

Aris/mas 2025





# CHRISTMAS LIGHTS SWITCH ON

MULLED WINE | FESTIVE BBQ | LIVE MUSIC & MAYBE EVEN A VISIT FROM SANTA!
... PLUS THE FORECAST LOOKS LIKE SNOW!

Forget the London lights...
This is **THE** Christmas Light
Switch On to come to!



The Railway | Station Road | Lowdham | NG14 7DU 0115 966 3222 | info@railwaylowdham.co.uk





Call 0115 966 3222

The Railway, Station Road, Lowdham NG14 7DU



# BREAKFAST WITH

### SATURDAY 6TH DECEMBER

### **ENJOY THE MAGIC OF CHRISTMAS** ATTHE RAIDWAY

Book your table between 9 - 9-30am and enjoy a delicious family breakfast. There will be plenty of time to chat with Santa and take memorable photos – event finishes at 11am.



Individually priced breakfast menu for the adults.

£10pp DEPOSIT required on booking



#### For groups 8+ | 1st - 23rd December

#### Lunch & Early Evening

**Late Evening** 

(12-2.30pm & 5-6.30pm – 2 hour duration)

(7-8.30pm – table all night)

2 Courses £28 | 3 Courses £36

2 Courses £33 | 3 Courses £41

**Appetiser Baked Focaccia,** Confit Garlic Hummus (with Late Evening times only)

**Starters Soup of the Day,** Baked Welbeck Bread (v)(gf\*)

Duck Liver Parfait, Roast Hazelnuts, Poached Prunes, Chargrilled Sourdough (gf\*)
Smoked Haddock & Chive Arancini, Curry Mayonnasie, Shaved Parmesan
Seasonal Mushrooms, Toasted Welbeck Muffin, Melted Brie, Chives, Crispy Onions (v)(gf\*)

Mains Pan Fried Salmon, Casserole of White Beans, Poached Mussels, Tarragon & Hispi Cabbage (gf)
Roast Turkey, Seasonal Vegetables, Roast Potatoes, Gravy, Pigs in Blanket, Cranberry Gravy (gf\*)
Chargrilled Celeriac, Chestnut Pearl Barley Risotto, Crispy Caverlo Nero, Chilli Honey (v)(gf\*)
Braised Beef, Parsnip Puree, Sprout Tops, Hazelnuts, Red Wine Sauce (gf)

Sides Honey Roast Parsnips £5.00 ★ Thyme Carrots £5.00 ★ Green Beans £5.00 (for 2) Truffle Mayo & Parmesan Fries £6.00 ★ Fries £4.50

Desserts Traditional Christmas Pudding, Warm Brandy Sauce (v)(gf\*)

Malt Chocolate Tart, Banana Mousse, Candied Walnuts (v)

Spiced Gingerbread Tiramisu, Crushed Pistachio Nuts (gf\*)

Cheese Plate, Relish, Celery, Grapes, Biscuits (v)(gf\*) £4 supplement

#### £10pp deposit required | non refundable unless 24 hours notice given

(v) vegetarian (v\*) vegetarian on request (gf) no gluten ingredients (gf\*) gluten ingredients can be omitted

We cook will all allergens in our kitchen, we cannot eliminate the risk of cross contamination.

Please speak with the team regarding allergies / dietary requirements



Christmas Eve

Menu Served 12-6pm Early booking essential

He's making his list; he's checking it twice...

## SANTA CLAUS IS COMING TO TOWN!

Before he does, please join us for a meal 12-6pm, or drinks in the bar in front of the fire.

Pub open until 10pm

It doesn't get any more traditional than Christmas Eve at your village local.



Christmas Day

#### **Pub open for drinks**

It's the annual tradition to share a tipple with friends and family, whilst the turkey is in the oven.

The fires will be on and there will be festive nibbles at the bar.

We will be open from 11.30-2 pm to get you ready for that Christmas dinner!

MERRY CHRISTMAS!



