Special Offer

Book for one of the earlier dates between Saturday 28 November and 12 December. (excluding Sundays) and receive a £5 gift voucher to spend at the Outdoor Living Store at Rufford Mill.

Christmas lunch at the Savile Restaurant

Celebrate in style and enjoy a festive lunch at the Savile Restaurant, Saturday 28 November to Thursday 24 December. There's something for all the family with our three course carvery menu. Adults £18.95, children £9.50 per person. An alternative children's menu is available, (aged 3 - 12 £7 under 3's £4) please see the order form overleaf for details.

How to book

Be sure to make a provisional booking by contacting our office on 01623 822944.

We do not require a deposit payment should be made by credit/debit card by calling the number above.

We just ask that you return the booking form with your menu choices no later than 28 days prior to the day of your booking.

When payment is received we will send or email you a letter of confirmation.

Take it easy this Boxing Day and New Year's Day!

Sit back, relax and let us do the hard work for you.

Choose from our Winter Carvery Menu (no need to pre-order) your seating times are 12 noon or 2pm. Prices start from only £11.95 for a main course.

A copy of our Winter Carvery Menu will be available in September, be sure to pick one up from the Restaurant or contact the office for an email copy.

A deposit of £10 per head is required with the balance payable on the day.

The Savile Restaurant Christmas Lunch

Saturday 28 November to Thursday 24 December 2015



Homemade carrot and coriander soup

Chilli tomato and red kidney bean soup served with bloomer bread

Smoked salmon and cream cheese pate Creamy garlic mushrooms with basil oil and ciabatta (1)

From the Carvery

Roast topside of beef Roast turkey breast Roast gammon

Herb crusted cod fillet on a bed of tomato Romesco sauce

Bean and vegetable casserole served with herb dumplings ve

Portobello mushroom, spinach and cranberry wellington

All served with homemade Yorkshire puddings, Seasonal vegetables and all the traditional trimmings

Desserts

Classic plum pudding and brandy sauce Sticky toffee sponge with vanilla ice cream

Classic tart au citron fresh raspberries and vanilla cream

Blueberry swirl cheesecake with cream (1)

Three cheeses with grapes, savoury biscuits and homemade red onion marmalade Coffee and chocolate mints

Adults £18.95

Children wanting to eat from the main menu £9.50 An alternative children's menu is also available.

Please see overleaf to pre-order your choices

We are happy to cater for particular dietary needs please arrange at time of booking.



