



Christmas 2023

— AT THE LODGE BAR AND DINING —

LITTLEOVER LODGE HOTEL, RYKNELD ROAD, DE23 4AN

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Originally set within an 1850s farmhouse nestled between the villages of Littleover and Findern, The Lodge Bar & Dining located within The Littleover Lodge Hotel is home to a modern yet cosy atmosphere to drink, dine and unwind.

The team and I have put together this year's Christmas menus creating exciting modern dishes, which really do encompass some fabulous flavours and combinations.

Why not join us this New Years Eve to bring in 2024 with our themed party night, including themed DJ, dancing till late, street food, not to forget our famous cocktail, spirit and prosecco deals which will also be available on the night.

Myself, Shaun and the rest of our team look forward to welcoming you to The Lodge Bar & Dining this December for another memorable Christmas & New Year.

Nicholas Crooks

GENERAL MANAGER

CHRISTMAS FAYRE



(Available Wednesday - Saturday)

LUNCH: 2 Course @ £21.00 • 3 Course @ £25.00

EVENING: 2 Course @ 24.00 • 3 Course @ £28.00

LITTLE
ONES MENU
AVAILABLE
FROM
RECEPTION

STARTERS

Spiced Cream of Parsnip Soup (V, GFA) Freshly Baked Bread

Homemade Salmon & Dill Fishcakes Sweet Chilli Sauce

Homemade Chicken Tikka Skewers (GF) Asian Slaw, Mint Yoghurt

Creamy Garlic Mushroom & Emmental Cheese Tartlet (VA)

Served on a Wild Rocket Salad

MAINS

Roast Crown of Turkey (GFA) Pig in blanket, Stuffing,

Roast Potatoes, Parsnips and Seasonal Vegetables

Breast of Pheasant wrapped in Parma Ham (GF)

Bubble and squeak, Seasonal Vegetables, Peppercorn Sauce

Braised Brisket of Beef (GFA)

Horseradish Mash, Caramelised Onions, Red Wine Gravy,

Herb Roasted Swede, Carrots and Parsnips

Baked Fillet of Haddock (GF)

Sautéed Potatoes, Plum Tomato and Basil Compote, Asparagus Tips

Homemade Gnocchi (V)

Sweet Potato and Spinach with Toasted Walnuts

DESSERTS

Traditional Christmas Pudding (GF)

Served with Brandy Sauce or Custard

Sue's Homemade Key Lime Cheesecake

Ginger Biscuit Base served with Scottish Raspberry Coulis

Homemade Bakewell Tart

Served with Chef's Homemade Custard

Toffee Syllabub (GFA)

Served with Honeycombe Nuggets and Chocolate Shortbread

CHRISTMAS DAY



Served 12pm till 2:30pm

£95.00 Per Person (11 years +)

£95
PER PERSON

CANAPÉS

STARTERS

Prawn & Crayfish Cocktail (GFA) Baby Gem Lettuce, Lime,
Chilli and Coriander Mayonnaise. Served with Malted Bloomer

Broccoli and Stilton Soup (GFA) Crème Fraiche, Freshly Baked Bread

Aged Serrano Ham & Galia Melon Served with Mango Salsa

Glazed Goats Cheese (GF) Balsamic Roasted Mediterranean Vegetables

INTERMEDIATE

Deconstructed Passionfruit Mojito Sorbet (Also available without the alcohol)

MAINS

Roast Crown of Turkey (GFA) Pigs in blanket, Stuffing, Roast Potatoes,
Parsnips and Seasonal Vegetables

Roast Sirloin of Derbyshire Beef (GFA) Yorkshire Pudding, Pan Gravy, Roast Potatoes,
Parsnips and Seasonal Vegetables

Roast Breast of Gressingham Duck (GF) Redcurrant and Port Wine Glaze, Bubble and
Squeak and Seasonal Vegetables

Pan Fried Sea bass (GF) Baby Potatoes, Fresh Asparagus,
Lemon and Parsley Butter, House Salad

Butternut Squash and Mushroom Strudel Sautéed Potatoes, Peppercorn Sauce

DESSERTS

White and Dark Chocolate Marbled Brownie (GFA) Madagascan Vanilla Ice Cream

Strawberry Pavlova (GF) Homemade Honeycomb Bites, Strawberry Syrup

Traditional Christmas Pudding (GF) Brandy Sauce, Ice Cream or Custard

Lemon Tart Devonshire Clotted Cream, Scottish Raspberries

TEA, COFFEE AND MINCE PIES TO FOLLOW

BOXING DAY



Served 12pm till 5pm
2 Course £25.00 - 3 Course £30.00

STARTERS

Leek & Potato Soup (V, GFA) Cheese Croutons, Freshly Baked Bread

Traditional Prawn Cocktail (GFA) Marie Rose Sauce, Brown Bread & Butter

Chicken Liver Pate (GFA) Ale Chutney, Wholemeal Toast

Creamy Garlic Mushrooms (GFA) Sourdough Toast

MAINS

Roast Derbyshire Beef (GFA) Yorkshire Pudding,
Roast Potatoes, Seasonal Vegetables

