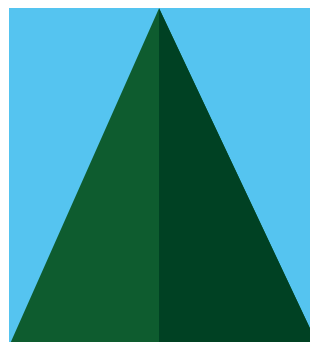




Christmas crafted the GNC way

At Great Northern Classics our chefs have created Christmas lunch, party and buffet menus using carefully selected ingredients from local suppliers – each with a sprinkle of festive nostalgia.

Whether you're planning a team lunch, a festive party night, or a bespoke Christmas event, we're here to help you shape the perfect celebration.

Spend time together in a memorable place this Christmas – at Great Northern Classics.

Amanda Fletcher Managing Director

**GREAT
NORTHERN
CLASSICS**

Book your Christmas at
greatnorthernclassics.co.uk
or call **01332 412 900**

Christmas lunch

Plated service | 2 courses £18.95 | 3 courses £22.95

Winter welcome

Roasted red pepper and tomato soup

– or –

Prawn cocktail

Main event

Roast turkey with pigs in blankets and cranberry stuffing

– or –

Roast beef and yorkshire pudding

– or –

Vegetable wellington (vegetarian)

Sweet finale

Mince pie and brandy cream

– or –

Baileys cheesecake



Christmas party night

Carvery service | £34.95 per person

Starting grid

Tomato and mozzarella salad with balsamic dressing

– or –

Ham hock terrine with chutney, melba toast and rocket

– or –

Prawn cocktail salad

Carvery line-up

Hand-carved meats

Roast turkey, roast beef, honey-glazed ham,
vegetable Wellington

Served with

Roast potatoes, seasonal vegetables
and cauliflower cheese

Finishing line

Mince pie and brandy cream

– or –

Festive cheesecake

– or –

Cheese and biscuits

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Festive gathering

Finger buffet | £19.95 per person

Seasonal classics

Mini turkey and stuffing sliders
with cranberry relish

Honey-glazed ham sandwiches
with wholegrain mustard

Roast beef Yorkshire pudding bites

Smoked salmon blinis with dill crème fraîche

Roasted red pepper and goats cheese tartlets

Sausage roll wreath

Brie and cranberry wreath

Vegetable Wellington slices

Crudités and festive hummus trio – classic,
roasted red pepper, beetroot

Sweet finish

Mini mince pies with brandy cream

Chocolate brownie bites with Chantilly cream