3 Courses £49

**Appetisers** Mixed Olives £4.00

(serves 2) Baked Focaccia, Confit Garlic Hummus £8.50

Starters Soup of the Day, Baked Welbeck Bread (v)(qf\*)

 $\textbf{Duck Liver Parfait,} \ \text{Roast Hazelnuts, Poached Prunes, Chargrilled Sourdough (gf*)}$ 

Smoked Haddock & Chive Arancini, Curry Mayonnasie, Shaved Parmesan

Seasonal Mushrooms, Toasted Welbeck Muffin, Melted Brie, Chives, Crispy Onions (v)(qf\*)

'Fruit Pig' Black Pudding, Creamed Parsnip, Pear & Toasted Hazelnuts

Mains Sea Bream, Casserole of White Beans, Poached Mussels, Tarragon & Hispi Cabbage (qf)

Roast Turkey, Seasonal Vegetables, Roast Potatoes, Gravy, Pigs in Blanket, Cranberry Gravy (gf\*)

Chargrilled Celeriac, Chestnut Pearl Barley Risotto, Crispy Caverlo Nero, Chilli Honey (v)(qf\*)

Braised Beef, Parsnip Puree, Sprout Tops, Hazelnuts, Red Wine Sauce (qf)

Roast Cod Fillet, Hand Cut Chips, Crushed Peas, Warm Tartare Sauce, Lemon (qf\*)

Chargrilled Flat Iron Steak, Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries (qf\*)

Rump Cap Beef Burger, Welbeck Sesame Bun, Chorizo Jam, Mature Cheddar, Gem Lettuce, Gherkin, Fries (qf\*)

Crispy Halloumi Burger, Welbeck Sesame Bun, Tomato & Chilli Jam, Gem Lettuce, Gherkin, Fries (v)

Sides Honey Roast Parsnips £5.00 ★ Thyme Carrots £5.00 ★ Green Beans £5.00 (serves 2) Truffle Mayo & Parmesan Fries £6.00 ★ Fries £4.00

**Desserts Traditional Christmas Pudding,** Warm Brandy Sauce, Cranberries (v)(qf\*)

Malt Chocolate Tart, Banana Mousse, Candied Walnuts (v)

Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)

Macarons, 6 Flavoured Macarons as a Light Dessert (gf)

Spiced 'Sacred Ape' Gingerbread Tiramisu, Crushed Pistachio Nuts (gf\*)

Cheese Plate, Relish, Celery, Grapes, Biscuits (v)(qf\*)

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New Year's Eve

## FAMILY DINING Taking bookings 5-5.30pm 2 Courses £28 | 3 Courses £36

Children's menu available Countdown & Auld Lang Syne at 7.15pm All tables are kindly asked to vacate by 7.30pm

Starters Soup of the Day, Baked Welbeck Bread (v)(qf\*)

Duck Liver Parfait, Roast Hazelnuts, Poached Prunes, Chargrilled Sourdough (gf\*)
Smoked Haddock & Chive Arancini, Curry Mayonnasie, Shaved Parmesan
Seasonal Mushrooms, Toasted Welbeck Muffin, Melted Brie, Chives, Crispy Onions (v)(gf\*)

Mains Pan Fried Salmon, Casserole of White Beans, Poached Mussels, Tarragon & Hispi Cabbage (gf)
Roast Chicken Breast, Creamed Potatoes, Grilled Tenderstem Broccoli, Bourguignonne Sauce (gf)
Chargrilled Celeriac, Chestnut Pearl Barley Risotto, Crispy Caverlo Nero (v)(gf\*)
Braised Beef, Parsnip Puree, Sprout Tops, Hazelnuts, Red Wine Sauce (gf)

Sides (for 2) Honey Roast Parsnips, £5 ★ Thyme Carrots, £5 ★ Green Beans, £5

Truffle Mayo & Parmesan Fries, £6.00 ★ Fries, £4.50

Desserts Sticky Toffee Pudding. Muscovado Caramel Sauce, Vanilla Ice Cream (v)
Malt Chocolate Tart. Banana Mousse, Candied Walnuts (v)
Spiced Gingerbread Tiramisu. Crushed Pistachio Nuts (gf\*)
Cheese Plate (£4 Supplement). Relish, Celery, Grapes, Biscuits (v)(gf\*)

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Join us on New Year's Eve & see in 2026! Taking bookings 8.30-9.30pm

#### **EVENING DINING**

Starters Celeriac & Artichoke Soup, Truffle Crème Fraiche, Baked Breads (v)(qf\*) £8.50

Duck Liver Parfait, Roast Hazelnuts, Poached Prunes, Toasted Sourdough (af\*) £9.00

Smoked Haddock & Chive Arancini, Curry Mayonnaise, Shaved Parmesan £10.50

Grilled Brie De Meaux, Pickled Mushrooms, Truffle Mayo, Toasted Welbeck Ciabatta (v\*)(gf\*) £11.00

Grilled Mackerel, Crispy Bread, Tomato & Chilli Relish, Roast Garlic Aioli (af\*) £9.00

Mains Grilled Sea Bream, Casserole of White Beans, Poached Mussels, Tarragon & Leeks (qf) £22.50

Rump Cap Beef Burger, Brioche Bun, Pancetta, Mature Cheddar, Tomato Relish, Gherkin, Fries (gf\*) £18.00

