

Order Form

This menu is available throughout December and on New Year's Day. (Please note, we require a pre-order for parties of over 8 people.)

2 courses £28 || 3 courses £32

Starter

(GF) Parma ham and feta salad	
Prawn and smoked salmon cocktail	
(V) Garlic mushroom spaghetti	
Grilled Haddock	
(V) Soup of the Day	

Main

Roast Turkey Breast	
(GF) Grilled Salmon Fillet	
Roast Topside of Beef	
(V) Mediterranean vegetable tart	
(GF) Guinea fowl supreme	
(V) Ginger and cranberry Nut Roast	

Dessert

Traditional Christmas Pudding	
(GF) Caramel apple pie	
Italian plum tart	
Malteser cheesecake	
Three Cheese Board	

This menu is available throughout December

Name:

Telephone:

Email:

No. in party:

Date of pre order Time of pre order



Opening Times

Regular opening times

Food served Monday to Sunday 12-9pm

excluding Christmas day

Christmas Day

We will be open 12-3 for drinks

Come along for some festive cheer!

Booking

To book please call a member of our team on

01422 842593

or email

info@robinhoodinnhebden.co.uk

We require a pre order for parties over 8 people.

Our regular menu will also be available throughout December.

(Please note no food available on Christmas day)

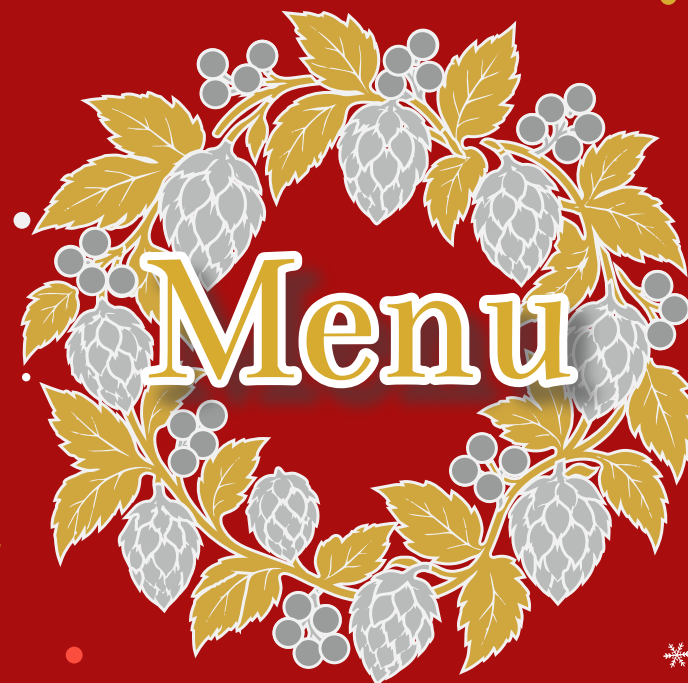


— PECKET WELL —

Robin Hood Inn

EAT DRINK STAY

Christmas



01422 842593

info@robinhoodinnhebden.co.uk

Christmas Fayre Menu

This menu is available throughout December and on New Year's Day.

(Please note, we require a pre-order for parties of over 8 people.)

2 courses £28 || 3 courses £32

Starter

(GF) Parma ham and feta salad

Served with wild rocket and balsamic braised figs

Prawn and smoked salmon cocktail

With Marie Rose sauce and wholemeal bread

(V) Garlic mushroom spaghetti

Sautéed wild mushrooms in a white wine and garlic cream, topped with Parmesan shavings

Grilled Haddock

Served with potato and caper salad and salsa verde

(V) Soup of the Day

Served with crusty baguette and butter

Main

Roast Turkey Breast

Served with sage and onion stuffing, bacon chipolata, roast potatoes, cranberry sauce and gravy

(GF) Grilled Salmon Fillet

Served with roast potatoes, buttered samphire, and a white wine and parsley cream sauce

Roast Topside of Beef

Served with Yorkshire pudding, roast potatoes, and a red wine gravy

(V) Mediterranean vegetable tart

Mediterranean vegetables with a tomato and basil sauce in a puff pastry tartlet, topped with grilled goat's cheese and served with sweet potato fries

(GF) Guinea fowl supreme

Served with dauphinoise potatoes, braised red cabbage and a thyme and cider sauce

(V) Ginger and cranberry Nut Roast

Served with Yorkshire pudding, roast potatoes, and a red wine gravy

All the above are served with a selection of seasonal vegetables.

Dessert

Traditional Christmas Pudding

Served with brandy sauce

Caramel Apple Pie

Served with traditional custard

Italian plum tart

Served with raspberry ripple ice cream and a forest fruit compote

Malteser cheesecake

Served with salted caramel ice cream

Three Cheese Board

Served with crackers and traditional Christmas cake

This menu is available throughout December

