

Thank you for booking with The Galleon Steakhouse for your Christmas party.

To make sure your event is as successful as possible, the Terms and Conditions below will apply to your booking. Please read through these and let us know if you have any questions or concerns.

DEPOSITS AND PAYMENTS

£5 per person deposit is required to secure the booking which will be redeemed against the final bill. This deposit is non refundable. At this busy time, we ask that the event organiser takes responsibility for the full payment of the bill, as we are unable to process multiple card payments. We suggest for ease, that all guests are encouraged to bring cash on the evening if the bill is to be divided - all bills must be settled in full on the day. Deposits can be paid by cash, card, or by bank transfer:

> ACC: 3500 4681 SORT: 604009

CANCELLATIONS

Sometimes things don't always go to plan, and we understand this. However, if you do need to cancel with us, we would appreciate it if you let us know as soon as possible. If you have paid a deposit, this is non - refundable unfortunately.

PRE ORDERS & MENU CHOICES

As Christmas is a very busy time, we need a full pre-order for all food bookings at least 2 weeks (14 days) before your booking, with names of the guests next to the food choices. If you have made your booking less than 3 working days before the booking date, or if you have not submitted a pre-order within the time frames set out, we are unable to guarantee your menu choices; however we will always do our best to accommodate them.

PLEASE EMAIL ALL CHRISTMAS BOOKING CORRESPONDANCE TO MATTHEW AT:

info@thegalleonsteakhouse.co.uk

48 St Mary's Gate, Chesterfield S41 7TH Phone: 01246 559065 Email: info@thegalleonsteakhouse.co.uk

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CHRISTMAS CELEBRATION MENU 2024

THE Eleon RESTAURANT

CHRISTMAS Celebration Menu

2024

Welcome to the Galleon Steakhouse and our 2024 Christmas Celebration offering.

We offer numerous options to meet your festive celebration requirements, whether it be a family gathering, an intimate evening meal or celebratory work parties.

Take time to read through our menus and should you require any further information please feel free to contact us on 01246 559065. Also enclosed is our booking form and a copy of our terms and conditions to make your event as successful as possible.

> We look forward to welcoming you. The Galleon Steakhouse Team

Food Allergies and Intolerances Some of our foods contain allergens. Please speak to a member of staff for more information. **GF** An item that can be prepared gluten free on request . **V** Vegetarian

TO FOLLOW

Sirloin	8oz £19	12oz £23
Rib Eye	10oz £24	16oz £30
Fillet	8oz £30	
T-Bone	20oz £30	
Gammon	10oz £15	
Tomahawk	30oz £45	
Cajun Chicken	12oz £16	

The Galleon Mixed Grill | 26oz £35 8oz Ribeye, 8oz Pork Loin, 8oz Lamb, Sausage, Black Pudding & Egg

Chateaubriand | £65 For 2 people plus 2 sauces

Galleon Block | £100 12oz Sirloin, 8oz Fillet, 16oz Ribeye, 8oz Lamb Rump, BBQ Ribs & Onion Rings. Choose 4 sides and 2 sauces

Served with Confit Tomatoes & Beer Battered Onion Ring Choose from Hand Cut Chips / Skinny Fries / Twice Baked Potato or Rice

Upgrade to Truffle Parmesan Fries £3.50

Steak Add ons: Tiger Prawns, Buffalo Wings or Half Rack of Ribs £7

SAUCES Diane . Pepper . Red Wine Gravy Stilton . Buffalo Chilli . BBQ BBQ | All £4 STEAK BUTTERS Garlic Butter Spicy Cowboy Butter | All £3.50



SOMETHING DIFFERENT

Galleon Burgers | £15

Choice of Double Smashed Patty or Marinated Halloumi

Burger Sauce, Pickles, Tomato, Lettuce with choice of Chips, Skinny Fries, Twice Baked Potato or Rice.

Add: Monteray Cheese, Bacon, Blue Cheese, Egg, Onion Rings, Red Onion Chutney or Short Rib £2 each

Hunters Chicken | £16 Cheese, Bacon, BBQ, Tenderstem & Confit Potatoes

Full Rack of Ribs | £24 with Fries & Coleslaw

Confit Pork Belly | £20 with Mash, Tenderstem Broccoli, Apple Pureé with Port & Red Wine Gravy

Beetroot Tart (v) | £20 with Dressed Salad and Confit Potatoes

Vegan Squash Wellington (v) (vegan) | £20 with Confit Potatoes, Tenderstem Brocollli & Vegan Gravy

SIDES

 $\label{eq:creamed} \begin{array}{l} \mbox{Creamed Mash}\,.\,\,\mbox{Sautéed Mushrooms}\,.\,\mbox{Spring Greens}\\ \mbox{Beer Battered Onion Rings}\,.\,\mbox{Confit Potatoes}\,.\,\mbox{Rice}\,.\,\mbox{Twice Baked Potato}\\ \mbox{Coleslaw}\,.\,\mbox{Peas}\,\,\big|\,\,\mbox{All}\,\pounds4\,\,\mbox{each} \end{array}$

