CLOCK HOUSE

— STEAK & COCKTAILS —

Christmas Brochure

2026

BOOKINGS

www.clockhousegastrobar.com

01427 238283

Festive Party NIGHT



THE JAILHOUSE BLUES BROTHERS

FRIDAY 20TH NOVEMBER

£39.50/ £45 per guest

(TWO / THREE COURSES)

SMALL PLATES

Smoked Turkey Leg Bon Bon
Cranberry BBQ, Sage & Onion Crumb

Pig in Blanket Sausage Roll
Mulled Wine & Onion Brown Sauce

French Onion Soup (V)
Gruyere Crouton

Chicken And Duck Liver Pate (GFO)
Bacon, Onion & Orange Marmalade, Brioche Soldiers

Crispy Fried Camembert (GFO) (V)
Fig Jam, Honey, Candied Pecans

LARGE PLATES

Fire Roasted Turkey Breast (GFO)
Stuffed With Cranberry Stuffing, Pig In Blanket, Duck Fat Roasties, Williamson Farm Mash, Garden Vegetables, Sauteed Sprouts With Bacon Jam,Yorkshire Pudding, Turkey Gravy

Rump Steak (GFO) +2.5 Supplement
Portobello Mushroom, Grilled Plum Tomato, Shoestring Onions, Triple Cooked Chips

Butter Roasted Salmon Fillet (GF)
Leek, Kale & New Potato Cake, Lemon Beurre Blanc, Garden Greens

Charred Celeriac Steak (GF) (V)
Truffle Potato, Baby Onion & Peppercorn Sauce, Garden Greens

Braised Beef Brisket (GF)
Bourgignon Sauce, Potato Terrine, Garden Vegetables

DESSERTS

Vanilla Baked Cheesecake (V)
Mulled Berries, Spiced Biscuit Base, Clementine Gel, Cranberry Sorbet

Sticky Gingerbread Pudding (V)
Bourbon Caramel Sauce, Vanilla ice Cream, Candied Pecans

Baileys Creme Brulee (GFO) (V)
Vanilla Shortbread, Honey Macerated Berries, Honeycomb

Dark Chocolate Dome (V)
Amarena Cherries, Cherry Compôte, Chocolate Brownie, Kirsch Chantilly, Vanilla Ice Cream



Festive Party NIGHTS

THE MADHOUSE SKA SHOW

SAT 21ST NOVEMBER

£39.50/ £45 per guest

(TWO / THREE COURSES)

SMALL PLATES

Smoked Turkey Leg Bon Bon
Cranberry BBQ, Sage & Onion Crumb

Pig in Blanket Sausage Roll
Mulled Wine & Onion Brown Sauce

French Onion Soup (V)
Gruyere Crouton

Chicken And Duck Liver Pate (GFO)
Bacon, Onion & Orange Marmalade, Brioche Soldiers

Crispy Fried Camembert (GFO) (V)
Fig Jam, Honey, Candied Pecans

LARGE PLATES

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Rump Steak (GFO) +2.5 Supplement
Portobello Mushroom, Grilled Plum Tomato, Shoestring Onions, Triple Cooked Chips

Butter Roasted Salmon Fillet (GF)
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Braised Beef Brisket (GF)
Bourgignon Sauce, Potato Terrine, Garden Vegetables

DESSERTS

Vanilla Baked Cheesecake (V)
Mulled Berries, Spiced Biscuit Base, Clementine Gel, Cranberry Sorbet

Sticky Gingerbread Pudding (V)
Bourbon Caramel Sauce, Vanilla ice Cream, Candied Pecans

Baileys Creme Brulee (GFO) (V)
Vanilla Shortbread, Honey Macerated Berries, Honeycomb

Dark Chocolate Dome (V)
Amarena Cherries, Cherry Compôte, Chocolate Brownie, Kirsch Chantilly, Vanilla Ice Cream

Festive Fayre

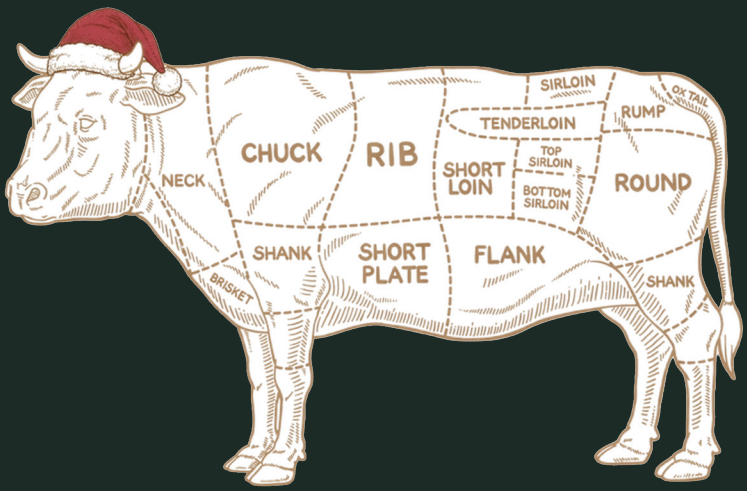
Available Daily, 20th Nov - 26th Dec
12pm - 9pm

SERVED DAILY FROM 12PM TIL 9PM

TWO COURSES } 26.95
THREE COURSES } 32.00

PRE ORDER REQUIRED & £10PP DEPOSIT TO SECURE BOOKING.