Loin of Lamb, Braised Lamb Potato Terrine, Spinach, Turnips & Lamb Sauce (qf) £26.00

Chargrilled Celeriac Steak, Chilli Honey, Chestnut Pearl Barley Risotto, Crispy Calvo Nero (v)(qf\*) £17.00

Halloumi Burger, Brioche Bun, Tomato Relish, Gherkin, Fries (v)(qf\*) £17.50

Roast Cod Fillet, Cauliflower, Bacon, Button Mushrooms, Parsley, Red Wine Sauce, Crispy Onions (cf\*) £21.50

Dry Aged Fillet Steak, Truffle Creamed Potato, Pot Roast Hispi Cabbage, Wild Mushroom Sauce (of) £35.00

Sides (for 2) Fries, £4.50 ★ Truffle Mayonnaise & Parmesan Fries, £6.00 Broccoli & Flaked Almonds, £5.00 ★ Green Beans & Sesame, £5.00

Desserts Rum & Raisin Baked Alaska (v) £11.00

Spiced Sacred Ape Gingerbread Tiramisu, Crushed Pistachio Nuts (gf\*) £9.00

Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v) £9.00

Malt Chocolate Tart, Crushed Hazelnuts, Mandarin Sorbet (v) £9.50

Cheese Plate, Three Cheeses, Relish, Celery, Biscuits (v)(gf\*) £13.00

Macarons, 6 Flavoured Macarons as a Light Dessert (qf) £7.50

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Serving Food 12-4pm

Appetisers Mixed Olives £4.00

Baked Welbeck Focaccia, Hummus, Toasted Sesame Seeds (serves 2) £8.50

Starters Soup of The Day, Baked Welbeck Bread (gf\*)(v) £8.50

Smoked Haddock & Chive Arancini, Curry Mayonnaise, Shaved Parmesan £10.50

Duck Liver Parfait, Roast Hazelnuts, Poached Prunes, Chargrilled Sourdough (qf\*) £9.00

'Fruit Pig' Black Pudding, Creamed Parsnip, Pear & Toasted Hazelnuts £9.50

Roast Scallops, Thai Spiced Crab Sauce, Bok Choi, Seaweed Cracker (qf) £13.00

Seasonal Mushrooms, Toasted Welbeck Muffin, Melted Brie, Chives, Crispy Onions (v)(qf\*) £9.50

Mains Braised Beef, Parsnip Puree, Sprout Tops, Hazelnuts, Red Wine Sauce (qf) £24.00

Roast Chicken Breast, Creamed Potatoes, Grilled Tenderstem Brocolli, Bourginonne Sauce (qf) £19.00

Sea Bream, Casserole of White Beans, Poached Mussels, Tarragon & Hispi Cabbage (qf) £22.50

Roast Cod Fillet, Hand Cut Chips, Crushed Peas, Warm Tartare Sauce, Lemon (gf\*) £20.00

Chargrilled Celeriac, Chestnut Pear Barley Risotto, Crispy Calvo Nero (qf\*)(v) £17.00

Chargrilled Flat Iron Steak, Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries (gf\*) £26.00

Rump Cap Beef Burger, Welbeck Sesame Bun, Chorizo Jam, Gem Lettuce, Gherkin, Fries (gf\*) £18.00

Crispy Halloumi Burger, Welbeck Sesame Bun, Tomato & Chilli Jam, Gem Lettuce, Fries (v) £17.50

Sides (for 2) Fries, £4.50 ★ Thyme Carrots, £5.00 ★ Green Beans, £5.00

Honey Parsnips, £5.00 ★ Truffle & Parmesan Fries, £6.00

Desserts Spiced Sacred Ape Gingerbread Tiramisu, Crushed Pistachio Nuts (gf\*) £9.00

Malt Chocolate Tart, Banana Mousse, Candied Walnuts (v) £9.50

Vanilla Artic Roll, Rum Soak Raisins, Chocolate Mousse (v) £10.50

Macarons, 6 Flavoured Macarons as a light Dessert (gf) £7.50

Sticky Toffee Pudding, Muscovado Caramel sauce, Vanilla Ice cream £9.00

Cheese Plate, Chutney, Grapes, Celery, Biscuits (v)(gf\*) £13.00

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## JANUARY SALE

## 25% OFF

**2 COURSES** 

#### **MONDAY TO FRIDAY**

**5TH - 29TH JANUARY 2026** 





THE RAILWAY, STATION ROAD, LOWDHAM, NG14 7DU BOOK YOUR TABLE 0115 966 3222