



THE
MAYNARD
CHRISTMAS 2025

PRICING & OPENING HOURS

Our festive menu will run throughout December and is available for lunch and dinner. Our curated festive menu adds a seasonal touch to bring the spirit of Christmas to your table.

Advanced booking is recommended for all food and drinks during December.

FESTIVE MENU

2 courses £31.00

3 Courses £37.00

We're keeping the Christmas spirit alive by freezing our prices at last year's rates. No increases, just festive cheer!

We know every penny counts, so consider this our way of spreading a little extra joy your way.

EARLY BOOKING OFFER

Get **20% off** our 3-course festive menu.

Available Monday - Thursday, bookings only, up to and including 18th December*

**Not available in conjunction with any other offers*

22ND & 23RD DECEMBER

Food 8:00am – 9:30pm
Bar closes at 11:00pm

CHRISTMAS EVE

Food 8:00am – 8:00pm
Bar closes at 11:00pm

CHRISTMAS DAY

CLOSED

BOXING DAY

Food 12:00pm – 8:00pm
Bar closes at 10:00pm

27TH - 30TH DECEMBER

Food 8:00am – 9:30pm
Bar closes at 11:00pm

NEW YEARS EVE

Food 8:00am – 9:30pm
Bar closes at 12:30am

NEW YEARS DAY

Food 12:00pm – 8:00pm
Bar closes at 10:00pm

2ND JANUARY ONWARDS

Food 8:00am – 9:30pm
Bar closes at 11:00pm

Carols in the bar

WEDNESDAY 24TH DECEMBER

4:00pm - 6:00pm

Raise your glass and your voice, join us for Christmas carols in the bar. Bookings not required.



FESTIVE MENU



28th November – 31st December

2 courses £31.00 per person or 3 courses £37.00 per person

½ portions available for children for half the price. Normal children's menu available.

STARTERS

Duck rilette, beetroot & fennel jelly served with toasted sourdough and pickled vegetables (GFa)

Salmon gravlax, charred baby gem, horseradish cream cheese mousse, warm bread (GFa)

Wild mushroom & thyme arancini, roasted pepper velouté, micro herbs (GF)(VE)

Chestnut & celeriac soup, crispy leeks, warm bread and butter (GFa)(VEa)

White crab meat & lemon pâté, mixed leaf salad and ciabatta crostini (GFa)

MAINS

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

Slow-cooked beef shin served with potato purée, sautéed kale, roasted carrots, pickled cabbage and rich gravy (GF)

Pan-fried salmon fillet served with spiced rice cake, Cajun fish sauce, roasted fennel & celery sticks, crispy kale (GF)

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

Braised pork ossobuco, roasted pumpkin & saffron risotto with parsnip crisps and gremolata (GF)

DESSERTS

Traditional Christmas pudding served with brandy crème anglaise (GFa)

Dark chocolate & passionfruit mousse, strawberry compote, vegan honeycomb crumb (GF)(VE)

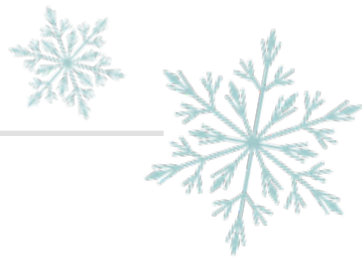
Winter pavlova with winter berry compote, vanilla Chantilly cream, orange sorbet and decadent caramel sauce (GF) (V)

Cheese board with artisan biscuits, honeyed-walnuts, celery, grapes, red onion & blueberry chutney (GFa) + **£2.50 supplement**

Steamed ginger pudding served with a rich banoffee sauce and coconut ice cream (V)

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

EVENTS



Wreaths and festive nibbles

SUNDAY 30TH NOVEMBER

2 Afternoon sessions | 12pm & 4pm
£60 per person

Get crafty & creative this festive season and build your own beautiful Christmas wreath with expert guidance and festive treats included.

