



THE
MAYNARD
FESTIVE MENU

CHRISTMAS AT THE MAYNARD

Without a doubt Christmas is my favourite time of year and believe it or not, I am looking forward to spending my fourth Christmas with you in the Hope Valley. It's amazing to think how time has flown.

The Maynard has experienced some exciting changes this year, with a brand new restaurant and garden refurbishment. Considering we are in the midst of a cost of living crisis, we're so grateful for all the support of our loyal customers.

Most importantly, I wish to express my deepest thanks to my incredibly hard-working team, who really put the sparkle into The Maynard magic. The festive period is so busy, with everyone making the most of the extended work break and enjoying the festivities of the season. In order to ensure my dedicated team get to spend quality Christmas time with their own families, I have taken the notion that we will no longer be open on Christmas day. I do apologise for any inconvenience or upset caused by this decision.

As a great substitute, we are throwing a fabulous Christmas Eve lunch, alongside a decadent menu, with great entertainment from The Grumpah Band. We are also offering a Christmas Day takeaway, where we do all the hardwork for you, available to collect on Christmas Eve. A perfect solution for a smaller gathering, or for those of you less confident in the kitchen.

For other festive gatherings, 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?

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 festive menu will run throughout December with the exception of Christmas Eve, 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.

PRICING

**20% off 3 course festive menu
Monday to Thursday up until 22nd December**

Festive Menu

2 Courses £31.00
3 Courses £35.00

(Deposits and preorders are required)

New Year's Menu

£99 per person
includes live entertainment

OPENING HOURS

Up to 23rd December

Food 8am – 9:30pm
Bar closes at 11pm

Christmas Eve

Food 12:30pm & 1:30pm
Bar closes at 6pm

Christmas Day

CLOSED

Boxing Day

Food 12 – 6pm
Bar closes at 11pm

27th – 30th December

Food 8am – 9:30pm
Bar closes at 11pm

New Year's Eve

Food 12 – 3 / 6 – 10pm
Bar closes at 1am

New Year's Day

Food 12 – 6pm
Bar closes at 8pm

2nd January onwards

Food 8am – 9:30pm
Bar closes at 11pm

EVENTS

We have a wide range of fantastic events taking place this Christmas at The Maynard. There is something for everyone, ensuring a superb festive season for all.

Get into the Christmas spirit with us!

HOLLY VICTORIA – FEMALE VOCALIST

Friday 15th, 7pm arrival, food served at 7:30pm

£37.50 per person (inc. 3 course festive menu)

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

Followed by a live DJ.

CHRISTMAS PARTY NIGHT – DJ

Saturday 16th December

7pm arrival, food served at 7:30pm

£37.50 per person (inc. 3 course festive menu)

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

GRUMPAH BAND

Sunday 17th December

12:45pm arrival, food served at 1:30pm

£37.50 per person (inc. 3 course festive menu)

To take place in the Chatsworth Suite.

TRADITIONAL CHRISTMAS MARKET

Free entry / No booking required

Sunday 3rd December

11am – 4pm

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

WINES FOR CHRISTMAS WITH HATTERSLEY WINES

Indulge in a delightful evening of fine wines and delectable flavours with Hattersley Wines.

Join us on Friday, 1st December, as we embark on a gastronomic journey tailored to elevate your Christmas festivities.

Welcome Drink: *Bohigas Cava Reserva, Spain*

STARTERS

Wild mushroom & thyme arancini, served with celeriac velouté and vegetable crisps (GF) (VE)

Paired with: *Wild House Chenin Blanc, South Africa | Rippa Dorri Organic Verdejo, Spain*

MAINS

Slow-cooked beef shin served with horseradish mashed potato, sautéed kale, roasted maple carrots, and gravy (GF)

Spiced roasted butternut squash & chestnut pithivier, served with maple carrot & ginger purée, braised red cabbage, fondant sweet potatoes, and plant-based jus (GFa) (VE)

Paired with: *Château Beaumont, Bordeaux France | Adobe Reserva Organic Malbec, Chile*

DESSERTS

Chocolate & raspberry profiteroles, orange sorbet and honeycomb (GF) (VEa)

Paired with: *Fernando de Castilla Classic Pedro Ximénez, Spain*

Price

£47.50 including six glasses of wine

Times

7:00pm - Arrival drink

7:30pm - Food served

Allergens

GF – Gluten free

GFa – Gluten free available

V – Vegetarian

VE – Vegan

VEa – Vegan available

OUGHTRIBRIDGE BRASS BAND WITH A PIE AND PEAS SUPPER

Let the sounds of Oughtibridge Brass Band fill the air as you relish a heartwarming meal with family and friends. Our Pie and Pea Supper promises to be a delightful evening that will leave you with cherished memories.

