellies



CHRISTMAS BAND WITH A PIE AND PEAS SUPPER

Wednesday 7th, Thursday 8th, Wednesday 14th, Thursday 15th December.

7pm start, food served at 7:30pm.

£19.50 including brass band and a pie & peas supper

In what is now a true Maynard tradition, up to 30 local musicians from the Oughtibridge Brass Band will be playing Christmas carols, songs and well known festive favourites. The evening will be accompanied by a delicious pie and peas supper. A perfect Christmas occasion in the Chatsworth Suite for the whole family to enjoy.

PIES

Turkey, cranberry and bacon lardon pie, served with mash potatoes, peas and proper gravy (GFa)

Roast spiced butternut squash and root vegetable pie, served with vegan mash potato, peas and vegetarian gravy (VE) (GFa)

DESSERT

Poached apple and cinnamon almond crumble served with vanilla ice cream (GF, VE)(+£5.50 per person supplement)



FESTIVE MENU

Three courses - £32.50 per person. Two courses - £28.50 per person

STARTERS

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

Heritage beetroot carpaccio served with rocket salad, toasted cashew nuts, vegan cheese and balsamic glaze (VE) (GF)

Spiced butternut squash soup served with herb oil and toasted sourdough bread (VE) (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)

Slow-cooked beef bourguignon, served with creamy mashed potato and sautéed green beans (GF)

Hake fillet marinated in lime & coriander, served with a cinnamon & star anise rice cake coated in polenta flour, spicy fish sauce and roasted butternut squash (GF)

Celeriac, chestnut & lentil pithivier served with braised red cabbage purée, maple-glazed carrots and parsnips, sautéed Brussels sprouts and herb & paprika roasted potatoes (VE) (GFa)

DESSERTS

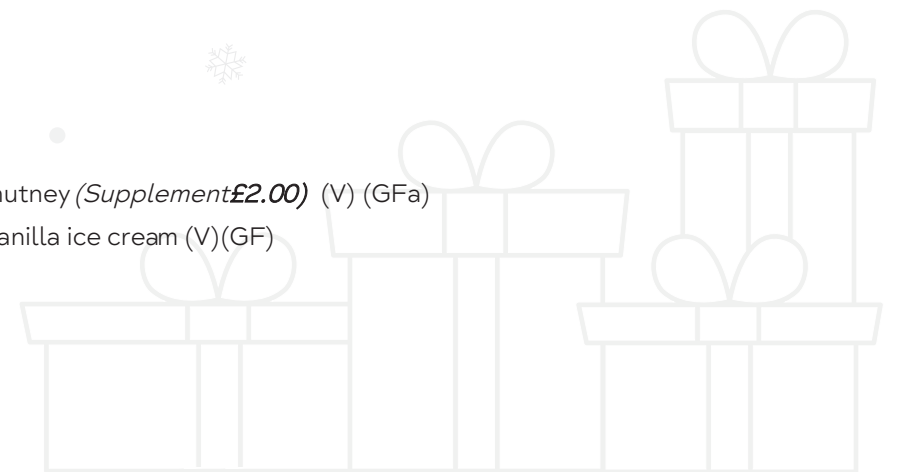
Christmas pudding with brandy crème Anglaise (V)

Local cheese board with artisan biscuits, honey-walnuts, grapes and red & onion & blueberry chutney (*Supplement £2.00*) (V) (GFa)

Flourless dark & white chocolate brownie served with smoked-strawberry caramel sauce and vanilla ice cream (V) (GF)

Steamed ginger pudding served with crème Anglaise and orange sorbet (V)

Vegan apple & cinnamon pie served with vegan vanilla ice cream and icing sugar (VE)



CHRISTMAS DAY MENU

£95.00 per person

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

Home-smoked duck breast with truffled-celeriac purée, pickled blackberries, parsnip crisps and a sticky port glaze (GF)

Jerusalem artichoke & baked apple soup served with toasted sourdough and apple crisps (VE) (GFa)

Assiette of heritage beetroot and goats' cheese, pine nuts and balsamic glaze (V)(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)