PREMIUM SIDES

Tenderstem with Parmesan & Truffle, . Halloumi Fries Fries with Truffle Mayo and Parmesan . Caesar Salad | All £6 each

FESTIVE RESTAURANT A LA CARTE

LUNCH & DINNER MENU

INTROS

Olives | £5

Bread Board, Confit Garlic & Galleon Butter | £9 Baked Camembert | £14 with Celery, Bread, Chutney Sharing Garlic Bread | £10 Cheesy Garlic | £12 Blue Cheese & Red Onion | £14

STARTERS

 Roasted Tomato Soup (v) GF | £6

 Croutons, Galleon Butter & Bread

 Prawn Cocktail GF Bloody Mary Sauce | £8

 Chicken Bites with Teriyaki Sauce GF Chilli & Spring Onion | £8

 House Paté Pickles, Crostinis & Chutney | £7

 Breaded Brie Port & Cranberry | £8

Seafood Sizzler Scallops, Prawns, Chilli & Spring Onions | £14

Scallops & Pork Belly | £15 Cauliflower Pureé & Pickled Cauliflower

Sharing Platter for Two | £25 Breaded Brie, Prawn Sizzler, Paté and Chicken Bites with Teriyaki Sauce

PASTA & SEAFOOD

Chicken Carbonara | £16 with Pancetta, Cream Sauce & Parmesan

Seafood Pasta | £22 Mussels, Scallops, Tiger Prawns in White Wine Sauce

Seared Sea Bass | £18 New Potatoes, Mixed Greens with a Nut Brown Butter

Roasted Cod | £20 Pea Pureé, Confit Potatoes, Crispy Onion & Tartar Sauce

HANGING KEBABS

Marinated Fillet Steak £26 | Marinated Chicken £20

Served with Garnish (Tomato Salad, Garlic Mayo & Tortilla) Choose from Hand Cut Chips / Skinny Fries / Twice Baked Potato or Rice

Upgrade to Truffle Parmesan Fries £3.50



FESTIVE SUNDAY LUNCH

Served every Sunday in December from 12 Noon until 3pm

STARTERS | £6

Roasted Tomato Soup with Bread & Butter (v) Classic Prawn Cocktail with Marie Rose Sauce House Paté with Pickles, Crostinis & Chutney Breaded Brie with Port & Cranberry Chicken Bites with Teriyaki Sauce

with Chilli & Spring Onion GF

MAINS

Galleon Three Meat Dinner £18 Roast Brisket of Beef £15 Roast Gammon £15 Roast Turkey £15

All served with: Creamed Mash, Beef Fat Roast Potatoes, Sausage & Sage Stuffing, Yorkshire Pudding, Roasted Root Vegetables, Seasonal Greens and Pan Gravy

Add Pig's in Blankets for £4.00 Add Cauliflower Cheese for £4.00 Add Beef Fat Roast Potatoes for £4.00 Add Tenderstem Broccoli for £4.00

Vegan Squash Wellington £12 (v) (vegan) with Confit Potatoes, Tenderstem Broccoli & Vegan Gravy

DESSERT | £6

Creme Bruleé with Shortbread Biscuit & Raspberry Sorbet Sticky Toffee Pudding with Rum & Raisin Ice Cream Bailey's Cheesecake with Vanilla Ice Cream Galleon Chocolate Wreck Cheese Platter



FESTIVE SET MENU

Our Festive Set Menu is served from 12 Noon until 3:30pm Wednesday to Saturday.

Bookings and pre-order only.

Starter £6 Main Course £15 Dessert £6

FESTIVE SET MENU

STARTERS

Cream of Tomato and Basil Soup Served with Bread Roll

> Prawn Salad with Marie Rose Dressing

House Paté with Pickles, Melba Toast & Chutney

Teriyaki Chicken Bites GF

FESTIVE SET MENU | MAIN COURSE & DESSERT

MAINS

The Galleon Turkey Dinner

Seared Salmon Fillet Mixed Greens, New Potatoes, Hollandaise Sauce

Beetroot & Somerset Brie Tart with Salad Leaves and New Potatoes

Festive 10oz Burger Topped with Pigs in Blankets, Cheese & Stuffing

8oz Sirloin Steak Served with Chips, Tomato & Onion Ring £5 Supplement add Sauce Pepper, Stilton or Diane £2.50



DESSERT

Galleon Chocolate Wreck

Bailey's Cheesecake with Vanilla Ice Cream

Christmas Pudding served with Brandy Sauce

Créme Brulee with Shortbread Biscuit and Raspberry Sorbet