

CHRISTMAS EVENT TERMS & CONDITIONS

All parties will be required to secure their tables with a non-refundable deposit of £5 per adult. Parties over 10 guests will be asked to provide a pre-order 7 days in advance.

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.

FESTIVE MENU

The festive menu will be available from Friday 3rd December by pre-order only.

A non-refundable deposit of £5 per adult will be required to secure your reservation at the time of booking.

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. We will provide you with a pre-order form which should be returned along with your final numbers 7 days prior to your booking.

CHRISTMAS DAY / BOXING DAY

Lunch will be served between 12-2:30pm

A non-refundable deposit of £10 per adult will be required to secure your reservation at the time of booking. Bookings that are not secured with the deposit will be released within 14-days unless agreed by a member of management in writing.

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.

Festive Menu 2021

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*)

Confit red onion tarte tatin – glazed stilton, port syrup (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 supplement)

Beer battered haddock – chunky chips, mushy peas & homemade tartare sauce

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

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

DESSERT

Christmas pudding iced parfait – brandy butter ice cream

Sticky toffee pudding – toffee sauce, vanilla ice cream

Grand Marnier Crème Brûlée – pistachio biscotti, Sicilian lemon sorbet

Dark chocolate fondant – toasted almond ice cream
(Traditional Christmas pudding & brandy sauce available upon request)

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! Book your table between 5-8:30pm for our set menu, £35 per person.

Christmas at

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THE GREGORY

PUB, DINING & BOUTIQUE BEDROOMS

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Christmas Eve 2021

David Cox of Stathern sausage & mash – served with onion gravy £12.95

Sue's homemade beef & stilton pie – your choice of mash or beef dripping chunky chips, braised red cabbage and extra gravy £14.50

Gregory Burger – stilton, red onion marmalade & bacon in a toasted bun, beef dripping chunky chips, homemade burger sauce £14.50

Chickpea, lime, chilli & lemongrass burger (v*) – halloumi, in a toasted bun with gem lettuce & tomato, frites and homemade tomato chutney (v) £12.50

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 £13.50

Moroccan spiced cous cous (v) – with almonds, sultanas, apricots, raisins, pickled fennel, confit tomatoes, crispy tofu £11.95

A selection of starters and desserts will also be available.

Boxing Day 2021

Food served 12-3pm

2 Course £19.50 3 Course £25 Child's 2 course £10

TO START

Chicken liver & black cherry parfait – caramelised onion bread

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

Smoked haddock & salmon fishcake – lemon mayonnaise

Crab, prawn & cockle risotto – shellfish sauce

Goats cheese panna cotta – onion bhaji, pineapple salsa (v)

MAINS

Roast Sirloin of Derbyshire beef – Yorkshire pudding (£3 supplement)

Slow roasted pork belly – homemade apple sauce

Homemade nut roast (v)

All dishes are served with roasted potatoes, roasted carrots & parsnips, braised red cabbage, cauliflower cheese and gravy

(A selection of Gregory favourites will also be available)

TO FINISH

Christmas pudding iced parfait – brandy butter ice cream

Sticky toffee pudding – toffee sauce, vanilla ice cream

Black cherry bakewell – pistachio ice cream

Grand Marnier crème brûlée – Sicilian lemon sorbet

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

Christmas Day 2021

Food served 12-3pm

£80 per adult £30 under 12's under 5's eat for free*

Glass of fizz on arrival

STARTERS

Chicken liver & black cherry parfait – homemade caramelised onion bread

Home smoked sea trout – cucumber caviar, dill, horseradish yoghurt

Onion bhaji scotch egg – cauliflower cous cous, hazelnut oil, curried mayonnaise (v)

MAINS

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

Pan-fried sea bream – prawn, crab, tomato & lemon risotto, samphire, shellfish sauce

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

DESSERTS

Christmas pudding – brandy sauce

Warm chocolate fondant – pistachio ice cream

Toasted marshmallow – pineapple carpaccio, chilli salsa, passion fruit sorbet

CHEESE COURSE

Colston Basset Stilton & Lincolnshire Poacher – 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.