Roast Lion of Pork (GFA) Apple Sauce, Crackling,
Roast Potatoes, Seasonal Vegetables

Chef Sue's Homemade Pies (V) Choose between: Steak & Ale or Leek & Potato Pie
Triple Cooked Chips, Mushy Peas, Gravy

Chicken Tikka Flatbread Fried Vegetables, Salad Garnish,
Homemade Slaw, Skinny Fries, Mint Yoghurt

Spiced Penne Ariabatta (V) Halloumi & Mushroom

Baked Smoked Haddock (GF) On Creamy Mash,
Parsley Sauce, Seasonal Vegetables

Beer Battered Haddock (GFA) Chunky Chips, Mushy Peas, Tartare Sauce

Cajun Chicken Burger (GFA) Melted Cheese, Crispy Bacon,
Baby Gem, Tomato, Skinny Fries & Slaw

Beef Burger (GFA) Melted Cheese, Crispy Bacon, Baby Gem,
Tomato, Skinny Fries & Slaw

DESSERTS

Apple & Blackberry Crumble Homemade Custard

Chocolate Brownie & Salted Caramel Sundae (GFA)

Sticky Toffee Pudding (GFA) Honeycomb Ice Cream

Homemade Lemon Cheesecake Ginger Biscuit Base, Mixed Fruit Coulis

LITTLE ONES MENU'S



(Under 10s Only)

CHRISTMAS DAY

£40.00 Per Head

STARTERS

Cream of Tomato Soup (V, GFA)

Freshly Baked Bread

Breaded Brie Triangles (V)

Cranberry Sauce

Melon & Strawberry Cocktail (V, GF)

Cheesy Garlic Bread (V)

MAINS

Roast Crown of Turkey

Pig in blanket, Stuffing, Roast Potatoes,
Seasonal Vegetables

Roast Sirloin of Beef

Yorkshire Pudding, Pan Gravy, Roast
Potatoes, Seasonal Vegetables

Crispy Chicken Dippers

Beans & French Fries

Mini Fish & Chips (GFA)

Garden Peas

Halloumi Gnocchi

In a Rich Tomato sauce,
Cheddar Cheese

DESSERTS

Classic Christmas Pudding

Served with Ice Cream or Custard

White & Dark Chocolate Brownie

Vanilla Ice Cream

Sticky Toffee Pudding

Honeycomb Ice Cream

Selection of Mixed Ice Cream

Vanilla, Chocolate & Strawberry

BOXING DAY

1 Course £10.00

2 Course £14.00 3 Course £18.00

STARTERS

Cream of Tomato Soup (V, GFA)

Freshly Baked Bread

Breaded Brie Triangles (V)

Cranberry Sauce

Melon & Strawberry Cocktail (V, GF)

Cheesy Garlic Bread (V)

MAINS

Roast Sirloin of Beef

Yorkshire Pudding, Pan Gravy, Roast
Potatoes, Seasonal Vegetables

Crispy Chicken Dippers

Beans & French Fries

Mini Fish & Chips (GFA)

Garden Peas

Halloumi Gnocchi (V)

In a Rich Tomato sauce, Cheddar
Cheese

Childs Beef Burger (GFA)

French Fries

DESSERTS

White & Dark Chocolate Brownie

Vanilla Ice Cream

Sticky Toffee Pudding

Honeycomb Ice Cream

Selection of Mixed Ice Cream

Vanilla, Chocolate & Strawberry

THE LODGE BAR & DINING, LITTLEOVER

presents

TICKETS
£30PP

BACK *to the*
80's, 90s
& Naughties

DANCE PARTY
N.Y.E 2023

SUNDAY 31ST DECEMBER
DOORS OPEN FROM 7PM TILL LATE

DJ & STARLIT
DANCEFLOOR

DRINKS OFFERS

STREET FOOD
& GRAZING
STATIONS

GREAT OFFERS ON
SELECTED SPIRITS
COCKTAILS
PROSECCO
SHOTS & BOMBS

THE LODGE BAR

LIVE

Music

NOVEMBER

03RD - EBA SALLAH
11TH - TAMARA TRACEY

DECEMBER

08TH - EBA SALLAH
16TH - LYNDY JOHNSON
23RD - TAMARA TRACEY

31ST - NYE - TICKET ONLY EVENT



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