

CHRISTMAS AFTERNOON TEA



THE EARL OF DONCASTER HOTEL



Bennetthorpe, Doncaster, United Kingdom DN2 6AD
Tel: 01302 361371 Fax: 01302 321858
Web: www.theearl.co.uk Email: enquiries@theearl.co.uk

CHRISTMAS AFTERNOON TEA

A selection of sandwiches including
Turkey, Stuffing & Cranberry

Salmon & Cream Cheese Blini

Festive Quiche

Selection of Festive Cakes

Orange and Cinnamon Dusted Scones

Mince Pies

Freshly Brewed Pot of Tea or Filter Coffee

Adult 24.95

Child 13.95 (3-10 years)


Add the bubbles. Upgrade & Indulge

A glass of Prosecco (125ml) 7.50

A glass of Champagne (125ml) 11.50


FOOD ALLERGIES and INTOLERANCES

Our allergen information is available from our team on request and specifies allergens present by dish, and, also identifies potential allergen risk as a result of cross contamination. Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchen means we cannot guarantee any of our dishes are 100% free of those ingredients.

CHRISTMAS FAYRE LUNCH



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TO START

Tomato & Red Pepper Soup (V) (VE) (GF)
Crusty bread roll

Chicken Liver Pâté
Toasted Brioche, chutney

Smoked Salmon & Prawn Cocktail
Marie-Rose sauce, brown bread & butter

MAINS

Traditional Roast Turkey
Chipolata, stuffing, homemade Yorkshire pudding, rich pan jus

Poached Salmon
Chive & butter sauce

Cajun Spice, Sweet Potato Roulade (V) (VE) (GF)
Rich tomato sauce

Mains served with potatoes & seasonal vegetables

DESSERTS

Tangy Lemon Curd Cheesecake
Chantilly cream

Traditional Christmas Pudding
Brandy sauce

Traditional Cheeseboard
Selection of traditional cheese, biscuits, celery, grapes, chutney

Freshly brewed tea or filter coffee with mince pies

Adult 2 course 22.95

Child 2 course 13.95

Adult 3 course 25.95

Child 3 course 16.50

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CHRISTMAS FAYRE DINNER



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TO START

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Crusty bread roll

Chicken Liver Pâté
Toasted Brioche, chutney

Smoked Salmon & Prawn Cocktail (V)
Marie-Rose sauce, brown bread & butter

Raspberry Sorbet (V)
Mixed fruit compote

MAINS

Traditional Roast Turkey
Chipolata, stuffing, homemade Yorkshire Pudding, rich pan jus

Poached Salmon
Chive & butter sauce

Lamb Shank
Rosemary gravy

Daube of Beef
Red wine & bacon jus

Cajun Spice, Sweet Potato Roulade (V) (VE) (GF)
Rich tomato sauce

Mains served with potatoes & seasonal vegetables

DESSERTS

Tangy Lemon Curd Cheesecake
Chantilly cream

Chocolate Brownie
Chocolate crumb, Vanilla Ice Cream (V) (GFO)

Traditional Christmas Pudding
Brandy sauce

Traditional Cheeseboard
Selection of traditional cheese, biscuits, celery, grapes, chutney

Selection of Luxury Ice Cream

Freshly brewed tea or filter coffee with mince pies

Adult 2 Course	29.95	Child 2 Course (Under 10's)	17.95
Adult 3 Course	32.95	Child 3 Course (Under 10's)	19.95

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CAFÉ BAR CONCERTO

STARTERS

Tomato & Red Pepper Soup 6.95
Crusty bloomer (V) (VE) (GFO)

Chicken Liver Pâté 6.95
Toasted Brioche, chutney

Smoked Salmon & Prawn Cocktail 7.95
Marie-Rose sauce, brown bread & butter (V)

Cod Goujons 7.50
Tartare sauce, salad garnish

Gala Pork Pie 7.95
Piccalilli

FISH

Fish & Chips 16.95
Garden peas (V)

Poached Scottish Salmon 18.50
Hasselback potatoes, seasonal vegetables, chive & butter sauce

