



THE
LODGE BAR AND DINING

Christmas

222 RYKNELD ROAD, LITTLEOVER, DERBY, DE23 4AN
01332 510161

THE
LODGE BAR AND DINING

Housed within the beautiful 1850's farmhouse between Littleover and Findern, The Lodge Bar and Dining offer a modern yet wonderful cosy environment to drink, dine and unwind.

This year, our team has poured their passion into crafting a Christmas menu filled with exciting dishes with incredible flavours for you to indulge in. Join us for our lunch or evening service, or even our festive party nights to create a night of unforgettable memories whether it's a family get together, a works Christmas party or just a night on the town.

We can't wait to welcome you to The Lodge this December to celebrate and create more wonderful memories together this Christmas and New Year.

Nicholas Crooks

General Manager

For further information please feel free to contact us
on 01332 510161 or enquiries@littleoverlodge.com

CHRISTMAS FAYRE LUNCH

WEDNESDAY, THURSDAY
& FRIDAY

12PM-2PM
2 COURSES £19.99 | 3 COURSES £24.99

SATURDAY

12PM-3PM
2 COURSES £19.99 | 3 COURSES £24.99

STARTERS

ROAST TOMATO AND BELL PEPPER SOUP cheddar cheese croutons **GFA**

CREAMY GARLIC MUSHROOMS toasted sour dough, parmesan flakes **V, GFA**

CHICKEN TIKKA BITES shredded lettuce, red onion, mint yoghurt, lemon wedge **GF**

MAINS

ROAST TURKEY CROWN pig in blanket, homemade stuffing, hand cut roast potatoes, brussel sprouts, herb roasted root vegetables and rich stock gravy **GFA**

CLASSIC BEEF BOURGUIGNON creamy mash, herb roasted root vegetables **GF**

LOCAL PHEASANT BREAST wrapped in parma ham, dauphinoise potatoes, herb roasted root vegetables, red currant and port jus **GF**

OVEN BAKED FILLET OF SALMON gratin potatoes, steamed broccoli, creamy lemon and dill sauce **£3 SUPPLEMENT**

MUSHROOM AND HALLOUMI LINGUINE wild rocket and parmesan shavings **V**

DESSERTS

TRADITIONAL CHRISTMAS PUDDING brandy sauce or Devonshire custard **GF**

HOMEMADE STICKY TOFFEE PUDDING salted caramel ice cream **GF**

WHITE CHOCOLATE AND RASPBERRY RIPPLE CHEESECAKE

PHEASANT IS A GAME DISH AND MAY CONTAIN SHOT

CHRISTMAS FAYRE EVENING

WEDNESDAY & THURSDAY

5PM-9PM
2 COURSES £22.99 | 3 COURSES £27.99

FRIDAY

5PM-9PM
2 COURSES £24.99 | 3 COURSES £29.99

LIVE MUSIC 9PM

SATURDAY

3PM-9PM
2 COURSES £24.99 | 3 COURSES £29.99

RESIDENT DJ 9PM

STARTERS

ROAST TOMATO AND BELL PEPPER SOUP cheddar cheese croutons **GFA**

CREAMY GARLIC MUSHROOMS toasted sour dough, parmesan flakes **V, GFA**

CHICKEN TIKKA BITES shredded lettuce, red onion, mint yoghurt, lemon wedge **GF**

SPICED CRAB CAKES dressed salad leaves, sweet chilli sauce **GF**

MAINS

ROAST TURKEY CROWN pig in blanket, homemade stuffing, hand cut roast potatoes, brussel sprouts, herb roasted root vegetables and rich stock gravy **GFA**

CLASSIC BEEF BOURGUIGNON creamy mash, herb roasted root vegetables **GF**

LOCAL PHEASANT BREAST wrapped in parma ham, dauphinoise potatoes, herb roasted root vegetables, red currant and port jus **GF**

OVEN BAKED FILLET OF SALMON gratin potatoes, steamed broccoli, creamy lemon and dill sauce