VE - Vegan
V - Vegetarian
VGA - Vegan Option Available



THE MEATERY
A CUT ABOVE

All meat products are butchered and prepared by our own butcher.
Please ask for our GF menu.

Festive Fayre

MENU

SMALL PLATES

Smoked Turkey Leg Bon Bon
Cranberry BBQ, Sage & Onion Crumb

Pig in Blanket Sausage Roll
Mulled Wine & Onion Brown Sauce

French Onion Soup (V)
Gruyere Crouton

Chicken And Duck Liver Pate (GFO)
Bacon, Onion & Orange Marmalade, Brioche Soldiers

Crispy Fried Camembert (GFO) (V)
Fig Jam, Honey, Candied Pecans

LARGE PLATES

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Rump Steak (GFO) +2.5 Supplement
Portobello Mushroom, Grilled Plum Tomato, Shoestring Onions, Triple Cooked Chips

Butter Roasted Salmon Fillet (GF)
Leek, Kale & New Potato Cake, Lemon Beurre Blanc, Garden Greens

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Sticky Gingerbread Pudding (V)
Bourbon Caramel Sauce, Vanilla ice Cream, Candied Pecans

Baileys Creme Brulee (GFO) (V)
Vanilla Shortbread, Honey Macerated Berries, Honeycomb

Dark Chocolate Dome (V)
Amarena Cherries, Cherry Compôte, Chocolate Brownie, Kirsch Chantilly, Vanilla Ice Cream

Afternoon Tea

FESTIVE EDITION

Served Daily In December, 12pm - 4pm
£22 per guest

SAVOURIES

CRISPY FRIED CAMEMBERT
Fig Jam and Honey

SMOKED TURKEY LEG BON BON
Cranberry BBQ

BRAISED BEEF BRISKET
Onion, Focaccia

SCONES

BUTTERMILK AND SULTANA SCONE

CHEESE AND CRANBERRY SCONE

SWEETS

MINI STICKY GINGERBREAD PUDDING
Bourbon Caramel

CHOCOLATE BROWNIE
Cherry Compote, Kirsch Cream

VANILLA BAKED CHEESECAKE
Mulled Berries

Includes Tea, Coffee and a complimentary Mulled Wine on arrival

Beef Wellington
SHARING EXPERIENCE

Thursday 3rd, 10th & 17th December
at 7.00pm - **£45 PER GUEST**

£10PP DEPOSIT TO SECURE BOOKING

1 WELLINGTON PER 2 GUESTS, 2 SIDES
SERVED ON A SHARING PLATTER

THE MAIN EVENT

28 DAY AGED BEEF FILLET

Brushed with Dijon Mustard
Chestnut & Mushroom Duxelle
Prosciutto Ham
Herb Pancake
Butter Puff Pastry

SERVED WITH....

Beef Fat Chips
Pink Peppercorn Jus
Honey Glazed Carrots & Parsnips
Tender Stem Broccoli
Sticky Braised Red Cabbage

Bottomless Brunch

FESTIVE EDITION

Mon to Sat in Dec, 12-5pm - **£45 PER GUEST**

90 mins unlimited drinks included

£10PP DEPOSIT TO SECURE BOOKING.

MAIN

Fire Roasted Turkey Breast (GFO)
Stuffed With Cranberry Stuffing, Pig In Blanket, Duck Fat Roasties, Williamson Farm Mash, Garden Vegetables, Sauteed Sprouts With Bacon Jam,Yorkshire Pudding, Turkey Gravy

Rump Steak (GFO) +2.5 Supplement
Portobello Mushroom, Grilled Plum Tomato, Shoestring Onions, Triple Cooked Chips

Butter Roasted Salmon Fillet (GF)
Leek, Kale & New Potato Cake, Lemon Beurre Blanc, Garden Greens

Charred Celeriac Steak (GF) (V)
Truffle Potato, Baby Onion & Peppercorn Sauce, Garden Greens

Butchers Benedict
Dry Cured Back Bacon, Vines English Artisan Muffin, 2 Poached Eggs, Lightly Smoked Hollandaise

Butchers Steak Burger (GFO)
2 1/4 lb Beef Patties, Vines Artisan Brioche Bun, Festive Coleslaw, Triple Cooked Chips, Rocket & Tomato

