

Christmas at



THE GREGORY ARMS

DINING & ROOMS

- Serving locals since 1841 -

01476 577076 / NG32 1AD
ENQUIRIES@THEGREGORY.CO.UK

Christmas Eve 2022

David Cox of Stathern sausage & mash – served with onion gravy £13.50

Sue's homemade beef & stilton pie – your choice of mash or beef dripping chunky chips, braised red cabbage and extra gravy £15.95

Gregory Burger – stilton, red onion marmalade & bacon in a toasted bun, beef dripping chunky chips, homemade burger sauce £15.50

Chickpea, lime, chilli & lemongrass burger (v*) – halloumi, in a toasted bun with gem lettuce & tomato, frites and homemade tomato chutney (v) £14.50

Char-grilled flat iron steak – home-cured tomato, field mushroom, beef dripping chunky chips, rocket £17.50

Salmon linguini – smoked salmon & spinach linguini, lemon cream sauce, toasted pine nuts £13.95

Moroccan spiced cous cous (v) – with almonds, sultanas, apricots, raisins, pickled fennel, confit tomatoes, crispy tofu £12.50

A selection of starters and desserts will also be available.

Boxing Day Menu 2022

Food served 12-3pm

2 Course £21

3 Course £27.50

Child's 2 course £12

TO START

Chicken liver parfait – cranberry & apricot chutney (gf*)

Duck spring roll – homemade plum sauce, pickled carrot & cucumber salad

Smoked salmon and prawn risotto – caper salsa verde

Wild mushrooms on toast – poached egg, parmesan & rocket (gf*)

Tomato & basil arancini (ve*) – pesto mayonnaise, sun blushed tomato salad

MAINS

Roast Sirloin of Derbyshire beef – (Supplement £2) (gf*)

Roast breast of turkey – sage & onion stuffing (gf*)

Homemade nut roast (v) – roast potatoes (gf*)

Served with Yorkshire pudding, beef dripping roast potatoes, roasted carrots & parsnips, braised red cabbage, cauliflower cheese & gravy

A selection of pub classics will also be available

TO FINISH

Sticky toffee pudding – toffee sauce, vanilla ice cream

Millionaires tart – vanilla crème fraiche

Black cherry & Armagnac bakewell

Christmas pudding – brandy sauce

English cheese plate – fruit, homemade chutney, selection of crackers

Christmas Day Menu 2022

Food served 12-3pm

£90 per adult

£30 under 12's

under 5's eat for free*

Glass of fizz on arrival

STARTERS

Chicken liver & amaretto parfait – apricot & orange gel, black truffle brioche

Lobster, crab & chive ravioli – shellfish bisque

Tarragon gnocchi – wild mushroom fricassee, parmesan, rocket (v)

MAINS

Traditional roast turkey breast – chestnut stuffing, beef dripping roast potatoes, sautéed sprouts with bacon, roasted carrots, parsnips, braised red cabbage, gravy

Salmon & scallop mousse rosette – new potatoes, pea & mint velouté

Parsnip, chestnut & tarragon pithivier – orange braised carrots, rosemary cream

DESSERTS

Christmas pudding – brandy sauce

Millionaires tart – vanilla crème fraîche

Black cherry & Armagnac baked Alaska

CHEESE COURSE

Colston Basset Stilton & Cornish Yarg – served with a selection of crackers, homemade chutney & fruit

Freshly brewed coffee or tea with mince pies

DIETARY REQUIREMENTS & ALLERGEN INFORMATION
Please contact a member of staff for menu guidance

WHY NOT MAKE A NIGHT OF IT?

Stay in one of our 5 boutique bedrooms from £90 per night including breakfast (based on double occupancy)

BOOKING FORM

1. Telephone The Gregory on 01476 577076 to check availability.
2. Complete the booking form below and return it with deposits to:
The Gregory, Harlaxton, Grantham, Lincs NG32 1AD
Deposits can be made within 7-days using credit or debit cards by telephone.
3. The Gregory will acknowledge receipt of your booking form and deposit and confirm the booking.
4. Send the balance of payment for your booking to The Gregory a minimum of 14 days prior to the date of your event.
5. Any bookings not confirmed within 7 days by receipt of the booking form and deposits will be released.

Event	Date - please specify	Deposit required per adult	No of Adults	No of Child	Deposit enclosed
Festive Menu		£5			
Christmas Eve		£5			
Christmas Day		£10			
Boxing Day		£5			
New Year's Eve		£5			
TOTAL					

Full Name: _____

Company Name (if applicable): _____

Address: _____

Telephone Number: _____

(Home/Mobile) _____ (Work) _____

Email (this is our preferred method of communication so please complete): _____

All deposits are fully refundable if bookings are cancelled more than 42 days before the date of the event. Full payment is required a minimum of 14 days before the date of your booking. No deposits or payments are refundable other than already stipulated above.

