



THE  
**FESTIVE  
FEASTS**  
AT THE CADEBY



# THE SEASONAL MENU

SERVED 1ST OF DECEMBER  
TO 22ND OF DECEMBER 2018

## STARTERS

<b>Crab &amp; Chilli Fishcakes</b> served with rocket & a sweet chilli & ginger sauce	7.50
<b>Venison &amp; Black Pudding Scotch Egg</b> with beetroot slaw & mixed leaf salad	8.00
<b>Honey Goats Cheese Salad (VA) (GF)</b> with Parma ham & roasted beetroot	7.00
<b>Grilled Portobello Mushroom (VG) (GF) (N)</b> with spinach & kale pesto	6.50

## MAINS

<b>Traditional Roast Turkey (GFA)</b> served with chipolatas, black pudding and sage stuffing, roast potatoes and red wine jus	16.00
<b>Roast Cod Loin with Brown Shrimp Butter (GF)</b> served with a warm potato salad	17.00
<b>Beetroot &amp; Squash Wellington (V)</b> served with sautéed greens & a vegetarian gravy	15.00
<b>Roast Pheasant Breast</b> with parsnip purée, parkin, crispy kale & pickled blackberries.	17.00

## DESSERTS

<b>Christmas Pudding (V)</b> with confit orange & brandy sauce	6.00
<b>Cinnamon Panna-cotta (GF)</b> with spiced cherry's	7.00
<b>Blackberry &amp; Brandy Pavlova (GF) (V)</b> with clementine's, meringue, pomegranates, brandy cream	6.50
<b>Sticky Toffee Pudding (V)</b> With toffee sauce & Crème Anglaise	7.00

(V) Suitable for Vegetarians (VG) Vegan (VGA) Vegan Adaptable (GF) Gluten Free (GFA) Gluten Free Adaptable (N) Contains Nuts. Please note that in our kitchen, nuts and derivatives are processed and for this reason we cannot guarantee that our products are 100% nut free.

# LITTLE CONES

CHRISTMAS DAY  
FIXED 3 COURSE SET MENU £21.00

## STARTER

Cream of Tomato Soup

## MAIN

### CHOICE OF;

Roast Turkey Breast  
Roasted Striploin Of Beef  
Tomato Pasta Bake

All served with Vegetables & Roasted Potatoes

## DESSERT

Dark Chocolate Brownie with Vanilla Ice Cream

# CHRISTMAS DAY

£92 PER PERSON  
CHILDREN - £42 FULL MENU OR £21 3 COURSE

CANAPES UPON ARRIVAL WITH A  
CHILLED GLASS OF PROSECCO

## SOUP

**Roasted Beetroot & Ginger Soup (GFA) (V) (VGA)**  
served with Crème Fraiche & chives with a crusty bread  
roll & French butter

## STARTERS

**King Scallops (GF)**  
with squid ink, celeriac purée, maple syrup, Pancetta & watercress

**Wild Mushroom sat upon a Salted Crouton (VG) (GFA) (N)**  
with spinach & kale pesto

**Terrine of Pork, Rabbit & Pistachio (GFA) (N)**  
served with house chutney, mixed leaf salad and toasted ciabatta

## INTERMEDIATE COURSE

**Raw Apple Sorbet (GF) (VG)**  
with sweet apple crisp

## MAINS

**Traditional Roast Turkey (GFA)**  
with chipolatas wrapped in pancetta, black pudding, sage & onion  
stuffing, duck fat & garlic roasted potatoes with sweet cranberry sauce  
& a rich red wine jus

**Roasted Sirloin of Beef (GF)**  
served with duck fat, garlic roasted potatoes, roasted baby carrots and  
parsnips with a wild mushroom & brandy sauce

**Grilled Halibut (GF)**  
with jerusalem artichoke puree, wild mushrooms,  
potato gnocchi & lemon butter sauce

**Roast Squash, Sage & Chestnut Risotto (VGA) (VA)**  
served with rocket & parmesan

ALL MAINS SERVED WITH SEASONAL VEGETABLES

## DESSERTS

**Homemade Christmas Pudding (V)**  
served with a rich brandy sauce

**Salted Caramel & Chocolate Pecan Pie (V)**  
with clotted cream, candied walnuts & vanilla ice-cream

**Eggnog Panna-cotta (GF)**  
with textures of raspberries

**Selection Of Yorkshire Cheese's (VGA) (VA) (N)**  
From Neil's cheese board, Doncaster market  
with house chutney grapes, celery with biscuits

## TO FINISH

**Freshly Brewed Coffee Or Twinnings  
Tea Selection With Petit Fours**

Minimum of two diners per booking. Non-refundable deposit of £20 per person with full balance to be paid and pre-order forms to be completed and returned no later than 17th November 2018.

# BOOK NOW

To Book Your Table

CALL 01709 864009  
EMAIL [INFO@CADEBYINN.COM](mailto:INFO@CADEBYINN.COM)

The Cadeby Pub & Restaurant  
Main Street, Cadeby, Doncaster, South Yorkshire, DN5 7SW

[WWW.CADEBYINN.CO.UK](http://WWW.CADEBYINN.CO.UK)

## NEW YEAR'S EVE 2018 SPEAKEASY AT THE CADEBY

7PM ARRIVAL FOR APERITIF  
OF CANAPÉS & FIZZ

### TO START

**Cadeby Sharing Platter (GFA)**  
**Seafood Sharing Platter (GFA)**  
**Bread & Oil (V) (VGA) (GFA)**

### MAINS

**Roasted Breast of Chicken (GF)**  
stuffed with mozzarella & cherry tomatoes,  
wrapped in Parma ham

**Lamb Rump (GF)**  
in a rosemary jus

**Pan Fried Salmon (GF)**  
in a dill cream

**Sundried Tomato & Basil Arranchini (VG)(V)**

**Served on the Table:** quinoa salad, mixed leaves, mediterranean  
roasted vegetables, honey roasted carrots  
& minted new potatoes.

### DESSERT

**Platter of Chef's Assiette Dessert**

### TO FINISH

**Freshly Brewed Coffee & Twinning's  
Tea Chest Selection with Petit Fours**

LATE BAR & DISCO

SPEAKEASY DRESS TO IMPRESS OPTIONAL

LUXURY COURTESY TRAVEL HOME\*

**£82.50 PER PERSON**

CALL 01709 864009 TO BOOK A TABLE

None refundable deposit of £20 per person required on booking, (minimum of 2 people) with full balance paid prior to the 17th November 2018. Please note no booking will be confirmed unless deposit received (V) Suitable for Vegetarians (VG) Vegan (VGA) Vegan Adaptable (GF) Gluten Free (GFA) Gluten Free Adaptable (N) Contains Nuts. Please note that in our kitchen, nuts and derivatives are processed and for this reason we cannot guarantee that our products are 100% nut free.