

MERRY CHRISTMAS

from all at

THE
MAYNARD ARMS



WWW.MAYNARDARMSN8.CO.UK



MAKE IT A MEMORABLE CHRISTMAS

Make it a memorable Christmas this year. We pride ourselves on providing our guests with the best experience, tailored towards your own bespoke festive celebrations.

Our wonderful pub can cater for intimate dinners, drinks parties with canapés or spectacular feasts. We have something for everyone.

Sit back, relax and leave the cooking to us.

CALLING ALL PARTY PLANNERS

Book your festive celebration with us and receive a special gift for your efforts.*

Party of 20+ = £100 Metropolitan gift voucher
Party of 50+ = £200 Metropolitan gift voucher



DRINKS PACKAGES

To make your festive celebrations even more special,
we're offering a range of drinks packages:

WINE

2 bottles of House Red £35.0

2 bottles of House White £35.0

BUBBLES

2 bottles of Prosecco £55.0

or

ENJOY 10% OFF PRE-ORDERED WINE
WHEN YOU SPEND £150 OR MORE.

BUCKETS OF BEER

12 bottles for the price of 10

Ask a member of staff for details.

❖ NEW YEAR'S EVE ❖

Let's toast to 2024

Join us to see in the New Year, get a group of friends or
family together to enjoy a delicious meal, festive tipples
and celebrate the night away.

*For more information on how we will be ringing in
the New Year, get in touch today.*



GIFT CARDS

WE HAVE THE PERFECT STOCKING
FILLER THIS CHRISTMAS

Say Merry Christmas with the gift of the pub, treat your loved ones to a meal, drinks or both. Put as little or as much on the card as you wish.



AVAILABLE TO PURCHASE FROM THE BAR
TODAY OR SCAN THE QR CODE TO ORDER.

CANAPÉ SHARING BOARDS

£20 PER PERSON

*Choose 6 canapés from the menu below
Pre-order only - 10 people minimum*

Salmon blini, wasabi cream

Chestnut cheesecake, pickled walnut, sage (VG)

Curried pumpkin tart, kale pesto (VG)

Black olive cracker, tomato tapenade, vegan ricotta (VG)

Maple pigs in blankets

Crab cake, avocado, sour apple jam

Turkey burger slider

Chicken liver parfait, crackling, truffle, cranberry marmalade

Lemon meringue shortbread (V)

Mini vanilla & stem ginger cheesecake, mandarin marmalade (V)

Mini mince pies (V)



*Adults need around 2000 kcals a day.
Scan the QR for allergen and kcal information,
or ask a member of the team for more details.
Items subject to change but allergen information
via the QR code will be accurate.*

FESTIVE PARTY MENU

2 OR 3 COURSES - £38/£41 PER PERSON

Pre-order only

ADD A GLASS OF PROSECCO £5.0

ADD A COCKTAIL ON ARRIVAL £8.0

ADD A GLASS OF OUR HOUSE CHAMPAGNE £10.0

STARTERS

Roasted cauliflower soup, mature cheddar & sourdough croutons (V)

Smoked salmon blinis, horseradish crème fraiche, pickled fennel

Caramelised onion tart, celeriac purée, toasted hazelnut crumb (VG)

Deville mackerel pâté, mussels, salted cracker

Pressed duck & pistachio terrine, spiced plum jam, pickles, sourdough

MAINS

Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, maple carrots, roast sprouts, parsnip purée, goose fat roast potatoes

Venison haunch, roast celeriac, tenderstem® broccoli, date & prune sauce

Aged sirloin of beef, potato gratin, sweet heart cabbage, horseradish jus (£5 supplement)

Roast cod & parsley sauce, Jerusalem artichoke, spinach

Vegan Wellington, maple carrots, roast sprouts, parsnip purée, roast potatoes, vegan gravy (VG)

Wild mushroom & leek pie, garlic mash, mulled red cabbage, kale pesto (VG)

DESSERTS

Christmas pudding, brandy cream (V)

Chocolate mousse, mulled cherries, honeycomb (VG)

Vanilla & stem ginger cheesecake, mandarin marmalade, roasted almonds (V)

Plum & cinnamon pavlova, candied pistachio (V)

Seasonal cheese board, spiced pear chutney, truffle honey, salted cracker (£5 supplement)

TO FINISH

Tea or coffee and mini mince pies (+£4.5 supplement)

A festive menu for your little ones is available on request



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CHRISTMAS DAY MENU

£99 PER PERSON

*Leave the cooking to us with our delicious 4 course menu
Pre-order only*

STARTERS

Crab & crayfish cocktail, avocado, cherry tomato, Bloody Mary sauce
Cauliflower, roasted chestnut & parmesan soup, chive oil (V)
Pumpkin, spinach & vegan feta cheese tart, toasted pecans (VG)
Chicken, ham hock & Parma ham terrine, pickles, truffle mayo, sourdough

SORBET

Gin & lemon sorbet

MAINS

Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets,
maple carrots, roast sprouts, parsnip purée, goose fat roast potatoes
Venison steak, fondant potato, wild mushrooms, beetroot, truffle sauce
Grilled cod, roast cauliflower purée, curried mussels, chives
Vegan Wellington, maple carrots, roast sprouts, parsnip purée,
roast potatoes, vegan gravy (VG)
Baked sole, braised leeks, samphire, corn & lobster sauce

DESSERTS

Christmas pudding, brandy cream (V)
Dark chocolate & cherry marquise, candied pecans, salted caramel cream (V)
Coconut yoghurt panna cotta, rum glazed pineapple (VG)
Seasonal cheese board, spiced pear chutney, truffle honey, salted cracker

TO FINISH

Tea or coffee, mini mince pies and chocolate orange spiced fudge

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GET IN TOUCH

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BOOKINGS AND DEPOSITS POLICY

A credit or debit card pre-authorisation is required to confirm your festive booking (13th November 2023 – 6th January 2024). For no-shows or late cancellations you may be subject to a fee that will be applied to the credit or debit card on file. For Christmas Day bookings, a deposit of up to 50% per person is required to confirm your booking. The remaining balance will be due for payment on or before the 18th December. Please note that your booking will not be confirmed before receiving the required pre-authorisations. Our children's menu is for guests under 12 years old.

CANCELLATION POLICY

Cancellation is required in writing no less than 7 days prior to your booking for all bookings between 13th November 2023 - 6th January 2024. Cancellations made after this time will be charged the late cancellation fee.

TERMS & CONDITIONS

*T&Cs apply. 10% off pre-ordered wine discount is not valid on our 2 bottle House Wine and Prosecco packages. Party planner gifts will be emailed directly before the end of December 2023, vouchers will be valid throughout January 2024 only.

PRE-ORDER

All orders for Christmas Day must be submitted on or before 18th December. Pre-orders for all other festive bookings must be made 7 days before dining. Any changes to your pre-order must be submitted by email, we will do our best to accommodate changes, however requests are only valid upon receipt of confirmation.