Party nights with live DJ

FRIDAY 12TH & 19TH DECEMBER

7:00pm arrival | food served 7:30pm | 12:00am finish
£40 per person

Celebrate the season in style with our unforgettable Christmas party nights. Sparkling drinks, delicious food and dancing 'til late.

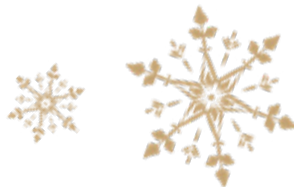


Mamma Mia themed party

SATURDAY 13TH DECEMBER

7:00pm arrival | food served 7:30pm | 12:30am finish
£45 per person

Take a chance on us for a fabulous Mamma Mia night with live performers! An experience where you'll be dancing, jiving and having the time of your life.



Big band night

SATURDAY 20TH DECEMBER

7:00pm arrival
£45 per person

Carol away the evening with the sensational Oughtibridge Brass Band, accompanied by a delicious three-course dinner and an unforgettable festive atmosphere.

Grumpah live band and lunch

SUNDAY 21ST DECEMBER

12:30pm arrival | 5:30pm finish
£45 per person

Join us for a delicious Christmas lunch featuring locally sourced dishes and enjoy The Grumpah's lively, festive, frivolity.

EVENTS MENU



STARTERS

Duck rilette, beetroot & fennel jelly served with toasted sourdough and pickled vegetables (GFa)

Salmon gravlax, charred baby gem, horseradish cream cheese mousse, warm bread (GFa)

Wild mushroom & thyme arancini, roasted pepper velouté, micro herbs (GF)(VE)

MAINS

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

Slow-cooked beef shin served with potato purée, sautéed kale, roasted carrots, pickled cabbage and rich gravy (GF)

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

DESSERTS

Traditional Christmas pudding served with brandy crème anglaise (GFa)

Dark chocolate & passionfruit mousse, strawberry compote, vegan honeycomb crumb (GF)(VE)

Winter pavlova with winter berry compote, vanilla Chantilly cream, orange sorbet and decadent caramel sauce (GF) (V)

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

FESTIVE FIZZ OFFER

Book your festive crew of 10 or more and we'll jingle all the way to your table with a round of free fizz, because nothing says 'Merry Christmas' like bubbles and banter!



Celebrate the joy of Christmas in style! Contact our friendly events team to book your festive gathering with exclusive lunch or dinner bookings in the ballroom.

Minimum numbers apply.

01433 424110 or email events@the-maynard.com





AFTERNOON TEA WITH SANTA

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

Enjoy a delicious family Afternoon Tea at The Maynard, followed by a special visit from Santa and his elves.

Booking is essential for this event.

ADULTS

Finger sandwiches

All sandwiches served on bloomer bread

Turkey with pork & cranberry stuffing (GFa)

Pigs in blankets with brie, red onion & blueberry chutney (GFa)

Smoked salmon with cucumber & cream cheese (GFa)

Festive sweet treats

Christmas cake (V)

Chocolate brownie (GF) (V)

Mini winter berry pavlova (GF) (V)

Cranberry scone with clotted cream and jam (GFa) (V)

CHILDREN (12 AND UNDER)

Ham sandwich on bloomer bread (GFa)

Pigs in blankets with tomato sauce

Vegetable sticks and hummus (VE)

Chocolate scone with clotted cream and Nutella (V)

Chocolate brownie (GF) (V)

Gingerbread man

Vegetarian & gluten free options available upon request.

Followed by a meet and greet with Santa.