Pan-fried halibut with seafood & saffron chowder, grilled langoustine & buttered samphire & heritage tomato brunoise (GF)

Spiced pumpkin pie topped with chickpea meringue, served with toasted cashew nuts, kale, tenderstem broccoli and smoked roasted-tomato sauce (VE) (GF)

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 cake with pomegranate, ricotta and white chocolate cream served with vanilla crème Anglaise (V)

Vegan coconut panna cotta, star anise roasted pineapple and toasted coconut shavings (VE)(GF)

Chestnut & pistachio cheesecake, dark cherry compote, pistachio caramel crisp (V)

Local cheese board with artisan biscuits, honey-walnuts, grapes and red onion & blueberry chutney (GFa)

COFFEE

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

(Childrens portions are available at half-price. A child friendly menu is available upon request)

NEW YEARS MENU

Sunday 31st December

7pm arrival, 7:30pm food served.

£90 per person (+£45 to upgrade to the wine pairing)

There's no other place to be on New Years Eve than at The Maynard. Our executive chef has expertly crafted an exquisite seven-course meal for your enjoyment. This will be followed by entertainment from a sensational four-piece band, playing all of your favourites keeping you dancing right up until the bells chime at midnight... and beyond!

NIBBLES ON ARRIVAL

Glass of sparkling wine - Cremant d'Alsace

FIRST COURSE

White wine - Wild House Chenin Blanc Stellenbosch

Crispy pigeon bonbon served with mixed grain falafel crumbs, turmeric cauliflower puree, smoked shallots sauce (GF)

Wild mushroom and truffle paté served with crispy oat cake, red onion & blueberry marmalade, mixed chicory salad

WARMER

Japanese Saki

Your choice of ramen;

Rolled pork belly with tahini and garlic sautéed baby spinach

Maple glazed tofu and pak choi

FISH COURSE

Glass of white wine - Bourgogne Blanc

Harissa spiced turbot fillet wrapped in seaweed, served with roast smoked fennel, maple-roasted butternut squash purée, pan-fried cod cheeks with caper butter green sauce (GF)

Harissa roast aubergine served with Israeli couscous, almonds and dried apricots, roast garlic yoghurt and coriander (VEa) (GFa)

MAIN COURSE

Glass of red wine - Rioja Ontanon Crianza

Venison fillet with dijon carrot purée, tenderstem brocolli, dauphinoise potatoes and chorizo & sage sauce (GF)

Beetroot, spinach and vegan cheese pithivier served with roast smoked fennel, maple roast butternut squash puree, artichokes and caper sauce (VE)

DESSERTS

Glass of dessert wine-

Palladini Moscato Vendemmia Tardiva

Pistachio baked Alaska served with Grand Marnier

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

COFFEE AND HAND MADE CHOCOLATES

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 a minimum of 48 hours 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.

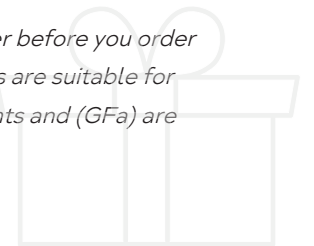
Offers

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. The fizz reception is only available for Christmas Day and Festive Meal bookings, and does not include events.

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.

If you have an allergy or intolerance, please speak to a team member before you order food or drink. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet



KEEP IN TOUCH

Follow us on social media

For all of the latest news and offers from The Maynard, follow us on social media:

Facebook: @themaynard2020
Instagram: @the_maynard2020

Be sure to also follow our sister venue, The George in Hathersage:

Facebook: @thegeorgehathersage
Instagram: @thegeorgehathersage

Visit our website

For more information, to sign up to our newsletter and to make bookings:
www.the-maynard.com

The website for our sister venue is:
www.thegeorgehathersage.com

Give us a call

Alternately, give us a call on 01433 424110
For The George in Hathersage, it's 01433 650436





Longbow

BARS & RESTAURANTS.

ENJOY MORE **AT THE MAYNARD.**

The Maynard, Main Road, Grindleford, Hope Valley, S32 2HE
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