PIES

Turkey, cranberry and bacon lardon pie, served with mashed potato, peas and proper gravy (GFa)

Roast spiced butternut squash and root vegetable pie, served with vegan mashed potato, peas and plant-based gravy (GFa) (VE)

DESSERTS

Poached apple & cinnamon almond crumble, served with vanilla ice cream (GF) (VE)

+ £6.50 per person supplement

Price

£22.50 per person

Times

7:00pm - Arrival

8:00 pm - Food served

Dates

6th December

7th December

13th December

14th December

20th December

Allergens

GF – Gluten free
GFa – Gluten free available
V – Vegetarian
VE – Vegan
VEa – Vegan available

CHRISTMAS EVE - A TASTE OF CHRISTMAS

This Christmas Eve let your senses take you on a nostalgic journey, enjoy a ‘Taste of Christmas’ while the fabulous Grumpah Band get you in the Christmas Eve spirit!

TO BEGIN

Freshly baked bread with cranberry & clementine butter

FAMILY STYLE SHARING STARTERS

Choose from the following plate options;

Meat option

Pulled pork on toasted sourdough, with stuffing crumb, apple jelly and pork crackling (GFa)

Crispy duck pancake with fennel & coriander coleslaw, and hoisin & sesame dressing (GFa)

Smoked salmon, dill cream cheese and lime roulade (GF)

Derbyshire cheese & cranberry arancini (GF) (V)

Vegan option

Vegan cheese and cranberry arancini, with tomato salsa (GF) (VE)

Wild mushroom, chestnut & quince tartlet, with red onion & blueberry chutney (GFa) (VE)

Vegan sausage roll served with cranberry sauce and vegetable crisps (GFa) (VE)

Spiced butternut squash & pomegranate tart (VE)

MAINS

Turkey and wild boar porchetta served with celeriac velouté, roasted butternut squash & chestnuts, crispy bacon and homemade gravy (GF)

Vegan wild mushroom, lentil & chestnut cottage pie, served with plant-based gravy (GF) (VE)

Salmon en croûte served with sautéed new potatoes, capers, sun dried tomatoes and spinach (GF)

On the table

Truffle cauliflower cheese, roasted root vegetables, braised red cabbage, Brussels sprouts and gravy

CHRISTMAS GOURMAND

A selection of sweet Christmas bites;

Christmas pudding bon bon, dark and white chocolate glaze, served with pink grapefruit & Cointreau sauce (GFa) (V)

Sticky toffee pudding, salted caramel sauce and vanilla ice cream (V)

Baked apple filled with spiced dried fruits & walnuts, served with vegan vanilla ice cream (VE)

Filter coffee, tea and handmade chocolates

Price

£50.00 per person
(preordered)

Includes a glass of homemade mulled wine on arrival

1/2 portions available for half the price. Normal children’s menu available.

Times

12:30pm in the restaurant

1:30pm in the Chatsworth Suite

Allergens

GF – Gluten free
GFa – Gluten free available
V – Vegetarian
VE – Vegan
VEa – Vegan available

FESTIVE MENU

20% off 3 course festive menu - Monday to Thursday up until 22nd December

STARTERS

Duck rilette, beetroot & fennel jelly served with tortilla crisps and pickled vegetables (GFa)

Crayfish & crab roulade served with grilled baby gem, Marie Rose sauce and focaccia croutons (GF)

French onion soup served with smoked cheddar baguette (GFa) (VEa)

Wild mushroom & thyme arancini, served with celeriac velouté and vegetable crisps (GF) (VE)

MAINS

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

Slow-cooked beef shin served with horseradish mashed potato, sautéed kale, roasted maple carrots and gravy (GF)

Spiced roasted butternut squash & chestnut pithivier, served with maple carrot & ginger purée, braised red cabbage, fondant sweet potato and plant-based jus (GFa) (VE)

