



It's beginning to look a lot like

CHRISTMAS

.....
THE LODGE BAR & DINING

THE LODGE BAR & DINING AT LITTLEOVER LODGE HOTEL
222 RYKNELD ROAD, LITTLEOVER, DERBY, DE23 4AN
WWW.LITTLEOVERLODGE.CO.UK

Welcome



Having managed Littleover Lodge since my families purchase in 2000, this will be my 19th Christmas celebrating with customers both old and new.

The Lodge Bar & Dining has undergone drastic renovations over the last 12 months to create a modern yet cosy atmosphere to drink and dine in Derby.

Our passionate team of chefs have put together this year's Christmas menus creating exciting modern dishes which really do encompass some fabulous flavours and combinations.

The team and I look forward to welcoming you to The Lodge Bar & Dining this December for another memorable Christmas

Nicholas Crooks

Christmas Fayre Lunch



Get in the festive mood this December with our Christmas Fayre Lunch
28th November – 24th December
Monday–Saturday 12–3pm = £19

To Start

Leek & Potato Soup, herb croutons (GF*)

Ham Hock & Pea Terrine, dressed leaves, toasted crostini (GF*)

Smoked Haddock Fish Cake, chive butter, dressed leaves

Melon Cocktail, winterberry compote (GF)

To Follow

All of our Mains are accompanied by fresh seasonal vegetables
brought to your table separately

Traditional Hand Carved Turkey, thyme roasted potatoes, sage & onion stuffing,
bacon wrapped chipolata, rich gravy (GF*)

Braised Beef Daube, beetroot and parsnip crisps, horseradish mashed potato,
red wine & rosemary jus (GF*)

Pheasant Stroganoff, mushrooms & paprika, turmeric rice (GF)

Salmon Supreme, broccoli, sautéed new potatoes, parsley butter (GF)

To Finish

Selection of Puddings

Coffee & Mince Pies

Christmas Fayre

Evening



Celebrate the festive season in style

28th November - 24th December

Monday - Thursday 6pm - 9pm = £25

Friday - Saturday 6pm - 9.30pm = £28.50

To Start

Winter Vegetable Pearl Barley Broth, rosemary dumpling

Duck Liver Pate, dressed leaves, toasted crostini (GF*)

Crushed Avacado & Smoked Salmon, dill crème fraiche, beetroot purée,
bread crisps (GF*)

Breaded Brie, berry compote, dressed leaves

To Follow

All of our Mains are accompanied by fresh seasonal vegetables
brought to your table separately

Hand Carved Turkey, herb roasted potatoes, honey glazed parsnips,
apple & cranberry stuffing, bacon wrapped chipolata, rich turkey gravy (GF*)

Lamb Rump, spiced butternut squash purée, celeriac fondant (GF)

Braised Beef Blade, ox cheek croquette, beetroot & parsnip crisps,
red wine jus (GF*)

Pheasant Stroganoff, mushrooms & paprika, steamed rice (GF)

Fillet of Hake, roast winter vegetables, tomato & herb sauce (GF*)

To Finish

Selection of Puddings

Coffee & Mince Pies

Vegetarian



Our Vegetarian Dishes are served in conjunction with both of our
Christmas Fayre Menus

Pumpkin & Mushroom Seed Nut Roast, spiced parsnip purée,
oregano roasted potatoes, tarragon cream sauce

Sage Leaf Roasted Halloumi, butternut squash, salt baked beetroot,
fondant potato (GF)

Pearl Barley & Lentil Stew, smoked cheddar dumplings

Christmas Day



Let us take the stress out of your Christmas with our 6 course lunch freshly prepared by our team of dedicated chefs. Accompanied by light live music from Ross Parker
£79.50

To Start

Winter Vegetable Broth, dipping bread

Roasted Quail Breast, scorched baby corn, spiced apple jam (GF*)

Pan Seared Scallops, celeriac puree, prosciutto (GF)

Fennel Risotto, artichoke crisps, white chicory (GF*)

Intermediate

Prosecco Sorbet, winter berries

To Follow

All of our Mains are accompanied by fresh seasonal vegetables brought to your table separately

Traditional Roast Turkey, apricot & sausage meat stuffing, honey glazed parsnips, roasted potatoes, bacon wrapped chipolata, rich turkey gravy (GF*)

Roast Derbyshire Beef Tenderloin, rolled & stuffed with spinach, shallots, wild mushrooms, chestnut puree, dauphinoise potatoes (GF)

Herb Roasted Duck Breast, braised white chicory, citrus beurre voilette, fondant potato (GF)

Halibut, charred shallots, spiced tomato chutney, Persian potatoes (GF)

Pumpkin & Mushroom Seed Nut Roast, smoked parsnip purée, oregano roasted potatoes, tarragon cream sauce

To Finish

Please choose from our selection of festive puddings

Cheese Table

Accompanied with celery sticks, grapes and chutney

Coffee, Mince Pies & Petit Fours

Boxing Day



With the big day over let us help you avoid the Christmas blues.

