



CELEBRATE A 'DISTINCTIVE' CHRISTMAS

FESTIVE PARTY MENUS &
CHRISTMAS DINING
AT DISTINCTIVE INNS



The perfect venues for parties, Christmas Day
and everything in between

www.distinctiveinns.co.uk



Christmas at Distinctive Inns is about good food, friends, family and time well spent around the table.

Our festive menus offer all of your favourites, seasonal flavours and the same relaxed welcome you know us for, whether you're booking the office party or sitting down on Christmas Day.

Our Breakfast, Fixed-Priced and All-Day Menus remain available throughout December.



CHRISTMAS FAYRE MENU

2 COURSE £34.95 | 3 COURSE £39.95
AVAILABLE 25TH NOV - 3RD JAN

PARSNIP, APPLE & HONEY SOUP **V VEO**
served with sourdough
& british butter

MUSHROOMS ON TOAST **V**
wild & field mushrooms with cream, onions & garlic,
toasted sourdough & drizzle of truffle oil

DUCK & FETA SALAD **GF**
smoked duck breast, figs, walnuts, feta cheese,
balsamic glaze & mixed leaves

SCOTTISH SMOKED SALMON **GFO**
lemon mascarpone, olive oil,
fresh dill & toasted sourdough

ARANCINI **V**
crispy risotto balls stuffed with mozzarella, tomato
& basil sauce, shaved parmesan & fresh basil

ROAST TURKEY BREAST
traditional trimmings with sprouts, glazed carrots,
parsnips, cauliflower cheese & yorkshire pudding

CONFIT DUCK LEG **GF**
slow cooked duck leg, potato dauphinoise,
braised red cabbage & redcurrant sauce

GLAZED GAMMON SHANK **GF**
roasted in a hot honey glaze, with buttered mash,
green beans & wholegrain mustard cream sauce

BRAISED BEEF BRISKET **GF**
slow cooked brisket, buttered mash, glazed carrots,
spring greens & bacon with roast gravy

SALMON FILLET **GF**
pan-roasted salmon fillet, baby roast potatoes,
samphire, mussels & prawns in a dill cream sauce

WILD MUSHROOM RISOTTO **V**
wild mushrooms sautéed in garlic butter, spinach,
gran moravia cheese & finely chopped white onion

VEGETABLE WELLINGTON **VE**
butternut squash, almond & lentil, puff pastry,
hasselback potatoes, greens, glazed carrots & gravy

CHRISTMAS PUDDING **V**
traditionally made with mixed fruits, almonds
& ginger served with brandy butter ice cream

PANNA COTTA **V GF**
vanilla panna cotta, blackberry compote,
caramelised fig with a mulled wine poached pear

RASPBERRY & PISTACHIO FRANGIPANE **V**
raspberry & pistachio frangipane tart served with
vanilla chantilly cream & a mulled wine poached pear

EGGNOG CRÈME BRÛLÉE **V**
our classic crème brûlée with a festive nutmeg spice,
caramelised sugar & homemade shortbread biscuits

CHOCOLATE BROWNIE **V**
rich chocolate brownie with vanilla gelato
& chocolate hazelnut sauce

CHRISTMAS DAY MENU

3 COURSE £79.95 | KIDS' 2 COURSE £39.95
SITTINGS FROM 12 NOON

PARSNIP, APPLE & HONEY SOUP **V VEO**
served with sourdough
& british butter

MUSHROOMS ON TOAST **V**
wild & field mushrooms with cream, onions & garlic,
toasted sourdough & drizzle of truffle oil

DUCK & FETA SALAD **GF**
smoked duck breast, figs, walnuts, feta cheese,
balsamic glaze & mixed leaves

SCOTTISH SMOKED SALMON **GFO**
lemon mascarpone, olive oil,
fresh dill & toasted sourdough

ARANCINI **V**
crispy risotto balls stuffed with mozzarella, tomato
& basil sauce, shaved parmesan & fresh basil

ROAST TURKEY BREAST
traditional trimmings with sprouts, glazed carrots,
parsnips, cauliflower cheese & yorkshire pudding

CHICKEN BREAST **GF**
free-range chicken, potato dauphinoise, mushroom,
cream & tarragon sauce with green beans

DUCK CONFIT & BREAST **GF**
pan-seared duck breast & confit leg, potato
dauphinoise, braised red cabbage & redcurrant sauce

DRY-AGED SIRLOIN STEAK **GF**
8oz british sirloin steak, skin-on fries, grilled tomato,
onion rings, dressed rocket & pink peppercorn sauce

SALMON FILLET **GF**
pan-roasted salmon fillet, baby roast potatoes,
samphire, mussels & prawns in a dill cream sauce

WILD MUSHROOM RISOTTO **V**
wild mushrooms sautéed in garlic butter, spinach,
gran moravia cheese & finely chopped white onion

VEGETABLE WELLINGTON **VE**
butternut squash, almond & lentil, puff pastry,
hasselback potatoes, greens, glazed carrots & gravy

CHRISTMAS PUDDING **V**
traditionally made with mixed fruits, almonds
& ginger served with brandy butter ice cream

TIRAMISU & AFFOGATO **V**
espresso-soaked sponge fingers & mascarpone
cream, served with vanilla gelato in a shot of espresso

PANNA COTTA **V GF**
vanilla panna cotta, blackberry compote,
caramelised fig with a mulled wine poached pear

RASPBERRY & PISTACHIO FRANGIPANE **V**
raspberry & pistachio frangipane tart served with
vanilla chantilly cream & a mulled wine poached pear

EGGNOG CRÈME BRÛLÉE **V**
our classic crème brûlée with a festive nutmeg spice,
caramelised sugar & homemade shortbread biscuits



**THE RIVERSIDE
PUB & KITCHEN**

NORTH END, FARNDON
NEWARK
NOTTINGHAM
NG24 3SX

TELEPHONE: 01636 710990
RIVERSIDEFARNDON.CO.UK

**THE NUTHALL
PUB & KITCHEN**

NOTTINGHAM ROAD
NUTHALL
NOTTINGHAM
NG8 6AX

TELEPHONE: 0115 951 9360
THENUTHALLPUB.CO.UK

**THE DORSET
PUB & KITCHEN**

COMPTON ACRES S.C
WEST BRIDGFORD
NOTTINGHAM
NG2 7RS

TELEPHONE: 0115 981 7963
THEDORSETPUB.CO.UK

**THE PRIORY
PUB & KITCHEN**

NANPANTAN ROAD
NANPANTAN
LOUGHBOROUGH
LE11 3YD

TELEPHONE: 01509 216333
PRIORYNANPANTAN.CO.UK

**THE RISLEY PARK
PUB & KITCHEN**

DERBY ROAD
RISLEY
DERBY
DE72 3SS

TELEPHONE: 0115 939 2313
THERISLEYPARK.CO.UK

**THE CARNARVON
PUB & KITCHEN**

FACKLEY ROAD
SUTTON IN-ASHFIELD
NOTTINGHAM
NG17 3JA

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