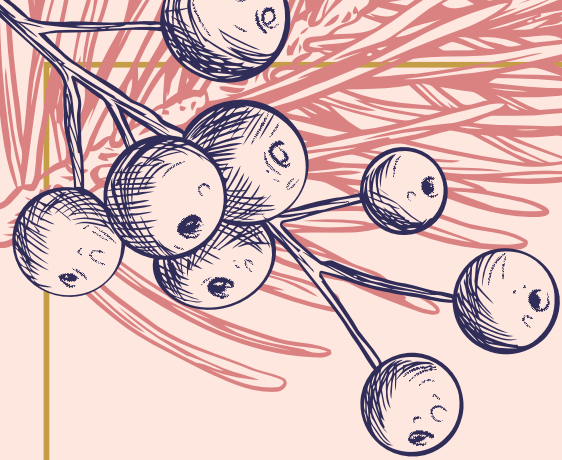




CHRISTMAS CHEERS

Make your meal extra special and pre-order a bottle of fizz.

Ask a member of staff for details.

This menu is also available at

The Chequers Inn

Blyth Road, Ranby, Retford, Nottinghamshire, DN56 0TA
Tel: 01777 709090 | thechequersatranby.co.uk

Dukeries Lodge

High Street, Edwinstowe, Mansfield, Nottinghamshire, NG21 9HS
Tel: 01623 822553 | thedukerieslodge.co.uk

The Spotted Cow

12 Town Street, Holbrook, Belper, Derbyshire, DE56 0TA
Tel: 01332 501069

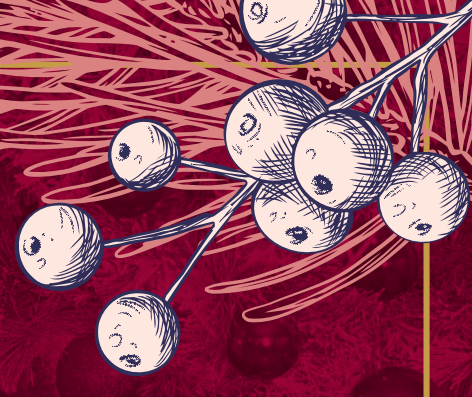


© The Pub People Company

Moorewood House, 15 Maisies Way, The Village, South Normanton, Alfreton, DE55 2DS
Tel 01773 510863 | e-mail: enquiries@pubpeople.com | www.pubpeople.com



Christmas FAYRE



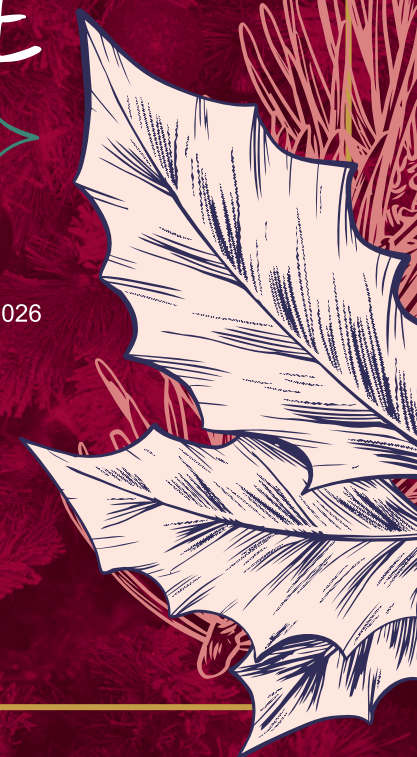
Available from
Wednesday 25th November 2026

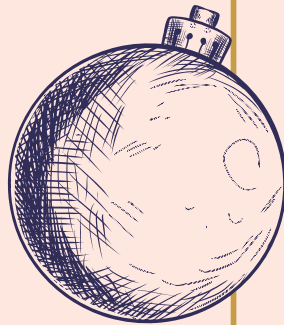
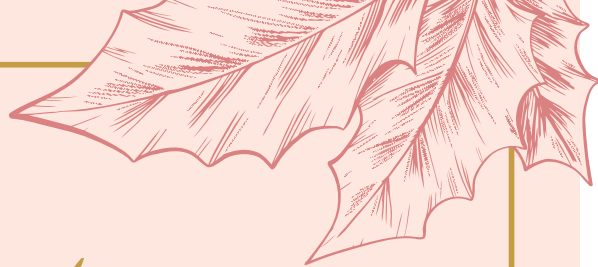
Two Courses £24.95

Three Courses £31.95



© The Pub People Company





Christmas FAYRE

Available from Wednesday 25th November 2026

STARTERS

Sweet potato and chestnut soup, farmhouse loaf. (VEO)

Feta and spinach samosa, mango chutney. (V)

Festive lamb bon bons, spiced lamb bon bons served with minted yogurt, pomegranate, pickled red onion, baby herb salad.

Prawn salad, fresh coriander, mango chunks, sweet chilli sauce. (NGCI)

MAINS

All mains include mashed and roast potatoes, carrot and swede mash, roasted parsnips and Brussel sprouts unless stated otherwise.

Roast turkey breast, homemade Yorkshire pudding, pig in blanket, sage and onion stuffing, cranberry sauce, gravy.

Handmade steak and Stilton pie, jug of gravy.

Chestnut roast, cranberry sauce, jug of gravy. (VE) (NGCI)

Teriyaki tuna steak, dauphinoise potatoes, kale, teriyaki sauce.

DESSERTS

Sticky toffee Christmas pudding, brandy sauce.

White chocolate limoncello cheesecake, clotted cream vanilla ice cream.

Chocolate fondant, pouring cream. (NGCI)

Chocolate caramel fudge cake, clotted cream vanilla ice cream.

Ask a member of staff for a vegan option

Two Courses £24.95

Three Courses £31.95

(NGCI) Non Gluten Containing Ingredients | (NGCIO) Non Gluten Containing Ingredients Option
(VE) Suitable for Vegans



CHRISTMAS FAYRE BOOKING FORM

Name _____

Email _____

Tel _____

Requested date of party _____

Time _____

Party size _____

For bookings over 10 please ask for an alternative booking form.

Number of children in the party
Please ask for the children's menu

Please write down everybody's name in your party and tick their selection.

Please state if a guest has any allergies or specific dietary requirements.

Name _____

(1) _____

(2) _____

(3) _____

(4) _____

(5) _____

(6) _____

(7) _____

(8) _____

(9) _____

(10) _____

Sweet potato and chestnut soup (VEO)	Feta and spinach samosa (V)	Festive lamb bon bons	Prawn salad (NGCI)	Roast turkey breast	Handmade steak and Stilton pie	Chestnut roast (VE) (NGCI)	Teriyaki tuna steak	Sticky toffee Christmas pudding	White chocolate limoncello cheesecakes	Chocolate fondant	Chocolate caramel fudge cake
--------------------------------------	-----------------------------	-----------------------	--------------------	---------------------	--------------------------------	----------------------------	---------------------	---------------------------------	--	-------------------	------------------------------

Starters

Main Courses

Desserts

STAFF USE ONLY

TOTALS

--	--	--	--	--

--	--	--	--	--

--	--	--	--	--

Deposit received by _____

Deposit amount £

Signature _____

Date paid

Terms and Conditions

All our food is prepared in kitchens where there are nuts, gluten and other allergens present, therefore we cannot guarantee that food items are free from traces of allergens. Note our descriptions do not contain all allergen information. All our allergen information is correct at the time of going to print. Allergen guides will be available in-house. Children's meals created for those under 8 years old. Please note some of our dishes contain alcohol – ask a member of staff at the time of booking for details.

We do not retain any personal details.