

Everyone here
at
The Church Inn
would like to wish you
a
Merry Christmas
&
a Happy New Year

Christmas opening times

Christmas Eve

Bar 12.00 noon til 3.00pm 7.00pm til 10.30pm

Food 12.00 noon til 2.30pm

Christmas day

Bar 12.00 noon til 2.00pm

Boxing day

Bar 12.00 noon til 4.30pm

Food 12.00 noon til 3.30pm

27th december

Bar 12.00 noon til 3.00 pm 6.00pm til 10.00pm

Food 12.00 noon til 2.30pm 6.00pm til 8.30pm

28th, 29th & 30th december

Bar 12.00 noon til 10.30pm

Food 12.00 noon til 8.30pm

31st december

Bar 12.00 noon 3.00pm 6.30pm - midnight.

Food 12.00 noon til 2.30pm 7.00pm - 8.00pm

(evening bookings only)

1st January

Bar 12.00 noon til 4.00pm

Food 12.00 noon til 3.00pm

The Church Inn Christmas menu 2018

Bookings now being taken

01298 85319

The Church Inn, Chelmorton, Near Buxton,
Derbyshire SK179SL

Christmas Fayre

Monday 3rd December
2018

til

Monday lunchtime 24th
December 2018

This year we have also decided to offer our Christmas fayre selection on an individually priced basis therefore offering more versatility to the customer.

Christmas fayre

Starters £5.25

Spiced butternut squash soup with crusty bread.

Smoked salmon & prawn pate with salad & melba toast

Warm fruit cocktail. Gratefruit, orange & sultanas warmed with rum and brown sugar.

Ham hock terrine served with red onion chutney & melba toast

Tempura mixed vegetables deep fried and served with sweet chilli sauce.

Main course £11.50

Roast turkey with seasonal trimmings.

Game pie. Mixed game in a rich gravy with suet crust

Roast leg of lamb with apricot & honey stuffing.

Smoked haddock, mozzarella & spring onion fishcakes

Chestnut, spinach & blue cheese en croute.

Desserts £5.25

Selection of sweets from the board.

Coffee & homemade mince pie. £2.50

Three course, coffee & mince pie £21.50

New Years Eve Menu £27.50

Starters

Cream of asparagus soup with crusty bread

Feta & crispy bacon salad with pinenuts & balsamic dressing

Avacado, salmon & prawn cocktail.

Game terrine, onion chutney & melba toast

Trio of melon cocktail

main course

Sliced breast of duck with plum & port sauce

Pork fillet wrapped in bacon with black pudding stuffing & ginger wine sauce.

Shank of lamb braised in a red currant gravy

Halibut steak with hollandaise sauce

Goats cheese & red onion tart

Sweets

Chocolate & orange cheesecake.

Eton mess with mixed fruits

Trifle

apple & raspberry crumble.

Cheese & biscuits

Coffee & mints.