

Contact Details

Name	Preferred Date	Preferred Time
Address		
Telephone Number	Email	
Date of Birth		
I enclose a non refundable deposit of £5.00 per person (Full deposit payment required on the date of booking)		
TOTAL £		<input type="radio"/>
We'd love to send you great offers for your favourite pub. However, if you'd prefer not to be contacted by us, please tick here		

CHRISTMAS OPENING TIMES

CHRISTMAS EVE

Food: 12 noon - 8.00pm

Bar: 12 noon - 10.30pm

CHRISTMAS DAY

Bar: 11.00am - 2.00pm

BOXING DAY

Food: 12 noon - 5.00pm

Bar: 12 noon - 10.30pm

NEW YEAR'S EVE

Food: 12 noon - 4.00pm

Gala Dinner (Ticket Event): From 7.00pm

Bar: 12 noon - 1.00am

NEW YEAR'S DAY

Food: 12 noon - 5.00pm

Bar: 12 noon - 10.30pm



LOCK ELEVEN

144 SHAY LANE, WALTON, WAKEFIELD,
WEST YORKSHIRE WF2 6LA
TELEPHONE 01924 255447
WWW.THENEWINNWALTON.CO.UK



CHRISTMAS MENU 2019

(Available from December 1st 2019 until December 24th 2019)

TWO COURSES

£19.95

THREE COURSES

£23.95





STARTERS

Belly pork on a sweet potato puree, with spiced red cabbage and red wine jus

Breaded warm brie on a pear and red onion salad with redcurrant jam

Trio of Seafood – smoked haddock mini fishcake with caper mayo, prawn, avocado and lemon bruschetta and smoked salmon with cucumber pearls and crème fraiche

Tomato and roasted red pepper soup topped with pesto oil and served with crusty bread and butter

Goats cheese, pea and red onion pastry tart served on a rocket and beetroot salad with balsamic dressing

MAIN COURSES

Traditional roast turkey and all the trimmings – roast turkey crown slices served with homemade sage and onion stuffing, roasted and mashed potatoes, sprouts with bacon and chestnuts and pigs in blankets all served with seasonal vegetables and lashings of gravy

Chicken supreme, chicken breast stuffed with dolcelatte cheese and wilted spinach, wrapped in smoky bacon served with a creamy mushroom sauce with fondant potato and tenderstem broccoli

MAIN COURSES

Oven roasted salmon fillet and king prawns on crushed new potatoes served with wilted spinach, crispy leek strings and a seafood veloute

Oven roasted lamb shank served on creamy mashed potato with roasted winter root vegetables, buttered broccoli and a rich minty jus (£2.00 supplement for this dish)

The Ultimate Christmas Pie – our famous homemade shortcrust pie filled with roast turkey, sage and onion stuffing and pigs in blankets in gravy, served with buttery mash, sprouts with bacon and honey roast carrots all with a rich red wine gravy

Ultimate Vegetarian Christmas Dinner – Shroom sausages wrapped in smoky courgette ribbons, pan fried sprouts with pistachio and pomegranate, sage Yorkshire pud, carrot and swede mash and garlic and rosemary roasties all served with a rich port gravy

DESSERTS

Traditional Christmas Pudding served with brandy butter

Vanilla Panacotta served with boozy berries and a biscuit crumb

After Eight cheesecake served with vanilla ice cream

Gingerbread and toffee apple pudding served with custard

Bucks Fizz Torte – champagne and orange torte dessert served with vanilla cream

	1.	2.	3.	4.	5.	6.	7.	8.
STARTERS								
Belly Pork	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Breaded warm Brie	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Trio of Seafood	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Soup	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pastry Tart	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
MAIN COURSES								
Roast Turkey	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Chicken	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Salmon	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lamb	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Christmas Pie	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Vegetarian Dinner	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
DESSERTS								
Christmas Pudding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Panacotta	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Cheesecake	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pudding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Torte	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Booking Form

Please complete your guests' meal choices below and your contact details. Then hand in this booking form along with your deposit to a member of staff, who will be happy to confirm your booking.

Names

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.

