

# HAVELOCKS

• BLACKWELL GRANGE HOTEL •

## SANDWICHES

Served 11.00-18.00

White or malted bloomer bread with mixed salad and crisps.

**Roast Beef** with horseradish cream **£8.95**

**Roast Breast of Turkey** with stuffing **£8.95**

**Brie & Cranberry V** **£7.95**

**Mature Cheddar V** with Spiced Fruit Chutney **£7.95**

**Prawn and Crayfish** with Marie Rose sauce **£8.95**

Can be adapted to suit gluten free diets.

## GOURMET SANDWICHES

Served 11.00-18.00

**Posh Fish Finger** Battered cod goujons, lettuce, tartare sauce and fries. Served in a deli-sub roll **£11.95**

**Hot Turkey Baguette** with stuffing, gravy and chips **£12.95**

**Hot Roast Beef Baguette** with gravy and chips **£12.95**

**Brie & Cranberry Panini V** with fries **£10.95**

**Festive Club Sandwich** Turkey, cranberry, maple streaky bacon, brie, tomato, lettuce and fries **£12.95**

## JACKET POTATOES

Served 12.00-18.00

All served with dressed house salad.

**Tuna Mayo** **£8.95**

**Classic Cheese Savoury V** **£8.95**

**Baked Beans V** with mature cheddar cheese **£8.95**

**Prawn and Crayfish** with Marie Rose sauce **£9.95**

## STARTERS

Served 12.00-21.00

**Winter Vegetable and Lentil Soup V VG GF**

with toasted herb croutons and rustic bread **£6.95**

**Duck Liver and Orange Pate**

with wild cranberry & red onion chutney and toasted ciabatta **£7.95**

**Salad of Freshwater Prawn and Crayfish**

with baby gem lettuce and tomato crème fraiche **£8.95**

**Duo of Seasonal Melon V VG GF**

Fresh fruits with mango and lime sorbet **£6.95**

**Salt and Pepper Squid**

Rocket, lime and fresh chilli salad **£8.95**

**Wensleydale Cheese and Cranberry Salad V**

with baby beets, mandarin and mulled wine syrup **£7.95**

**Garlic Chestnut Mushrooms V**

Dolcelatte and garlic cream with toasted ciabatta **£8.50**

**Halloumi Fries V**

with sweet chilli dipping sauce **£7.95**

## SIDES

**Chunky Chips** **£3.50**

**French Fries** **£3.50**

**Battered Onion Rings** **£3.50**

**House Salad** **£3.50**

**Fresh Vegetables** **£3.50**

**Garlic Bread** **£3.50**

**Peppercorn Sauce** **£3.00**

**Blue Cheese Sauce** **£3.00**

**Dianne Sauce** **£3.00**

**Garlic Butter** **£3.00**

WE TAKE EVERY CARE AND ATTENTION TO IDENTIFY ALLERGENS IN OUR INGREDIENTS, BUT WE CANNOT GUARANTEE THAT OUR DISHES ARE 100% ALLERGEN FREE DUE TO THE RISK OF CROSS CONTAMINATION, THIS INCLUDES ITEMS THAT ARE COOKED IN OUR DEEP FAT FRYERS WHERE INGREDIENTS THAT INCLUDE GLUTEN AND NUTS HAVE ALSO BEEN COOKED.

**V** = suitable for vegetarians.

**VG** = suitable for vegans.

**GF** = suitable for gluten free diets.

Some dishes can be adapted to suit gluten free and vegan diets.

## MAIN COURSE

Served 12.00-21.00

**Roast Breast of Turkey**

with chipolatas wrapped in bacon, sage and onion stuffing, roast potatoes, seasonal vegetables and rich gravy **£17.95**

**Roast Topside of Beef**

served with Yorkshire pudding, roast potatoes, seasonal vegetables and rich gravy **£17.95**

**Baked Fillet of Seatrout**

with herb roasted new potatoes, a mixture of sea vegetables and crab sauce **£19.95**

**Festive Blackwell Beef Burger**

with maple cured streaky bacon, melted Brie, cranberry sauce and French fries. Skewered with pigs in blankets **£17.95**

**Sizzling Chicken Fajitas**

Tortilla wraps, cheddar cheese, sour cream, salsa and guacamole **£17.95**

**Battered Haddock and Chips**

served with mushy peas, tartare sauce and fresh lemon **£17.95**

**Oven Roasted Rump of Lamb**

served pink with buttery mashed potato, seasonal vegetables, rosemary and redcurrant jus **£23.95**

**10oz Sirloin Steak**

with tomato, mushrooms, onion rings and chunky chips **£27.95**

**Cranberry and Lentil Bake V VG GF**

with parsnips, sprouts and roast potatoes **£15.95**

**Beetroot and Wild Mushroom Tartlet V VG GF**

topped with caramelised onion and vegan feta cheese **£16.95**

## DESSERTS

Served 12.00-21.00

**Chocolate and Hazelnut Torte V**

with praline cream **£6.95**

**Festive Fruit Salad V VG**

served in a brandy snap basket with lemon sorbet **£6.25**

**Traditional Christmas Pudding V**

with rum butter sauce **£6.25**

**Limoncello Cheesecake V VG GF**

with poached winter berries **£6.95**

**Baileys Crème Brûlée V**

served with gingerbread biscuit **£7.95**

**Baked Raspberry and Frangipane Tart V VG GF**

topped with flaked almonds **£6.95**

**Very Berry Crumble V**

Mixed red berries topped with a crunchy cinnamon

crumble served with homemade custard **£7.95**

**Festive Cheese and Biscuits V**

Mature cheddar, Wensleydale and cranberry, Brie and smoked Applewood with savoury biscuits, fruit chutney, celery and grapes **£9.95**



If you have any allergies or intolerances, please speak to our team. You can view allergen information by scanning the QR code using your phone camera. Paper copies available on request.

Dinner inclusive package bookings receive an allocation towards the menu of **£26.00** per person.

Additional spend over an allocation will require settlement at the conclusion of your meal (by means of cash, credit/debit card or room account if applicable)



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