Your little ones will enjoy a range of festive activities before Santa's elves, Tinsel and Sprout, lead them to share their Christmas wishes, take a magical photo and receive a gift from Santa. *(Make sure to bring your camera to capture the moment.)*

PRICE

Adult £25.00

Children £12.50 (includes a selection box from Santa)

DATES

13th & 20th December

TIMES

12:30pm and 2:30pm

Allergens

GF – Gluten free

GFa – Gluten free available

V – Vegetarian

VE – Vegan

VEa – Vegan available



OUGHTIBRIDGE BRASS BAND WITH A PIE & PEA SUPPER

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

MAIN

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

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

DESSERT

Poached apple, cinnamon, blackberry & almond crumble with vanilla ice cream (GF) (VE)
+ £7.00 per person supplement

PRICE	TIMES	DATES
£24.00 per person <i>(add dessert for £7.00)</i>	7:00pm arrival 7:30pm band 8:30pm meal served	Wednesdays 3rd, 10th, 17th December 2025

BREAKFAST WITH SANTA AT THE PEACOCK AT OWLER BAR

Join us this December at The Peacock at Owler Bar for a magical morning of festive fun! Enjoy a delicious family breakfast followed by a special visit from Santa.

PRICE

Adult £25.00
Children £12.50 (includes a selection box from Santa)

DATES

13th & 20th December

TIME

8:00am – 10:00am

BOOK ONLINE: www.peacockowlerbar.com
BOOK VIA EMAIL: enjoymore@peacockowlerbar.com
CALL US ON: 0114 3037074



FESTIVE AFTERNOON TEA

£22.00 per person | £26.50 with a glass of fizz

Finger sandwiches

All sandwiches served on bloomer bread

Turkey with pork & cranberry stuffing (GFa)

Pigs in blankets with brie, red onion & blueberry chutney (GFa)

Smoked salmon with cucumber & cream cheese (GFa)

Honey-roast spiced ham with wholegrain mustard on bloomer bread (GFa)

Festive sweet treats

Christmas cake (V)

Chocolate brownie (GF) (V)

Mini winter berry pavlova (GF) (V)

Cranberry scone with clotted cream and jam (GFa) (V)

Vegetarian Afternoon Tea menu available upon request.

Available throughout December

Monday - Saturday | 12pm - 5pm

Pre-book 24 hours in advance

Unavailable on Boxing Day.



BOOK NOW

BOOK ONLINE: www.the-maynard.com
BOOK VIA EMAIL: enjoymore@the-maynard.com
CALL US ON: 01433 424110



THE MAYNARD FESTIVE BOOKINGS TERMS & CONDITIONS

FESTIVE BOOKINGS

We ask for final numbers for your festive booking one week before your reservation. We understand that things change and the number of guests may increase or decrease. This allows us to ensure you have a suitable table for the comfort of your group.

If one of your group can't make it, please call us and cancel at least 48 hours before your Christmas event. Otherwise, we will have to charge you the full cost of the booking.

Please provide a pre-order and pre-authorisation for tables of 10 and above.

If you would like the full festive experience at your table, please make sure to book your festive reservation.

Please arrive ready to be seated at your booking time. This will ensure your experience, and that of other guests, runs smoothly. If you are running late, this may delay your food being served. If you think you'll be late, please give us a call.

EVENT BOOKINGS

Deposits of £10 per person (non-refundable, non-transferable) will be taken to confirm a booking. We won't take the final payment or menu choices until two weeks before your booking, to allow you time to finalise numbers and pre-orders.

From this point, we will be unable to make any amendments, and for any cancellations, full payment will be retained.

If any of your guests look younger than 25, please ensure they bring a valid passport or driving license as proof of identification and age. If there are any allergies or intolerances within your group, please let us know when placing your pre-order so we can cater accordingly. We cannot guarantee amendments can be made without prior agreement.

For full terms and conditions, please visit our website.

OFFERS

There is 20% off our three-course festive menu in the restaurant from Monday to Thursday, for bookings up to and including 18th December. For event bookings in The Chatsworth, we are offering a glass of fizz for all party attendees in groups of 10 and above (non-alcoholic options available if pre-confirmed).

All prices include VAT.

(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.

 /TheMaynard2020

 @themaynardgrindleford


Photo credit: Tom Hodgson Photography






ENJOY MORE AT THE MAYNARD

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

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