



CELEBRATE YOUR PERFECT

Christmas

WITH US

A magical Christmas deliciously wrapped up



Celebrate a magical Festive Season and a truly special Christmas Day with us at Country Dining

A magical Christmas deliciously wrapped up.

Raise a toast with us to celebrate the festive season and welcome the New Year.

Whether you are planning a festive banquet with colleagues or an intimate celebration for Christmas day, our expertly crafted menus and seasonal cocktails are perfect to indulge in the spirit of Christmas and make magical memories to this festive season.

The Country Dining Group





WHAT'S ON OUR

Festive Calendar

Speak to one of our team members today to explore our exciting Christmas events we have on to celebrate the festive season.


From elf tea parties to a Christmas wreath making, we can't wait to indulge in the Christmas spirit and cheer this year.

A small gesture to say a Big thank you

★ FOR OUR LOCAL HEROES!! ★

DID YOU KNOW?

If any of our emergency services heroes from the ambulance, police, or fire departments stop by on Christmas Day, **IN UNIFORM**, they can pick up a Christmas roast on us to take away.



Christmas Day

£85.95 PER PERSON

Gluten Free labeled dishes are available with a gluten free option, ask your server before ordering.

MENU

TO START *A premium selection of amouse bouche*

STARTERS

Baked Camembert

With honey, rosemary & garlic cloves served with rustic bread croûtes, homemade red onion chutney & celery

Satay Gai

Vegetarian & vegan options available

Grilled marinated pieces of chicken on skewers served with a spicy peanut sauce



Chicken & Apricot Terrine

Pressed terrine of confit chicken thighs with apricot & tarragon with an apricot chutney & sourdough bread

Salmon Gravavlax *(G available)*

Dijon crème fraîche, pickled cucumber & rye bread

Butternut Squash Soup

Served with seasoned croutons

Lamb Shank

Served with creamy mash, red wine jus & honey glazed carrots

Lemon & Tarragon Seabass

Grilled seabass with a lemon & tarragon butter served with a white truffle potato gratin & samphire



MAINS

Black Cherry Duck

Duck breast served with a deep dark cherry sauce, creamy dauphinoise potatoes & tender stem broccoli

Butternut Squash & Caramelised Onion Tart

A vegan beetroot shortcrust pastry tart with a filling of butternut squash, caramelised onions & spinach, topped with a quinoa & mixed seed crumb, served with crushed new potatoes & fine beans & sweet onion jus

Christmas Roast

Roasts are served with:

Roast potatoes, stuffing, creamed savoy, parsnip purée, roasted root vegetables, honeyed carrots, buttered greens, brussels sprouts, gravy, Yorkshire pudding. With pigs in blankets & sides & trimmings altered for vegetarian roast

A choice of perfectly cooked roasts:

- Turkey with Orange & Thyme
- Honey Roast Gammon
- 21 Day Aged Mature British Beef
-  * Butternut Squash & Red Onion Tart

G.F.
available

Please, request any change to your sides. Additional sides available.

British Blackcurrant Prosecco Cheesecake

Luxury baked cheesecake with blackcurrants in a prosecco glaze served with a vanilla pod ice cream

French Apple Tartlet

All butter pastry topped apple frangipan compote & fresh apple slices served with custard

DESSERTS

Trio of Ice Cream or Sorbets

Ask your server for our sorbet options

Salted caramel, dark chocolate & amarena cherry & vanilla ice cream topped with a chocolate swirl

Cheese & Biscuits

A trio of British cheeses, served with fruit chutney & biscuits

Luxury Christmas Pudding *(G available)*

Served with vanilla & brandy custard

Snowflake Belgian Chocolate Brownie

Homemade chocolate brownie, drizzled in milk & white chocolate & fudge sauce, topped with white chocolate & honey comb ice cream
(G available)


TO FINISH *Mince pies, coffee or tea & brandy*

Subject to availability,
some dishes may vary to
source the best quality.

