

Booking Form

Please check availability as soon as possible to avoid disappointment. In order to confirm your booking, just fill in the form below and bring it to the bar along with your deposit**.

Date: _____

Time: _____

Contact name: _____

Number in Party: _____

Adults _____ Children _____

Address: _____


Postcode: _____

Telephone: _____


Email: _____

Set Menu:

Starters	Adult	Child
Main Courses	Adult	Child
Puddings	Adult	Child



*Season's greetings
from everyone at the
Shoulder of Mutton*

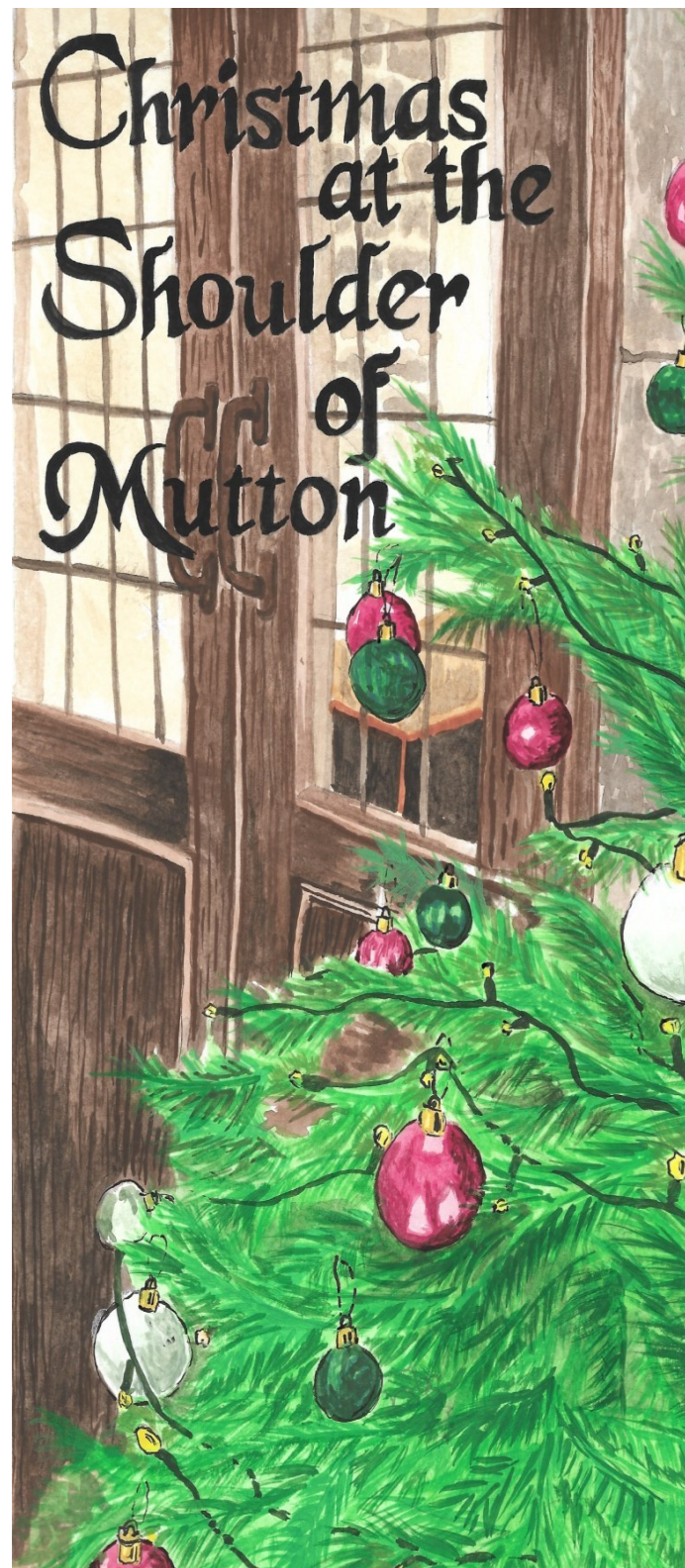


The Shoulder of Mutton

19 Top Road Worrall –
S350AQ 0114 286 4733

www.shoulderofmuttonpub.co.uk

Terms and conditions: Menu prices are per person. The set menus may not be used in conjunction with any other promotion or discount. Food allergies and intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients. *All weights are approximate, prior to cooking. Some fish dishes may contain bones. All dishes are subject to availability. All prices include VAT. (v) Items suitable for vegetarians. **A deposit will be required on booking (£10 per person for the Christmas Day and New Year's Eve Menu and £5 per person for the Festive Menu).



Festive Menu

2 courses - £16.95

3 courses - £19.95

Available 2nd - 30th December (excluding Christmas Day)

Starters

Tomato & Basil Soup (v)

Served with rustic bread and butter

Cod & Pancetta Fishcakes

Served with cucumber salad.