BURGERS

Served on a seeded bun with lettuce, tomato, onion, skin on chips, coleslaw

The Earl's Burger 17.50
8oz beef patty, Monterey Jack cheese, burger sauce

MAINS

Chicken Tikka Masala 16.25
Rice, naan, poppadom

Minted Lamb Shank 19.75
Mashed potato, seasonal vegetables, gravy (GF)

Cottage Pie 15.95
Seasonal vegetables, gravy (GF)

Bubble & Squeak 12.95
Seasonal vegetables, roasted vine tomatoes (V) (VE) (GF)

The Earl's Salad 13.95
*Chicken & Bacon or Salmon & Prawn
Mixed lettuce leaves, coleslaw, potato salad, boiled egg, beetroot, tomato, cucumber, onion, radish, carrot, pepper, French dressing*

FESTIVE SPECIALS

Traditional Roast Turkey
Chipolata, stuffing, Yorkshire pudding, rich pan jus
15.95

Daube of Beef
Red wine & bacon jus
15.95

Cajun Spice, Sweet Potato Roulade
Rich tomato sauce (V) (VE) (GF)
14.95
served with potatoes & seasonal vegetables

FROM THE GRILL

All beef steaks cooked to your liking & served with skin on chips, portobello mushroom, roasted vine tomatoes, onion rings
(Weights stated are raw weights)

8oz Fillet Steak 29.50
Recommended rare (GFO)

12oz Ribeye Steak 28.50
Recommended medium (GFO)

STEAK SAUCES

Diane 4.00 (GF) Blue Cheese 4.00 (V) (GF) Peppercorn 4.00 (V) (GF)

SIDES

Bread & Butter 3.50 (V) (GFO) (VEO)

Skin on Chips 4.00 (V) (VE) (GF)

Creamy Garlic Potatoes 4.25 (V) (GF)

Mashed Potato 3.50 (V) (GF)

Onion Rings 4.50 (V) (VE)

Dressed Side Salad 3.50 (V) (VE) (GF)

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SUNDAY LUNCH

TO START

Homemade Soup of the Day

Warm bloomer (V) (VE) (GFO)

7.50

Chicken Liver Pâté

Toasted Brioche, chutney

7.75

Smoked Salmon & Prawn Cocktail

Marie-Rose sauce, brown bread & butter (GFO)

7.95

Goats Cheese, Tomato & Basil Tart

Salad leaves, balsamic glaze (V)

6.95

MAINS

Roast Beef

Homemade Yorkshire pudding, gravy (GFO)

15.95

Roast Loin of Pork

Homemade Yorkshire pudding, gravy (GFO)

14.95

Roast Turkey

Homemade Yorkshire pudding, gravy (GFO)

14.95

Poached Salmon

Chive & butter sauce

16.95

Cajun Spiced, Sweet Potato Roulade

Rich tomato sauce (V) (VE) (GF)

14.95

Above mains served with mashed & roasted potatoes & seasonal vegetables

CHILDRENS ROAST

Choose from above

8.45

SIDES

Cauliflower Cheese 3.50

Pigs in Blankets 4.50

Yorkshire Pudding 1.50
(V)

Stuffing Balls 3.50
(V) (Ve)

Seasonal Vegetables 4.50
(V) (Ve) (GF)

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DESSERT



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DESSERT

Jam Roly Poly 6.50

Custard (V)

Banoffee Tart 6.95

Banana, toffee, cream (V)

Chocolate Brownie 7.00

Chocolate crumb, Vanilla Ice Cream (V) (GFO)

Tangy Lemon Curd Cheesecake 7.15

Chantilly cream

Traditional Christmas Pudding 7.25

Brandy sauce

Cheese & Biscuits 9.50

*Double Gloucester, cheddar, red Leicester, crackers,
onion chutney, celery, pickled onion (V)*

Ice Cream Selection 6.50

Vanilla, strawberry, chocolate (V) (GF)

BEVERAGES

Cappuccino 3.60

Latte 3.60

Mocha 4.10

Espresso 3.10

Macchiato 3.85

Americano 3.10

Extra Shot 1.35

Filter Coffee 3.10

Iced Coffees 3.60

Hot Chocolate 3.60

Luxury Hot Chocolate 4.85

Tea 2.85

Speciality Tea 3.05

Liquor Coffee 7.00

Jameson, Tia Maria, Disaronno, Baileys

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