Pan-fried salmon, served with cauliflower & lime purée, sautéed Brussels sprouts, bacon lardons with chestnuts, fondant sweet potato and caper butter sauce (GF)

DESSERTS

Christmas pudding served with brandy creme anglaise (GFa)

Chocolate & raspberry profiteroles, orange sorbet and honeycomb (GF)

Apple & strawberry strudel, served with vegan vanilla ice cream and raspberry coulis (VE)

Steamed ginger pudding served with creme anglaise and coconut ice cream (V)

Local cheese board with artisan biscuits, honey walnuts, grapes, and red onion & blueberry chutney **(supplement) £4.00** (GFa)

Price

2 courses - £31.00
per person

3 courses - £35.00
per person

1/2 portions available for half
the price. Normal children's
menu available.

Christmas Day Takeaway

Pre-ordered, collection
on Christmas Eve between
12pm – 5pm

£35.00 per person

Includes bread & butter,
mince pies and chocolates

Allergens

GF – Gluten free
GFa – Gluten free available
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VEa – Vegan available

NEW YEARS EVE TASTING MENU & PARTY

Served in the restaurant

Nibbles & glass of Durello Casalotta Spumante Brut NV on arrival

STARTERS

Pan-fried pigeon breast, served with dark chocolate celeriac purée and peach & white wine sauce (GF)
Wild mushroom & truffle pâté, served with spinach rarebit and toasted sourdough (GFa) (VE)

WARMER

Homemade crab & crayfish ravioli with ginger and chilli, served with lobster bisque and basil oil

Chilli & ginger butternut squash fritter, served with fennel & Jerusalem artichoke white wine sauce, vegetable crisps and herb oil (GF) (VE)

FISH COURSE

Sesame tuna steak, white crab meat arancini, cod cheeks in white wine sauce, served with maple sautéed asparagus, rainbow beetroot purée, and samphire, (GF)

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

MAINS

Derbyshire beef Wellington served with celeriac fondant, sautéed sugar snaps and wild mushroom & truffle sauce (GFa)

Seasonal roast vegetable pithivier served with wild mushroom fricassée, and sautéed sugar snaps (GFa) (VE)

DESSERTS

Chocolate and pomegranate Cognac cake served with crème anglaise and honeycomb crumb

Salted caramel & raspberry mille feuille, berry coulis and vegan honeycomb (GF) (VE)

AFTERS

Coffee and handmade chocolates (GFa)

Price

£99.00 per person

Times

7:00pm - Arrival

7:30pm - Food served

After Dinner

New Years Eve Party
in the Chatsworth
Suite featuring Electric
Jukebox 4-piece band

Midnight

Glass of Durello
Casalotta Spumante
Brut NV

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BREAKFAST WITH SANTA

Join us this December for a magical morning of festive fun!

Enjoy a delicious family breakfast at The Maynard followed by a special visit from Santa.

2 COURSES

ADULTS

Unlimited filter coffee, tea & juice

Freshly baked pastry,
toast & conserve or fresh fruit salad

Choice of;

Full English breakfast (GFa)

Plant based breakfast (GFa) (VE)

+ Add eggs £2.00 (GFa) (V)

Eggs Royale (GFa)

American style pancakes (V)

CHILDREN 12 AND UNDER

Hot chocolate with cream
and marshmallows, juice, milk

Freshly baked mini pastry with toast
& conserve or fresh fruit salad

Choice of;

Children's English Breakfast (GFa)

Children's pancakes served with
maple syrup or homemade jam (V)

Followed by a meet and greet with Santa.

1 gift per child , and photo opportunity (photograph to be taken by parent or guardian)

Booking essential.

Price
Adult £20
Children £10 per child (including gift)
Date
9th December
Time
8am - 11am

Allergens
GF – Gluten free
GFa – Gluten free available
V – Vegetarian
VE – Vegan
VEa – Vegan available

BOOK NOW

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!

To book, please call us on **01433 424110**

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

@ @themaynardgrindleford

f /TheMaynard2020/

Please note

Deposits and preorders are required for Christmas bookings.

For more details and full terms & conditions scan the QR code below.





LONGBOW

BARS & RESTAURANTS.

ENJOY MORE AT THE MAYNARD.

The Maynard, Main Road, Grindleford, Hope Valley, S32 2HE
01433 424110 | enjoymore@the-maynard.com | the-maynard.com