Festive

MENU

£26.95 TWO COURSES
£30.95 THREE COURSES

 Gluten Free available options.

Winter Vegetable & Lentil Soup

Served with peppered croutons

Classic Prawn Cocktail

Dressed with Marie rose sauce,
served with sour dough bread

( available)

Chicken Liver & Redcurrant Pâté

A smooth chicken liver pâté with brandy &
redcurrants with rustic bread &
spiced cranberry chutney

Breaded Brie


Soft brie coated in golden bread crumbs,
served with cranberry jam

Bourbon Skewers

Crispy pork belly pieces on a
skewer in a sticky bourbon sauce

MAINS

10oz Sirloin Steak * £6 Supplement

21-day dry aged sirloin, served with thick cut chips, grilled mushroom &
tomato, homemade, mushroom & port sauce. ( available)

Salmon Velouté (available)

Salmon fillet in a velouté sauce served with sautéed new
potatoes, tender stem broccoli & samphire & a volute sauce

Cranberry & Brie Chicken


Rollad breast of chicken stuffed with cranberry & brie, wrapped in porchetta
ham, served with chunky chips, roasted vegetables & redcurrant gravy

Squash, Brie, Beetroot & Truffle Infused Oil Tart

( available)

Roasted squash & brie tart with beetroot chutney & sauce with truffle infused
oil & vintage cheddar. Served with seasonal greens & roasted thyme potatoes

Festive Burger

6 oz prime beef burger topped with, bacon & melted cheddar, in a toasted
brioche bun with cranberry jam, topped with pigs in blankets, served with beef
dripping sauce & thick cut chips. ( options available)

Festive Roast

Roasts are served with:

Roast potatoes, stuffing, creamed savoy, parsnip purée, roasted root vegetables, honeyed carrots, buttered greens,
brussels sprouts, gravy, Yorkshire pudding. With pigs in blankets and sides & trimmings altered for vegetarian roast

A choice of perfectly cooked roasts:

- Turkey with Orange & Thyme

- Honey Roast Gammon

G.F.
available


-  Nut-less Roast Slice

An individual slice of pumpkin seeds,
sunflower seeds, brown rice & mushrooms

Please, request any change to your sides. Additional sides available.

DESSERTS

Traditional Christmas Pudding Loaf

Served with brandy & vanilla custard. ( available)

Raspberry & Pistachio Semifreddo

Raspberry & vanilla mousse studded with nibbed pistachio & white chocolate
chunks, finished with white chocolate shavings & freeze dried raspberries

Winter Wonderland Sundae

Vanilla ice cream layered with chocolate brownie pieces,
chocolate & fudge sauce, chocolate sprinkles & whipped cream

Cheese & Biscuits (£3 Surcharge)

A trio of British cheeses, served with fruit chutney & biscuits

Decadent Double Chocolate Cheesecake

Chocolate biscuit base, topped with chocolate cheesecake filling & a cream
topping, finished with mini marshmallows & chocolate flake pieces

Toffee Apple Crumble

Baked apples with a sweet toffee sauce topped with a
golden crumble served with custard or vanilla ice cream



Festive Afternoon Teas

There's no time of the year quite like Christmas, and our indulgent Afternoon Tea is the most delicious way to get into the festive spirit. Join us for an afternoon full of all your favourite sweet and savoury festive flavours.

Festive
£21.95

Festive Fizz
£28.95



HOW TO BOOK

We're now taking bookings for Christmas, so contact your chosen location and let us take care of the rest.

THE KNIFE & CLEAVER

 : www.theknifeandcleaver.com

 : 01234 930789

 : theknifeandcleaver@copperbirchinns.co.uk

 : The Knife & Cleaver, The Grove,
Houghton Conquest MK45 3LA



BOOK NOW

We're looking forward to serving you.

More info at: www.countrydining.co.uk



WHY NOT GIVE THE GIFT OF GREAT FOOD THIS CHRISTMAS?



£25

£50

£100

The Knife & Cleaver

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