MUSHROOM AND HALLOUMI LINGUINE wild rocket and parmesan shavings **V**

DESSERTS

TRADITIONAL CHRISTMAS PUDDING brandy sauce or Devonshire custard **GF**

HOMEMADE STICKY TOFFEE PUDDING salted caramel ice cream **GF**

WHITE CHOCOLATE AND RASPBERRY RIPPLE CHEESECAKE

PHEASANT IS A GAME DISH AND MAY CONTAIN SHOT

FRIDAY 4TH DECEMBER
EBA SALLAH
REGGAE / MOTOWN

FRIDAY 11TH DECEMBER
JAY STYLES
MICHAEL JACKSON TRIBUTE

FRIDAY 18TH DECEMBER
LEE RAYMOND
GEORGE MICHAEL / WHAM
TRIBUTE

SATURDAY 5TH DECEMBER
RESIDENT DJ

SATURDAY 12TH DECEMBER
RESIDENT DJ

SATURDAY 19TH DECEMBER
RESIDENT DJ

**CHRISTMAS
PARTY
NIGHTS**

LODGE BAR & DINING

CHRISTMAS DAY



AMUSE BOUCHE

CREAM OF PARSNIP SOUP spiced curry cream **GFA**

STARTERS

PRESSED HAM HOCK TERRINE red onion chutney, focaccia and salad garnish

MUSHROOM TARTLET wild rocket, parmesan flakes, balsamic glaze **V**

WARM SMOKED CHICKEN AND MANGO SALAD mixed baby leaves, crisp croutons **GFA**

CLASSIC KING PRAWN COCKTAIL marie rose sauce, granary bread and butter **GFA**

INTERMEDIATE

PROSECCO SORBET strawberry compote

MAINS

ROAST TURKEY CROWN pig in blanket, homemade stuffing, hand cut roast potatoes, honey glazed parsnips, cauliflower cheese, brussel sprouts, roasted carrots, rich stock gravy **GFA**

ROAST SIRLOIN OF LOCAL BEEF homemade Yorkshire pudding, hand cut roast potatoes, honey glazed parsnips, cauliflower cheese, brussel sprouts, roasted carrots, rich stock gravy **GFA**

PAN FRIED GRESSINGHAM DUCK BREAST classic orange and Gran Marnier sauce, cauliflower cheese, brussel sprouts, roasted carrots, dauphinoise potatoes **GFA**

PAN FRIED SEABASS fresh asparagus tips, baby potatoes, house salad, mango, chilli and lime dressing **GF**

MUSHROOM AND SPINACH WELLINGTON saute potatoes, herb roasted root vegetables **VG**

DESSERTS

TRADITIONAL CHRISTMAS PUDDING brandy sauce or Devonshire custard **GF**

HOMEMADE BANOFFEE PIE chocolate strands, honeycomb ice cream

BELGIAN CHOCOLATE CHEESECAKE biscoff base, orange sauce

LEMON AND BLUEBERRY SPONGE PUDDING Devonshire custard or ice cream

TEA, COFFEE AND MINCE PIES

BOXING DAY

GASTRO MENU

FULL GASTRO MENU AVAILABLE FROM 12PM-6PM
PLEASE SEE OUR MENU ONLINE AT
WWW.LITTLEOVERLODGE.CO.UK

PIZZA KITCHEN 12PM - 6PM

WOOD FIRED, HAND STRETCHED ITALIAN STYLE
PIZZA MENU

FESTIVE CARVERY

ROAST LEG OF LAMB
ROAST DERBYSHIRE BEEF
ROAST CROWN TURKEY
HOMEMADE STUFFING
HOMEMADE YORKSHIRE PUDDING
SELECTION OF SEASONAL VEGETABLES
CRISPY ROAST POTATOES
CREAMY MASH

FOOD SERVICE TIMES 12PM - 6PM

LODGE BAR & DINING

2026

PARTY LIKE IT'S

1999!

THURSDAY 31ST DECEMBER

DJ WILL-SPINS

FREE ENTRY / MUSIC FROM 9PM / BAR OPEN TILL LATE /
GASTRO MENU 12PM - 9PM / PIZZAS 5PM - 11PM /
DRINK OFFERS AVAILABLE / SMART CASUAL DRESS CODE APPLIES

RESERVE YOUR TABLE

01332 510161

WWW.LITTLEOVERLODGE.CO.UK

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KIDS MENU

CHRISTMAS FAYRE | CHRISTMAS DAY

FOR DINERS UNDER 10

1 COURSE £9 2 COURSES £12 3 COURSES £15

FOR DINERS UNDER 10

CHRISTMAS DAY - £35

STARTERS

CREAM OF TOMATO SOUP *freshly baked bread* V, GFA

CHEESY GARLIC BREAD V

TRIO OF CRISPY CHICKEN DIPPERS *BBQ sauce* GF

MAINS

ROAST TURKEY *pig in blanket, homemade stuffing, roast potatoes, mixed vegetables* GFA