The Gregory reserve the right to cancel any bookings where full payment is not received 14 days before the date of the event and retain the deposits paid.

Please keep a copy of your booking form for your own records. All content is correct at the time of printing however it may be subject to change. Please advise any special diet requirements in writing in advance.

We reserve the right to cancel events if numbers are not viable and will offer alternative dates or refunds. All prices include VAT.

FESTIVE MENU

The party menu will be available from Friday 2nd December by pre-order only, Monday - Saturday. Pre orders and final numbers required 7 days prior to your booking. Final payment will be collected on the day of your party. Fridays & Saturday evenings, please arrive at 7pm to be served at 7:30pm.

Lunch- 2 Course £19.95 / 3 Course £25

Dinner- 2 Course £24.95 / 3 Course £30

CHRISTMAS EVE

Serving a selection of pub classics and our Gregory favourites from 12-8pm. No deposit required, booking encouraged.

CHRISTMAS DAY

Our 5-course Christmas menu will be served between 12-2:30pm. All reservations must be secured with a deposit of £10 per adult at the time of booking.

Final numbers, your order for each member of your party as per the order from provided and full payment will be required by 30th November. This is non-refundable, cancellations following your final numbers will be charged.

Under 5's eat free – offer applies for 1x child per adult eating and includes a roast turkey dinner followed by ice cream for dessert. Please advise should you wish for their main course to be served with your party's starters to allow them plenty of time.

Please note that the pub will close at 5:30pm on Christmas night.

BOXING DAY / NEW YEAR'S DAY

We will be serving a 2 and 3 course set lunch menu along with a selection of pub classics from 12-3pm.

Please note the pub will close at 5pm on both days.

BOOKING TERMS & CONDITIONS

- All parties will be required to secure their reservation with a non-refundable deposit of £5 per adult at the time of booking, unless stated otherwise.
- Bookings that are not secured with the deposit will be held for no longer than 7-days unless agreed by a member of management in writing.
- By securing any bookings with a deposit you are agreeing to our terms and conditions. Should you have any questions regarding these terms please speak with a member of management before agreeing to this. In the event of any future forced closures where you are unable to attend for your table, all deposits will be honoured in the form of a voucher redeemable at The Gregory.
- Where pre-orders are required, please complete the order form provide and return with each guest name and individual order. A copy of your order will be provided on the day to remind your guests. Please advise any special dietary requirements in writing in advance.
- All content is correct at the time of printing however advertised menus may be subject to last minute changes depending on supplier availability. Should this apply, we will contact you in advance to advise of any changes.

Festive Menu 2022

Lunch:	2 Courses £19.95	3 Courses £25
Dinner:	2 Courses £24.95	3 Courses £30

STARTERS

Duck spring roll – homemade plum sauce, pickled carrot & cucumber salad

Smoked salmon – prawn & caper terrine, gingerbread croûton (gf*)

Gruyere cheese fritters – tomato & onion chutney (v)

Tomato & basil arancini – pesto mayonnaise, sun blushed tomato salad (Ve*) (gf)

MAINS

Turkey roulade – stuffed with apricot, sage & onion stuffing, beef dripping roast potatoes, Brussels sprouts, roasted carrots & parsnips, braised red cabbage, gravy

Flat Iron steak (*recommended medium rare*) – beef dripping chunky chips, roasted tomato & mushroom, peppercorn sauce (£3.50 supplement)

Beer battered haddock – cooked in beef dripping, hand cut chips, mushy peas & homemade tartare sauce

Herb crusted salt baked cod – herb crushed new potatoes, samphire, chorizo and tomato ragu

Sweet potato & spinach wellington – chive cream sauce, tender stem broccoli (v)

DESSERT

Christmas pudding – brandy sauce

Sticky toffee pudding – toffee sauce, vanilla ice cream

Grand Marnier Crème Brûlée – almond biscotti, Sicilian lemon sorbet

Dark chocolate fondant – pistachio ice cream

Freshly filtered tea or coffee, mince pies

Menus advertised may be subject to last minute changes depending on supplier availability. Should this apply, we will contact you in advance to advise of any changes.

NEW YEARS EVE

Dine early before your night ahead! Our 3 course set menu is available between 5 – 8.30pm, £35 per person.

Please note the pub will close at 11pm.