Join us this Boxing Day and let the festivities continue

Served all day

£25

To Start

Market Vegetable Soup, herb croutons (GF*)

Pork & Apple Croquette, spiced apple chutney, baby leaves

Mackerel Pate, toasted crostinis, dressed leaves (GF*)

Breaded Brie, winterberry compote, watercress

To Follow

All of our Mains are accompanied by fresh seasonal vegetables
brought to your table separately

Slow Braised Daube of Beef, horseradish pomme puree, charred leeks,
red wine gravy (GF*)

Pheasant Stroganoff, mushrooms & paprika, turmeric rice (GF)

Chicken Supreme, herb fondant potato, chorizo, parsnip crisps,
chasseur sauce (GF*)

Hake Supreme, buttered potatoes, dill prawn & white wine sauce (GF)

Goats Cheese Tortellini, beetroot purée, garlic butter croutons,
dressed leaves

To Finish

Selection of Puddings

Coffee & Mints

New Year's Eve



It's time to get your dancing shoes on! Let's welcome 2019 in style with a ticket only BLACK & WHITE themed party at The Lodge Bar & Dining
£59.50

To Start

Duck Breast, kimchi, pak choi, citrus reduction (GF)

Smoked Chicken, honey infused chorizo, crispy sweet herbs (GF*)

Crushed Avocado, smoked salmon, dill crème fraiche, crevette (GF)

Goats Cheese Panna Cotta, beetroot puree, basil gel (GF)

Intermediate

Passion Fruit Sorbet with a Shot of Prosecco (GF)

To Follow

All of our Mains are accompanied by fresh seasonal vegetables brought to your table separately

Lamb Rump, globe artichoke puree, pickled wild mushrooms, salsify, dauphinoise potatoes (GF)

Slow Braised Beef Short Rib, garlic pomme purée, charred shallots, shemeji mushrooms, red wine sauce (GF*)

Guinea Fowl Supreme, braised leeks & spring onions, celeriac puree, fondant potato, garlic & thyme jus (GF)

Poached Monkfish Cheek, dill, squid ink risotto, prosciutto (GF*)

Tomato & Basil Tortellini, salsa verde, Mediterranean tomato sauce, garlic butter croutons

To Finish

Selection of Puddings

Coffee & Petit Fours

Our Other Hotels



For details of our other hotels please visit our website

www.jchotels.co.uk

THE BOARS HEAD HOTEL

Sudbury
Ashbourne
DE6 5GX

01283 820344

www.boars-head-hotel.co.uk

THE LION HOTEL

Bridge Street
Belper
DE56 1AX

01773 824033

www.lionhotelbelper.co.uk

How to Book

Simply call us on 01332 510161 to check availability and make your provisional booking

Read our terms and conditions and fill in a booking form along with a pre-order form (this applies to every booking)

Please ensure that all dietary requirements are specified on the pre-order sheet

All dishes marked:

GF=gluten free

GF*=gluten free adaptable

Terms & Conditions

-£10 per person is required on Christmas Fayre Lunch & Evening and Boxing Day. £25 per person is required on Christmas Day and New Year's Eve

-Deposits are non-transferable and non-refundable

-Final Guest numbers and menu pre-orders must be received no later than 1st December or one week prior to function date (whichever is earlier)

-In the event of a cancellation within 14 days of the date booked, a 100% cancellation fee will be charged

-Please note that provisional bookings may only be held for a one week period, after this time a deposit will be required to confirm the booking, otherwise the booking will be released

Booking Form

Simply call us on 01332 510161 to check availability and make your provisional booking. Then complete the form below and return to us along

with your pre-order sheet to:

Littleover Lodge Hotel, 222 Rykneld Road, Littleover, Derby, DE23 4AN
or email us at enquiries@littleoverlodge.com

Name:.....

Telephone:.....

Email:.....

Address:.....

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Date of Party:.....

Time of Party:.....

Number of Guests:.....

A non-refundable deposit of £10 per person is required to confirm your booking (all bookings). For Christmas Day and New Year's Eve a non-refundable deposit of £25 is required

Total Deposit Due:£.....

Signed & Dated:.....

Please be aware we handle all personal information according to our privacy policy, which can be found on our website. If you have any questions please contact us at victoria.crooks@jc-hotels.com

If you would like to receive our latest news, information and offers by email please OPT IN by ticking the box. You can opt out at any time by clicking an unsubscribe option at the bottom of the email or contacting us.

