



It's beginning to look a lot like

CHRISTMAS



THE LODGE BAR & DINING

THE LODGE BAR & DINING AT LITTLEOVER LODGE HOTEL

222 RYKNELD ROAD, LITTLEOVER, DERBY, DE23 4AN

WWW.LITTLEOVERLODGE.CO.UK

Christmas Fayre

Lunch

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Get in the festive mood this December
Served Monday-Saturday 12-3pm 1st-24th December

To Start

LEEK & POTATO SOUP, Chunk of dunking bread (GF,V,VE)

BACON WRAPPED GAME TERRINE, Toasted Slice, House Chutney, Dressed Leaf (GF*)

SMOKED FISH BON BON, Dressed Baby Leaf, Chive Butter Sauce

MULLED PEAR, Fresh Rocket, Crumbled Blue Cheese (GF,V,VE*)

To Follow

ROASTED TURKEY, Hand cut Roast Potatoes, Pig in Blanket, Stuffing,
Rich Stock Gravy (GF*)

SLOW BRAISED DAUBE OF BEEF, Roasted Root Vegetables, Horseradish Mash,
Rich Stock Gravy (GF*)

SUCCULENT PORK BELLY, Roasted Carrots, Honey Glazed Parsnips,
Apple & Cranberry Mash, Rich Stock Gravy (GF*)

OVEN BAKED SALMON, Buttered Kale, Crushed New Potatoes, Dill Cream (GF)

To Finish

SELECTION OF PUDDINGS

Coffee & Mince Pies



Christmas Fayre

Evening



Celebrate the festive season in style
Monday - Thursday 5pm - 9pm = £23.50
Friday - Saturday 5pm - 9.30pm = £26.50 Live Music

To Start

SPICED PARSNIP SOUP, chunk of dunking bread (GF*)

DUCK LIVER PATE, toasted ciabatta fingers homemade relish, dressed leaf

SMOKED SALMON RILLETTE, seasoned crostini, dressed baby leaf

MULLED PEAR, rocket, ripped prosciutto, crumbled goats cheese,
balsamic glaze (V*,VE*)

To Follow

ROAST TURKEY BREAST, hand cut roast potatoes apple & cranberry stuffing,
pig on blanket, honey glazed parsnips, rich stock gravy (GF*)

SLOW BRAISED LAMB SHANK, celeriac pomme puree, red wine roasted beetroot,
redcurrant and shallot gravy (GF)

HONEY ROASTED PHEASANT confit bon bon, carrot puree, Persian potatoes,
gooseberry Jus

PAN FRIED SEABASS FILLET on a breton inspired hot pot, bread for dipping (GF*)

To Finish

SELECTION OF PUDDINGS

Coffee & Mince Pies

Vegetarian



These Vegetarian Dishes are served throughout December

RISOTTO, wild field mushrooms , sweet roasted peppers, white truffle oil,
rocket and a parmesan crisp (VE*)

HOMEMADE RATATOUILLE sandwiched between grilled aubergine slices,
creamy cheddar sauce, dressed leaf, garlic ciabatta (V)

GOLDEN SHORTCRUST PASTRY filled with season roasted vegetables,
celeriac mash, apple & cranberry stuffing, rich vegetarian gravy (VE)

MORROCAN STYLE FALAFAL SKEWERS, citrus cous cous, garlic ciabatta,
duo of dips (VE*)

Christmas Day



Christmas Day is made for relaxing. Let us take the stress out of your Christmas Lunch with our 6 course lunch freshly prepared by our team of dedicated Chefs

To Start

RUSTIC WINTER BROTH with a chunk of dipping bread (GF*,V,VE)
SMOKED DUCK BREAST, candied beetroot, gooseberry compote (GF)
PAN SEARED SCALLOPS, samphire butter, prosciutto shard (GF)
ROASTED FIG, stilton rocket salad, cinnamon and honey dressing (GF*,V,VE*)

