

Order Form

This menu is available throughout December and on New years day. Please note, we require a pre order for parties over 10 people.

2 course £22.95 || 3 courses £25.95

Starter	
Chicken Liver Pâté	
(V) Grilled Goats Cheese	
(V) Soup of the Day	
(GF) Seafood Risotto	
(GF) (V) Fig, Apricot and Chestnut Salad	

Main	
Roast Turkey Breast	
Roast Topside of Beef	
(V) Red Onion, Broccoli, and Chickpea Bake	
(GF) Grilled Salmon Fillet	
Honey Glazed Belly Pork	
(V) Cranberry and Ginger Nut Roast	

Dessert	
Traditional Christmas Pudding	
Chocolate and Orange Cheesecake	
Caramel Apple Pie	
(GF) White Chocolate and Winter Berry Sundae	
Three Cheese Board	

Our regular menu will also be available throughout December.

Name:

Telephone:

Email:

No. in party:

Date of pre order Time of pre order



Open 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

To Book

For bookings please call our team on

01422 842593

or email

info@robinhoodinnhebden.co.uk

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— PECKET WELL —

Robin Hood Inn

EAT DRINK STAY

Christmas Menu



01422 842593

info@robinhoodinnhebden.co.uk



Christmas Faye Menu

This menu is available throughout December and on New years day.
Please note, we require a pre order for parties over 10 people.

2 courses £22.95 || 3 courses £25.95

Starter

Chicken Liver Pâté

Served with chutney, toasted brioche and dressed salad leaves

(V) Grilled Goats Cheese

Served with sauté mushrooms in a garlic butter and basil pesto

(V) Soup of the Day

Served with a crusty baguette and butter

(GF) Seafood Risotto

Risotto of smoked haddock, salmon and prawns, topped with wild rocket and parmesan shavings

(GF) (V) Fig, Apricot, and Chestnut Salad

Salad of braised fig, apricot and chestnuts served with a mulled wine dressing



Main

Roast Turkey Breast

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

Roast Topside of Beef

Served with Yorkshire pudding, mashed potato and a red wine gravy

(V) Red Onion, Broccoli, and Chickpea Bake

Cooked in a white wine creamy sauce, topped with melting stilton and mozzarella

(GF) Grilled Salmon Fillet

Served with braised leeks, roasted cherry tomatoes and a tarragon cream sauce

Honey Glazed Belly Pork

Served with crispy crackling, savoy cabbage and a mushroom and brandy cream

(V) Cranberry and Ginger Nut Roast

Served with Yorkshire pudding and a red wine gravy

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

Dessert

Traditional Christmas Pudding

Served with brandy cream sauce

Chocolate and Orange Cheesecake

Served with chocolate sauce and honeycomb ice cream

Caramel Apple Pie

Served with traditional custard

(GF) White Chocolate and Winter Berry Sundae

White chocolate and raspberry ripple ice cream with winter berries, fruit coulis and marshmallows, topped with whipped cream

Three Cheese Board

Served with crackers, and traditional Christmas cake

This menu is available throughout December

