DALE SPORTS BAR

CHRISTMAS AT THE DALE

FESTIVE DINING AT THE DALE SPORTS BAR

CHRISTMAS PARTY NIGHTS

FRIDAY 4TH, 11TH & 18TH DECEMBER
£45 PER PERSON

APPETISER

Handmade rosemary and cranberry focaccia, served with smoked salt and thyme butter (GF/VG bread and butter available on request)
Prosecco on arrival

STARTERS (GF/VG ON REQUEST)

Roasted red pepper and beef tomato soup with basil oil, served with petit pain

Smoked mackerel pâté with plum chutney, served on ciabatta crostini

Ham hock terrine served with toasted sourdough bread, piccalilli and silverskin onions

MAINS

(GF) **Roast turkey ballotine** stuffed with sage, onion and cranberry, served with pigs in blankets, roast potatoes, creamed mashed potato and seasonal vegetables, with a rich turkey and cranberry gravy

(GF on request) **Slow-cooked beef feather blade** served with roast potatoes, Yorkshire pudding, creamed mashed potato, braised red cabbage and seasonal vegetables, with a beef and red wine gravy

(VG) **Wild mushroom and roasted chestnut Wellington** served with roast potatoes, mashed potato, braised red cabbage and seasonal vegetables, with a rich vegan gravy

DESSERTS

Chantilly cream and Baileys profiteroles
Christmas pudding with brandy sauce
(GF, VG) Chocolate truffle torte
Seasonal cheese board (£3.50 supplement)

AFTER DINNER

Mini mince pies and coffee

KIDS' CHRISTMAS MENU

£25 PER CHILD

STARTER (GF/VG ON REQUEST)

Tomato soup with petit pain
Rosemary and cranberry focaccia with butter

MAINS

(GF on request) Slow-cooked beef served with roast potatoes, Yorkshire pudding, seasonal vegetables and gravy

(GF) Stuffed turkey breast served with roast potatoes, pigs in blankets, seasonal vegetables and turkey gravy

(VG/GF) Vegan sausages served with mashed potato, carrots and vegan gravy

DESSERTS

(VG/GF on request) Vanilla ice cream
(VG/GF) Chocolate truffle torte

CHRISTMAS LUNCH

FRIDAY 4TH & FRIDAY 11TH DECEMBER
£35 PER PERSON

STARTERS (GF/VG ON REQUEST)

Roasted red pepper and beef tomato soup with basil oil, served with petit pain

Smoked mackerel pâté with plum chutney, served on ciabatta crostini

Ham hock terrine served with toasted sourdough bread, piccalilli and silverskin onions

MAINS

(GF) **Roast turkey ballotine** stuffed with sage, onion and cranberry, served with pigs in blankets, roast potatoes, creamed mashed potato and seasonal vegetables, with a rich turkey and cranberry gravy

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(VG) **Wild mushroom and roasted chestnut Wellington** served with roast potatoes, mashed potato, braised red cabbage and seasonal vegetables, with a rich vegan gravy

DESSERTS

Chantilly cream and Baileys profiteroles
Christmas pudding with brandy sauce
(GF, VG) Chocolate truffle torte
Seasonal cheese board (£3.50 supplement)



BOOK YOUR FESTIVE CELEBRATION TODAY

info@dalesportsbar.co.uk

Please advise of any allergies or dietary requirements at the time of booking.