

# Food Available

ALL DAY THROUGHOUT DECEMBER

CHRISTMAS DAY  12NOON - 2.30PM

BOXING DAY 12NOON - 3.00PM

NEW YEARS EVE 12NOON - 8.00PM

NEW YEARS DAY 1.00PM - 6.00PM

TO MAKE A RESERVATION CALL 01142 890 336

BOOKING FORM NOW AVAILABLE ONLINE!

EMAIL: [angel.holmesfield@mail.com](mailto:angel.holmesfield@mail.com)



## Booking Conditions

- \*All bookings are provisional until confirmed with a deposit.
- \*We cannot hold times/dates unless a deposit has been received.
- \*Deposits are £5.00 per person.
- \*Deposits will be deducted from your final bill at the end of your party.
- \*If a member of your party fails to arrive on the booking date, the full amount of the meal will be charged to your bill. We require 48 hours notice of cancellations.
- \*To ensure the smooth running of our Christmas Bookings, please ensure your party are prompt. We are unable to hold tables for longer than 15 minutes after your planned booking time. We reserve the right to serve your party at our convenience if your party are late.
- \*Pre-orders must be completed 10 days prior to the booking.
- \*Please inform us of any intolerances or allergies.



**THE  
ANGEL**  
*at Holmesfield*

*Christmas Menu  
2017*

Main Road, Holmesfield, Derbyshire S18 7WT

Tel 01142 890 336

Book your Festive Meal Online at:

[www.angelatholmesfield.co.uk](http://www.angelatholmesfield.co.uk)



TheAngelatHolmesfield

Menu available for download on our website!

# Christmas Fayre

Available from Monday 27th November

# Christmas Eve, Boxing Day, New Years Eve & New Years Day

## Starters

- Sweet potato & butternut squash soup served with a chunk of bread \*GFA
- Confit duck, pistachio & cranberry terrine with spiced plum chutney & bradmalt toast \*GFA DFA
- Home cured salmon with avocado puree, watercress & radish \*GF \*DF
- Potted lightly spiced crab with beetroot & melba toast \*GFA
- Sautéed wild mushroom bruschetta topped with smoked goats cheese \*GFA

## Mains

- Traditional roast turkey & Yorkshire pudding served with all the festive trimmings \*GFA \*DFA
- Slow cooked lamb breast on crushed new potatoes with tomato & olive sauce \*GF \*DFA
- Pork tenderloin on creamy mash potato with roast chestnuts & orange sauce \*GF
- Pan fried fillet of hake with a chorizo crust, sautéed potatoes & chive sauce \*GF \*DFA
- Crispy bubble & squeak cake & tenderstem broccoli topped with a poached egg  
& served with leek & potato sauce \*GF

All main course dishes are served with a selection of vegetables

## Desserts

- Christmas pudding & homemade brandy sauce \*GFA
- Lemon & passion fruit posset with shortbread biscuit \*GF
- Glazed coconut rice pudding with cherry compote \*GF \*DF
- Warm pear & chocolate tart with vanilla pod ice cream \*GF
- Cheese board with homemade plum chutney & biscuits \*GFA (£2.00 extra)

COFFEE & MINTS

TWO COURSES £19.00 | THREE COURSES £23.50

## Starters

- French onion soup with Gryer croute \*GFA
- Home cured salmon with pea puree & beetroot \*GFA \*DFA
- Soy & ginger marinated belly pork with carrot puree & pak choi \*GF \*DFA
- Smoked duck, feta cheese & lentil salad \*GF
- Tomato & mozzarella tart with rocket, parmasen & balsamic \*GFA

## Mains

- Rump of venison, dauphinoise potatoes parsnip puree, baby onions,  
& wild mushroom, truffle sauce \*GF \*DFA
- Roast Guinea fowl with smoked bacon & tarragon stuffing, rosti potato & grain mustard sauce \*GFA
- Roast fillet of cod on chive mash with curried mussel broth & onion bhaji \*GF \*DFA
- Medallions of monkfish wrapped in prosciutto ham  
with tender stem broccoli crushed new potatoes & hollandaise sauce \*GF \*DFA
- Butternut squash, sundried tomato & goats cheese gratin with herb roast new potatoes & salad \*GF

All main courses are served with a selection of vegetables

## Desserts

- Traditional Christmas pudding & brandy sauce \*GFA
- Warm pecan tart with vanilla ice cream \*GF
- Lemon merginue Pie \*GF
- Black forest roulade \*GF
- Derbyshire cheese board with homemade plum chutney & biscuits \*GFA (£2 extra)

COFFEE & MINTS

£26 per person

## Children's Menu - Under 12

### Starters

- Sweet potato & butternut squash soup served with a chunk of bread \*GFA
- Salmon fishcake served with dressed leaves & lemon mayonnaise \*GF
- Tomato & mozzarella tart \*GFA

### Mains

- Traditional roast turkey & Yorkshire pudding served with all the festive trimmings \*GFA \*DFA
- Fish and chips with garden peas \*GF \*DF
- Penne pasta with tomato sauce & topped with cheese

### Desserts

- Sticky toffee pudding & custard \*GF
- Duo of ice cream \*GF \*DFA
- Chocolate & cherry roulade \*GF

2 COURSES £8.00 3 COURSES £10.00

**STEP 1** To reserve a table call 0114 2890336, email or pop in.

**STEP 2** Confirm your booking with a completed booking form & £5 per person deposit, you can do this in person or on-line. (We do not require the pre order until 10 days before your booking).

**STEP 3** 10 days before your booking ensure you have returned the pre-orders.

**GFA** = GLUTEN FREE OPTION AVAILABLE  
**DFA** = DAIRY FREE OPTION AVAILABLE

Please inform us on your booking form if you have any allergies or intolerances