

# Christmas Cabaret Nights

Thursdays, Fridays and Saturdays 12–8pm

December	Entertainer*	Disco*
Thu 6th	Steve Love	Tim Wright
Fri 7th	Gemma	Tim Wright
Sat 8th	Steve Love	Tim Wright
Thu 13th	Steve Love	Tim Wright
Fri 14th	Steve Love	Tim Wright
Sat 15th	Chris Edwards	Tim Wright
Thu 20th	Rachel Rayner	Tim Wright
Fri 21st	John Morgan	Tim Wright
Sat 22nd	Sam Scherdel	Tim Wright

*\*subject to changes beyond our control*

**2 Course Meal £35 per Person  
(£15 deposit and preorder required)**

**Roast Beef or Roast Turkey  
with all the Trimmings  
Salmon in a Lemon & Dill Sauce**

**Christmas Pudding  
Apple Crumble & Custard  
Baked New York Cheesecake & Ice Cream**

## New Year's Eve Party

7.30pm–1am

The Neil Ashcroft Disco

Hot & Cold Buffet Served 8.30pm

£25 per Person (Booking Only)

FOR FURTHER DETAILS  
AND TO BOOK PLEASE CALL

01302 710740

Pilgrim Fathers  
*Classic & Contemporary*

Great North Road, Scrooby,  
Doncaster DN10 6AT

Christmas  
at the  
Pilgrim Fathers  
*Classic & Contemporary*

*Booking Essential*



# Christmas Fayre

Served Tuesdays and Wednesdays 12–8pm

**1 Course £11.95 | Main & Dessert £13.95**  
**3 Courses £16.95**

## To Start

**Roasted Pumpkin, Carrot &  
Butternut Squash Soup**

*Finished with a Pumpkin Seed and Pine Nut Pesto*

**Duck Liver Port & Orange Pate**

*Apricot and Ginger Chutney, Toasted Brioche Soldiers, Winter Leaf*

**Smoked Scottish Salmon,  
Prawn & Crayfish Cocktail**

*Tomato, Cucumber and Dill Concasse,  
Vodka Bloody Mary Mayonnaise, Romaine Lettuce*

**Caramelised Shallot & Goats Cheese Tartlet**

*Hazelnut Granola, Baby Caper,  
Blackcurrant Balsamic Dressed Leaves*

## To Continue

**Hand Carved Roast Turkey**

*Poached then Butter Roasted English Turkey Breast, Sausage Meat,  
Cranberry & Apple Stuffing, Cumberland Pig in Blanket,  
Roast Potatoes, Rich Roasting Gravy*

**Merlot Braised Beef & Venison Bourguignon**

*24 Hour Wine-marinated Beef and Venison with  
Baby Onions, Bacon Lardons and Portobello Mushrooms,  
Horseradish Creamed Potato*

**Charred Fillet of Sea Bass**

*Crushed Baby New Potatoes with Dill and Chive,  
Mussels, Light Curry Sauce*

**Roast Vegetable Wellington**

*Honey Roasted Root Vegetables, Puy Lentils and  
Brie, Port, Redcurrant and Cranberry Sauce*

## To Conclude

**Cider & Brandy Steeped Christmas Pudding**

*Brandy Custard, Rum & Raisin Ice Cream*

**Chocolate Orange Truffle Bar**

*Vanilla Double Cream, Blackcurrant and Kirsch Compote*

**Prosecco Orange Cheesecake**

*Lemon Sorbet, Orange & Mango Sauce*

**Cheese Board Selection**

*Farmhouse Cheddar, Clawson Blue Stilton,  
Somerset Brie, Wensleydale and Cranberry,  
Savoury Biscuits, Spiced Plum Chutney*

## Sparkling Afternoon Tea

Served in the Marquee

**Monday – Friday, December 1st – 24th**  
**£17.95 per person – Booking Essential**

# Christmas Day

One Sitting 12.30pm

**£85 per person | Children under 12 £40**  
**(£30 deposit and preorder required)**

**A Glass of festive cheer on arrival**

## To Start

**Duck Liver, Port & Orange Pate**

*Apricot and Ginger Chutney, Toasted Brioche Soldiers, Winter Leaf*

**Smoked Scottish Salmon,  
Prawn & Crayfish Cocktail**

*Tomato, Cucumber and Dill Concasse,  
Vodka Bloody Mary Mayonnaise, Romaine Lettuce*

**Caramelised Shallot & Goats Cheese Tartlet**

*Hazelnut Granola, Baby Caper,  
Blackcurrant Balsamic Dressed Leaves*

## Intermediate

**A Refreshing Shot of Lemon Sorbet**

## To Continue

**Hand Carved Roast Turkey**

*Poached then Butter Roasted English Turkey Breast,  
Sausage Meat, Cranberry & Apple Stuffing, Cumberland  
Pig in Blanket, Rich Roasting Gravy*

**Fillet of Beef**

*Thyme Roasted Fillet of English Beef, Wild Mushroom and  
Blue Cheese Gratin, Shallot, Port Wine & Madeira Jus*

**Roast Vegetable Wellington**

*Honey Roasted Root Vegetables, Puy Lentils and  
Brie, Port, Redcurrant and Cranberry Sauce*

*All Accompanied by Roast Potatoes, a Meddle of Sprouts, Savoy  
Cabbage and Crushed Peas with Toasted Almond and Tarragon  
Butter, and Honey and Thyme Roasted Carrots*

## To Conclude

**Cider & Brandy Steeped Christmas Pudding**

*Brandy Custard, Rum & Raisin Ice Cream*

**Chocolate Orange Truffle Bar**

*Vanilla Double Cream, Blackcurrant and Kirsch Compote*

**Cheese Board Selection**

*Farmhouse Cheddar, Clawson Blue Stilton, Somerset Brie,  
Wensleydale and Cranberry, Savoury Biscuits, Spiced Plum Chutney*

**Filter Coffee or Yorkshire Tea**

*Served with a Chocolate Festive Snow Dusted Mince Pie*

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