



THE LODGE BAR
& DINING AT
LITTLEOVER LODGE

2020

WWW.LITTLEOVERLODGE.CO.UK



Originally an 1850's farmhouse, Littleover Lodge Hotel has been transformed over the years to develop The Lodge Bar & Dining. Boasting an elegant modern interior coupled with attentive service staff and a creative chef team, it creates the perfect atmosphere this Christmas

The warmest welcome awaits you at The Lodge Bar & Dining; here you will find a team full of smiles who know how to make you feel right at home. We understand the things that matter and will do everything we can to ensure you have an amazing experience with us.

We are taking bookings based on the current guidelines and restrictions in place. We will be holding New Year's Eve celebrations, please contact our reception team for up to date information on our plans!

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

CHRISTMAS FAYRE



Monday – Saturday Lunch • £15.99 2 courses • £18.99 3 courses

Monday- Thursday Evening £22.99 • Friday & Saturday £24.99

STARTERS

Parsnip Soup

with parsnip crisps

Breaded Brie

with rhubarb chutney

Ham Hock Terrine

with piccalilli, peas & pea puree

Smoked Haddock Fish Cake

warm tartar sauce, crispy hens egg

MAINS

(All dishes served with a medley of vegetables and roast potatoes)

Roast Turkey

pigs in blankets, chestnut stuffing, roast potatoes, cranberry puree, rosemary gravy

Beef Feather Blade

horseradish mash, confit carrots

Pan Fried Salmon

dill pomme anna, mushroom & buttered spinach, bordelaise sauce

Mediterranean Vegetable Wellington

with kale, blue cheese and chestnut cream sauce

TO FINISH

Traditional Christmas Pudding with brandy sauce

Mixed Berry Cheesecake with Chantilly cream

Triple Chocolate Terrine with fruit of the forest compote

Treacle Sponge with custard

Cheeseboard (£3 Supplement)

Mince Pies and Coffee

£2 supplement

CHRISTMAS DAY



SELECTION OF CANAPES

STARTERS

Coronation Crab

with apple, melon and curry oil with a biscotti

Game Terrine

with plum chutney and rosemary focaccia

Red Onion and Goats Cheese Tartlet

with dressed rocket salad

Butternut Squash Soup

with crusty bread

INTERMEDIATE

Passion Fruit Sorbet, prosecco shot

MAINS

(all served with roast potatoes, mixed greens and roasted parsnips)

Roast Turkey Breast

with pigs in blankets, sausage and chestnut stuffing,
cranberry puree and a turkey jus

Roast Sirloin

with Yorkshire pudding, sausage and chestnut stuffing and
a horseradish cream puree

Pan-Fried Halibut

caramelised, pickled cauliflower with a soy chicken wing,
crab bisque and cauliflower shavings

Wild Mushroom Pithivier

on a bed of buttered spinach and roasted baby carrots
with a basil pesto dressing

DESSERTS

Christmas Pudding with brandy sauce

Funky, Boozy Trifle

Chocolate Cheesecake with hazelnut chantilly cream

Winter Berry Pavlova

Cheeseboard selection of cheeses, biscuits,
apple, celery, grape and red onion chutney

Tea, Coffee & Petit Fours

£84⁹⁹
per person

BOXING DAY



STARTERS

Tomato Soup

basil creme fraiche

Tempura Prawns

mini stir fry, sweet chilli sauce

Halloumi Fries

garlic aioli, dressed salad

Chicken Liver Pate

dressed salad, tomato chutney, sour dough crisps

MAINS

Roast Beef

Yorkshire pudding, roast potatoes, seasonal mixed vegetables,
bone marrow gravy

Lamb Shank

dauphinoise potatoes, confit carrots, rosemary gravy

Sea bass

crushed new potatoes, panache of vegetables, caramel fish sauce

Chicken Supreme

champ mash potatoes, mustard sauce, seasonal mixed vegetables

Wild Mushroom Risotto

goats cheese cream, rocket salad, sunflower seeds

PUDDINGS

Sticky Toffee Pudding

with custard

Vanilla cheesecake

with orange, chocolate and Chantilly cream

Treacle tart

with vanilla pod ice cream

Eton Mess

£25⁹⁹

per person

HOW TO MAKE A BOOKING

Call: 01332 510161

Email: enquiries@littleoverlodge.co.uk

Read the terms and conditions below and fill in a booking form.

(This does apply to every booking).

For further allergen information please contact reception directly.

Allergy Advice: Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. Please ask a member of staff for more information.



TERMS AND CONDITIONS

1. All bookings must be confirmed with the completed booking form and deposit within 14 days of a telephone/email booking or your booking may be cancelled.
2. Bookings can only be held for numbers in relation to the deposit paid.
3. ALL DEPOSITS & FULL PRE-PAYMENTS ARE NON-REFUNDABLE. Deposits are paid on the number of guests in your party; therefore lost deposits cannot be redeemed against the final balance due.
4. Full payments for Christmas Day Lunch are required by the 1st December. Bookings made after this date will require full payment immediately.
5. A pre-order for starters, main courses and desserts are required for ALL bookings a minimum of 14 days prior to your reservation.



FOR INFORMATION ABOUT OUR
OUR NEW YEAR'S EVE DINING
& ENTERTAINMENT PLEASE
ENQUIRE AT RECEPTION.

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