Port & Cranberry Scotch Egg

With golden beetroot piccalilli.

Main Course

Hand Carved Roast Turkey

Served with beef dripping roast potatoes, mash, sage and onion stuffing, pig-in-blanket, Yorkshire pudding, gravy and fresh seasonal market vegetables.

Nut, Apricot and Goat's Cheese Roast (v)

Served with rosemary roast potatoes, mash, sage and onion stuffing, Yorkshire pudding, gravy and fresh seasonal market vegetables.

Braised Shin of Beef

Slow roasted beef, with dauphinoise potatoes, honey roast carrot and parsnip and a port wine jus.

8oz Tuna Steak

Seared tuna steak finished with lemon tarragon butter. Served with hand-cut chips, roasted tomato, calamari and rocket.

To Finish

Yule Log (v)

Chocolate roulade finished with mixed berry compote. Served with vanilla ice cream.

Christmas Pudding (v)

Served with brandy sauce.

After-Eight Cheesecake (v)

Served with chocolate fudge sauce and pouring cream.

Christmas Day

Adult - £54.95

Child - £34.95

Starters

Roasted Cherry Tomato and Red Pepper Soup (v)

Served with artisan breads and butter.

Prawn Cocktail

King Prawns and Scottish cold-smoked salmon with crisp iceberg lettuce and finished with the classic marie-rose sauce. Served with rustic breads and butter.

Whole Box Baked Camembert (v)

Studded with garlic and rosemary, served with caramelised onion chutney, toasted ciabatta and celery.

Chicken, Duck & Confit Onion Terrine

Served with golden beetroot piccalilli, picked fennel and toasted ciabatta.

Main Course

All Meals served with dauphinoise potatoes, honey roast parsnips, cauliflower cheese, braised red cabbage and seasonal market Vegetables.

Hand Carved Turkey Breast

Served with beef-dripping roasted potatoes, pig-in-blanket, sage and onion stuffing, Yorkshire pudding and gravy.

Beef Wellington

Seared fillet of beef topped with field mushroom and chicken liver pate, wrapped in puff pastry. Served with beef-dripping roasted potatoes and a port wine jus.

Roasted Salmon Fillet

Wrapped in Scottish cold-smoked salmon, served with rosemary roasted potatoes and Whisky sauce.

Nut, Apricot and Goat's Cheese Roast (v)

Served with rosemary roasted potatoes, sage and onion stuffing, Yorkshire pudding and thyme gravy.

To Finish

Christmas Pudding (v)

A traditional pudding with nuts and fruit, and steeped in sherry and brandy. Served with warm brandy sauce.

White Chocolate & Raspberry Cheesecake (v)

Finished with fresh raspberries, raspberry coulis and vanilla ice cream.

British Cheeseboard (v)

A selection of local and British cheeses, with biscuits, celery, grapes and chutney.

Mint Truffle Torte (v)

Finished with chocolate sauce and jug of pouring cream.

New Year's Eve

4 Courses - £34.95

Starters

Wild Mushroom Bruschetta (v)

Mushrooms simmered with cream and garlic, on toasted ciabatta. Finished with roasted cherry tomatoes, balsamic and rocket.

Prawn & Melon Cocktail

King prawns, honeydew and cantaloupe melon in a chilli, lime and lemongrass dressing. With rustic bread and butter.

Lamb Kofta

Grilled lamb kebabs with Greek feta salad, tzatziki and toasted pitta.

Bread Board (v)

Two to share – A selection of artisan breads, with tomato tapenade, basil pesto, balsamic, olive oil & kalamata olives.

Sorbet Course

Blood Orange Sorbet

Main Course

12oz Sirloin Steak

Cooked to your preference. Served with hand-cut chips, beer-battered onion rings, roasted confit tomato, roasted field mushroom, balsamic rocket salad and a brandy peppercorn sauce.

Roast Chicken Supreme

Served with mushroom and sage stuffing, mash, garlic roasted green beans and a wholegrain mustard sauce.

Roasted Cod Loin

Served with basil pesto, sundried tomatoes and wrapped in smoky pancetta. Served with roasted Mediterranean vegetables, rosemary parmentier potatoes and tomato garlic sauce.

Stuffed Red Peppers (v)

Confit peppers topped with grilled goats cheese and finished with balsamic glaze. With baby potatoes and tomato garlic sauce.

To Finish

British Cheeseboard (v)

A selection of Local and British cheeses, with biscuits, celery, grapes and chutney.

Sherry Trifle (v)

Madeira sponge and raspberries steeped in Harvey's sweet sherry. Topped with raspberry jelly, custard, fresh whipped cream and chocolate.

Pear & Caramel Cheesecake (v)

With butterscotch sauce, spiced poached pears and pouring cream.

Chocolate Platter (v)

Two to Share – Rocky road cheesecake, chocolate and raspberry tart and Belgian chocolate smothered profiteroles. Served with vanilla ice cream and pouring cream.