

WE'VE GOT THE CHRISTMAS TURKEY SORTED!



HAVE YOU BOOKED THE TABLE...



Christmas Fayre 2025

TO START

ROASTED SWEET POTATO SOUP (V)

Oven-roasted sweet potato soup, elegantly garnished with sour cream and accompanied by garlic croutons.

1000 ISLAND COCKTAIL

Seafood & Prawn Cocktail

Fresh, crunchy iceberg lettuce topped with a zesty 1000 Island dressing, all beautifully presented in a crispy filo basket.

BRUSSELS PATE

Pork and chicken liver pâté is a classic dish in Belgian cuisine, served with freshly baked artisan bread.

MELON & PARMA HAM

seasonal melon and Parma ham salad with torn goat's cheese & rocket, balsamic glaze

DESSERTS

YORKSHIRE CHEESE BOARD

Blue Stilton Cheese and Aged Cheddar, Served with Biscuits and a Seasonal Fruitcake.

TRADITIONAL CHRISTMAS PUDDING

Served with a generous drizzle of boozy brandy custard!

WINTER PANNA COTTA

Indulge in a silky smooth panna cotta infused with the delicate flavours of cardamom and clementine, accompanied by a gingerbread crumble and light meringue.

OUR "CHRISTMAS" STICKY TOFFEE PUDDING

One of our most exquisite desserts is steamed to perfection, lavishly drizzled with butterscotch, and served alongside a scoop of creamy vanilla ice cream.

MAIN COURSES



CHRISTMAS TURKEY & HAM

Indulge in a fabulous spread featuring traditional roast turkey breast, elegantly paired with smoked honey-glazed ham. This delightful feast is complemented by savory pigs in blankets, a cranberry and sage sausage roll, luxurious pan gravy, and crispy golden duck fat roast potatoes.

LOIN OF COD

Steamed Loin of Cod accompanied by Leek and White Wine Cream Sauce with Buttered Mashed Potatoes

BRAISED LAMB SHANK

Gently simmered in winter root vegetables with marjoram, rosemary, and garlic, and served them alongside creamy buttered mashed potatoes, complemented by a natural jus with haricot beans.

FESTIVE NUT ROAST

A nut roast brimming with flavour, accompanied by halloumi and cranberry and sage sausage roll served with rich red wine gravy.

NEW YORK STRIP STEAK AU POIVRE

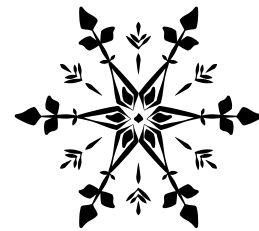
grilled to your liking, served with peppercorn sauce and pommes frites

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES





THE JET MINERS INN



CHRISTMAS FAYRE MENU

Christmas Fayre is available from the
2nd until the 24th of December 2025 (except Mondays)

(Bookings and pre - orders only)

LUNCH & EVENING

2 courses £ 28.50

3 courses £ 32.50

Tea / coffee & Mince pies £3.00

LOCAL'S CHRISTMAS DINNER

SUNDAY 30TH OF NOVEMBER 5PM ARRIVAL FOR 6PM SIT DOWN

CHRISTMAS EVE 24TH OF DECEMBER

LUNCH 12 PM - 2PM

DINNER 6 - 9 PM

We will be open for drinks all day

CHRISTMAS DAY 25TH OF DECEMBER

BOOKINGS ONLY!

BOXING DAY 26TH OF DECEMBER

OPEN FOR LUNCH & DINNER - A LA CARTE MENU

Open for drinks all day

NEW YEAR'S EVE 31ST OF DECEMBER

A LA CARTE LUNCH 12 PM - 2PM

A LA CARTE DINNER 6 PM - 9PM

NEW YEAR'S DAY 1ST OF JANUARY

CARVERY LUNCH 12PM - 2.15 PM
& A LA CARTE MENU FROM 6 PM

CHRISTMAS FAYRE MENU

PRE ORDER FORM

NAME/CONTACT PERSON: _____

TEL / MOBILE: _____

Email: _____

BOOKING DATE: _____

NUMBER OF GUESTS: _____

TIME: _____ Food intolerances or allergies that we need to be aware of: _____

- A non refundable CASH DEPOSIT OF £10 per person is required to secure your booking.
- The remainder of the food bill will be presented to the organiser at the end of the meal.
- Unfortunately, we can not split any bills for parties of 6 people or over.
- NO CHEQUES or American Express will be accepted
- Please inform us if you or any members in your party suffer from any food intolerances or allergies.

Starters		MAIN		DESSERT	
SOUP		TURKEY		CHEESE BOARD	
1000 ISLAND COCKTAIL		COD		CHRISTMAS PUDDING	
BRUSSELS PATE		LAMB		PANNA COTTA	
MELON AND PARMA HAM		NUT ROAST		STP	
		NY STRIP			
TOTAL					