Buttermilk Waffles
Bourgignon Sauce, Potato Terrine, Garden Vegetables

Buttermilk Pancake (V)
Spiced Blueberry Compote, Greek Yoghurt, Maple

DESSERT

CHOOSE ANY FROM OUR FESTIVE RANGE

DRINKS

- Pardal Czech Lager 3.4%
- Hawkstone Cider 5.0%
- Gordon's or Gordon's Pink
- Smirnoff
- Cari Saluti Red, White or Rose
- Prosecco
- Espresso Martini
- Watermelon Sour
- Mixed Berry Caipiroska
- Snow Ball
- Mulled Wine
- Soft Drinks

Christmas Eve TAPAS

FOOD SERVED BETWEEN 1PM & 4PM
LIVE ENTERTAINMENT WITH **DAVE MICHAELS**

£27.50PP | INCLUDES 3 DISHES

Additional Dishes £7.50 each
Deposit £10pp

MEAT

Pigs in Blankets
with Maple & Grain Mustard Glaze

Christmas Dinner Arancini
Risotto, Turkey Leg, Sage & Onion, Parmesan, Cranberry Dip

Beef & Stilton Croquettes
Braised Beef, Potato, Stilton with Horseradish Cream

Bacon & Camembert Sourdough Toastie (GFO)
Red Onion & Cranberry Chutney

Christmas Loaded Beef Fat Wedges (GF)
Topped with Shredded Beef Brisket, Shoestring Onions, Blue Stilton Sauce

Festive Scotch Egg
Cranberry BBQ Sauce

FISH

Crispy Whitebait
Garlic & Lemon Aioli

Salt & Pepper Calamari
Chilli Mayonnaise

Mini Fish & Chips

VEGETARIAN

Camembert & Cranberry Bon Bon (V)

Paprika Wedges (GF) (V)
Thick Red Wine Dipping Gravy

Garlic Mushroom Parfait (GFO) (V)
Sourdough

Truffle Mac n Cheese Bites (V)



New Years Eve

FOOD SERVED AT 7.30PM
LIVE ENTERTAINMENT WITH **ABBA AND PARTY DUO**

£65.00 PER GUEST | £20.00PP DEPOSIT



STARTERS

Beef Fillet Carpaccio
Parmesan Shavings, Truffle Mayo, Pickled Shallots, Watercress

Confit Duck Leg Croquette
Plum Jam, Pickled Vegetables

Lobster & Prawn Cocktail
King Prawns, Lobster Bisque Marie Rose, Avocado Puree, Brown Bread Croutons, Cucumber & Iceberg Lettuce

Burrata (V) (GF)
Pesto Dressing, Basil Oil & Sourdough

Chicken Liver Parfait
Cranberry & Onion Chutney, Melba Toast

MAINS

Sirloin Steak (GF)
Café de Paris Butter, Parmesan Fries, Roast Mushroom, Tender Stem Broccoli

Roasted Cod Loin (GF)
Crispy New Potatoes, Prosecco Cream Sauce, Courgette & Carrot Ribbons

Chicken Breast Stuffed (GF)
With Nduja, Parmesan, Sweet Potato Puree, Pesto Cream, Wilted Spinach

Truffle & Wild Mushroom Pithivier (V) (GF)
Celeriac Puree, Chantanay Carrots

Braised Beef Brisket
Bourguignon Jus, Potato Dauphinoise, Honey Glazed Carrot

Includes Music Quiz, Disco Bingo & Party Bags!



Burns Weekend

Saturday 23rd – Monday 25th January (Burns Night)

£37.95PP } Pre-order required

STARTERS

COCK-A-LEEKIE SOUP
HOMEMADE BLACK PUDDING SCOTCH EGG
CREAMY SWEDE SOUP (v)
SCOTTISH SMOKED SALMON WITH HORSERADISH CREAM

SECOND COURSE

CHICKEN BALMORAL (STUFFED WITH HAGGIS, WRAPPED IN BACON)
BEEF SCOTCH PIE
SALMON WITH CULLEN SKINK RISOTTO
VEGETARIAN SCOTCH PIE (v)

DESSERTS

DEEP FRIED MARS BAR (v)
RASPBERRY CRANACHAN (v)
SCOTTISH OAT CAKES & CHEESE (v)

To Finish: A WEE DRAM OF WHISKY

Entertainment: SCOTTISH BAGPIPES AND BURNS POETRY READING

Festive

OPENING TIMES

Thursday 24th Christmas Eve	09.00-17.00
Friday 25th Christmas Day	CLOSED
Saturday 26th Boxing Day	09.00-22.00
Sunday 27th December	09.00-22.00
Monday 28th December	CLOSED
Tuesday 29th December	09.00-22.00
Wednesday 30th December	09.00-22.00
Thursday 31st December	09.00-03.00
Friday 1st January 2027	09.00-22.00
Saturday 2nd January onwards	As Normal

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