Intermediate

WILD BERRY SORBET, shot of Prosecco

To Follow

GINGER & NUTMEG ROASTED TURKEY BREAST, cranberry and apple stuffing,
pig in blanket, honey glazed parsnips, hand cut roasted potatoes (GF*)
A PRIME CUT OF DERBYSHIRE TENDER LOIN OF BEEF, rolled and stuffed with
red wine braised onions, chestnut mushrooms, braised kohlrabi,
dauphinoise potatoes, red cabbage puree.
PAN SEARED LAMB RUMP, tossed buttered rainbow kale & pine nuts,
herb roasted fondant potato, rich port cranberry gravy (GF)
GRILLED TURBOT FILLET, samphire velouté, chilli popcorn mussels,
saffron potatoes
ROASTED CINNAMON ARTICHOKE HEARTS topped with a chive crumb,
grilled aubergine slice, beetroot stained pomme purée (GF*,V,VE)

To Finish

SELECTION OF PUDDINGS

Cheese Table

Coffee & Petit Fours



Boxing Day



With the big day over avoid the Christmas blues. Join us for your Boxing Day lunch and let the festivities continue

To Start

ROASTED TOMATO GARLIC SOUP, herb crouton (GF*,V)

VENISON SAUSAGE ROLL, Celeriac Purée, smoothed Beetroot

BREADED BRIE, Winter berry compote, dressed leaf (V)

SMOKED MACKEREL FILLET, toasted crostini, tomato passata sauce (GF*)

To Follow

ROAST SIRLOIN, homemade Yorkshire pudding, hand cut roast potatoes, rich stock gravy (GF*)

ROAST LAMB SHANK, pomme purée, honey glazed parsnips, redcurrant shallot gravy (GF*)

PAN SEARED CHICKEN SUPREME, fondant potato, chorizo medallions, red wine gravy (GF*)

HERB CRUSTED HALIBUT, Celeriac crushed new potatoes, Smokey Beurre Blanc

To Finish

SELECTION OF PUDDINGS

Coffee & Petit Fo



New Year's Eve



It's time to get your dancing shoes on! Let's celebrate 2017 in style
with great food and a great party at The Lodge Bar & Dining

Amuse Bouche

To Start

ROASTED DUCK BREAST, Confit duck bon bon, Sweetcorn purée, red cabbage relish

LAMB KOFTA, sweet herb cous cous, harrisa dressing (GF)

PAN FRIED TIGER PRAWNS in lime and chilli, lobster infused ariabatta sauce (GF)

BEETROOT THREE WAYS, goats cheese crunch, horseradish crème fraîche (V)

Intermediate

PROSECCO & SORBET COCKTAIL

To Follow

PINK VENISON LOIN, hazelnut crumb, red wine fig, braised kohlrabi,
lyonnaise potatoes, red wine jus

SLOW BRAISED BEEF RIB, purple mash, heritage carrots, rich red wine jus (GF)

PAN SEARED CHICKEN SUPREME, fondant potatoes, chargrilled baby leek,
wild mushroom tarragon gravy (GF*)

CHARGRILLED SWORDFISH STEAK, prosciutto wrapped aubergine fingers,
aubergine caviar, chilli and cream sauce, green lipped mussels (GF)

BAKED AUBERGINE BOATS, stuffed butternut squash, wild mushroom risotto,
parmesan shards (GF,V,VE*)

To Finish

SELECTION OF PUDDINGS

Coffee & Petit Fours



How to Book

Simply call us on 01332 510161 to check availability and make your provisional booking. Read our terms and conditions and fill in a booking form along with a pre-order form (this applies to every booking) Please ensure that all dietary requirements are specified on the pre-order sheet.

ALLERGENS: GF=gluten free, V=vegetarian, VE=vegan *=adaptable

BOOKING TERMS AND CONDITIONS

- Deposits are non-transferable and non-refundable
- £10 per person is required on Christmas Fayre Lunch & Evening and Boxing Day. £25 per person is required on Christmas Day and New Year's Eve.
- Final Guest numbers and menu pre-orders must be received no later than 1st December or one week prior to function date (whichever is earlier)
- In the event of a cancellation within 14 days of the date booked, 100% cancellation fee will be charged
- Please note that provisional bookings may only be held for a one week period, after this time a deposit will be required to confirm the booking, otherwise the booking will be released

Our Other Venues



Visit our website www.littleoverlodge.co.uk

THE BOARS HEAD HOTEL, SUDBURY

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THE LION HTOEL, BELPER

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