ROAST BEEF *yorkshire pudding, roast potatoes, mixed vegetables* GFA

MINI FISH AND CHIPS *french fries and garden peas*

PENNE PASTA *homemade tomato sauce, grated cheese* VGA

GRILLED GAMMON STEAK *french fries and garden peas* GF

DESSERTS

TRADITIONAL CHRISTMAS PUDDING *vanilla ice cream or Devonshire custard* GF

HOMEMADE CHOCOLATE BROWNIE *ice cream* GF

SELECTION OF STRAWBERRY, CHOCOLATE AND VANILLA ICE CREAM GF

BOXING DAY AND NEW YEARS EVE GASTRO MENU AS STANDARD

BOXING DAY

FOR DINERS UNDER 10

GASTRO MENU 12PM-6PM

PIZZA MENU 12PM - 6PM

LODGE CARVERY 12PM - 6PM

NEW YEARS EVE

FOR DINERS UNDER 10

GASTRO MENU

PIZZA MENU

HOW TO MAKE A BOOKING

PLEASE READ THE TERMS AND CONDITIONS BELOW AND FILL IN
A BOOKING FORM - **THIS DOES APPLY TO EVERY BOOKING**

All dishes marked: **(GF)** are **Gluten Free** and **(GFA)** can be **adapted to Gluten Free**
(V) are **Vegetarian**, **(VG)** are **Vegan** and **(VGA)** can be **adapted to be Vegan**

Ensure ALL Gluten Free dishes are specified on pre-order sheets

For further allergen information please contact reception directly.

Allergy Advice: Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these maybe in any other dish or food served here.

Please ask a member of staff for more information.

TERMS AND CONDITIONS

1. All bookings must be **confirmed** with the completed booking form and deposit within **14 days** of a telephone/email booking or your booking may be cancelled.

2. Bookings can only be held for numbers in relation to the deposit paid.

We require a **£10 Deposit per person for Christmas Fayre** and **£25 per person for Christmas Day**.

3. **ALL DEPOSITS & FULL PRE-PAYMENTS ARE NON-REFUNDABLE.** Deposits are paid on the number of guests in your party; therefore lost deposits cannot be redeemed against the final balance due.

4. Full payments for Christmas Day Lunch are required by the **16th November**. Bookings made after this date will require full payment and a pre-order on booking.

5. A pre order for starters, mains and desserts are required for all bookings by the **16th November**. After this date we require full payment and a pre-order on booking.

BOOKING FORM

CALL US ON **01332 510161** TO CHECK AVAILABILITY AND TO
MAKE YOUR BOOKING

NAME:.....

TELEPHONE:.....

EMAIL:.....

ADDRESS:.....

DATE OF BOOKING:.....

NUMBER OF GUESTS:.....

A **NON-REFUNDABLE** DEPOSIT OF £10 PER PERSON IS REQUIRED TO
CONFIRM YOUR BOOKING. A **NON-REFUNDABLE** DEPOSIT OF £25 PER
PERSON IS REQUIRED FOR CHRISTMAS DAY TO CONFIRM YOUR
BOOKING

TOTAL DEPOSIT DUE:.....

SIGNED:..... DATE:.....

BOOKING TERMS AND CONDITIONS

Deposits are non-transferable and non-refundable. Final guest numbers, full payment and menu pre-orders must be received no later than 16th November. In the event of a cancellation within 14 days of the date booked, 100% cancellation fee will be charged. Please note provisional bookings may only be held for a two week period, after this time a deposit will be required to confirm the booking, otherwise the booking will be released.

Please be aware we handle all personal information according to our privacy policy, which can be found on our website. If you have any question please contact us at victoria.crooks@jc-hotels.com

☐ If you would like to receive our latest news, information and offers by email please OPT IN by ticking the box. You can opt out at anytime by clicking an unsubscribe option at the bottom of the email or by contacting us.

PRE-ORDER FORM

ALL BOOKINGS FOR DECEMBER CHRISTMAS FAYRE MUST PRE-ORDER IN FULL. PLEASE FILL THE FORM BY NAME OF GUEST, THEIR CHOSEN COURSES AND NOTE ANY ALLERGENS.

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