



Christmas

2026



Christmas at The Radcliffe



Thursday 26th November
from 5pm

APRES SKI LODGE OPENS!

our festive lodge is back!



Thursday 3rd December
5-9pm

CHRISTMAS MARKET

it's shopping time



Wednesday 2nd/9th/16th
December From 5-8.30pm

LADIES NIGHT

*2 courses, glass of
Prosecco & live music*



Thursday 3rd/10th/17th
December from 5pm

STEAK NIGHT

*x2 Flat Iron Steaks &
Btl Red Wine £55*



Saturday 5th December
3pm

CHRISTMAS FILM IN THE LODGE

The Grinch



Sunday 6th December
7pm

THE BIG CHRISTMAS QUIZ

a classic pub quiz!



Saturday 12th December
3pm

CHRISTMAS FILM IN THE LODGE

Elf



Saturday 12th December
9-11am

BREAKFAST WITH SANTA

Festive family breakfast



Saturday 19th December
3pm

CHRISTMAS FILM IN THE LODGE

Home Alone



Monday 21st December
from 5.30pm

DINNER WITH SANTA

Festive family Dinner



Thurs 31st December
From 5pm

NEW YEAR'S EVE FAMILY DINING

Celebrate with the kids!



Thurs 31st December
From 8.30pm

NEW YEAR'S EVE PARTY

see in 2021 with us!





Winter Market



**Stalls • Festive BBQ
Live Music • Mulled Wine
Handmade Gifts**

Thursday 3rd December

**FREE
ENTRY**

**STALLS 5-9PM
PUB OPEN TIL LATE**

64 Shelford Rd, Radcliffe on Trent, Nottingham NG12 1AW



It's Ladies Night!

Every Wednesday in December



**Celebrate the Christmas
Season with friends**

2nd / 9th / 16th December

2 course and a glass of Prosecco £34 pp.

Half price Prosecco & Gin all night.

Live acoustic music from 7pm

Call to book your table on 0115 933 1622

64 Shelford Rd, Radcliffe on Trent, Nottingham NG12 1AW



NOTTINGHAM
RESTAURANT &
BAR AWARDS 2019
WINNER adtrak



Join us for our Festive Pub Quiz

Sunday 6th December from 7pm
Christmas jumpers are a must!

Free to Enter

Max Table size 6 people

**Arrive early to
get your table**

**Prize for the
winning Team!**



Big Fat Quiz of the Year!
Sunday 3rd January from 7pm

**Free to
Enter**

**Max Table
size 6 people**

**Arrive early to
get your table**

**Prize for the
winning Team!**

Call 0115 933 1622

64 SHELFORD RD, RADCLIFFE ON TRENT, NOTTINGHAM NG12 1AW



Apres Ski Lodge

Private hire

For groups 25-50 people

Hire our Apres Ski Lodge for the ultimate festive get together with friends, family & Colleagues! Available for private hire with drinks and nibbles for groups up to 50 people!

Add Festive Pizzas

**Enjoy delicious,
stone-baked pizzas for £16pp**

**We will serve a selection of the
following toppings;**

Margherita (v)

Turkey, Pigs in Blankets, Stuffing

Pancetta, Brie & Walnut

Stilton, Pear & Walnut (v)

Drinks Options

A pre-paid Bar Tab

Guests can order drinks of their choosing at the bar until tab limit is reached.

Individual Drinks Tokens

(£6 per token, minimum 2 tokens per guest)
Redeem for pint of draught, medium house wine, house single spirit & mixer, soft drink

To Enquire/Book

Call Jamilah or Amelia

on **0115 933 1622** or

email **info@theradcliffe.uk**

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

We cook with all allergens in our kitchen, we cannot eliminate the risk of cross contamination. Please speak with the team regarding allergies / dietary requirements



ENJOY THE MAGIC OF CHRISTMAS AT THE RADCLIFFE!

BREAKFAST WITH **SANTA**

**SATURDAY
12TH DECEMBER**

* Book your table 9-9.30am. *

DINNER WITH **SANTA**

**MONDAY
21ST DECEMBER**

* Book your table 5.30-6pm. *

Children

£20

(Includes breakfast &
a gift from Santa)

Individually priced menu for the adults.

£10pp DEPOSIT required on booking

Children

£25

(Includes 2 course dinner
& a gift from Santa)



64 SHELFORD ROAD, RADCLIFFE ON TRENT, NOTTINGHAM NG12 1AW
0115 933 1622



CHRISTMAS MOVIES IN THE LODGE

SAT 5TH DECEMBER, 3PM

THE GRINCH

SAT 12TH DECEMBER, 3PM

ELF

SAT 19TH DECEMBER, 3PM

HOME ALONE



TICKETS £10PP
(INCLUDES MOVIE SNACKS)

TO BOOK - 0115 933 1622





Festive

Party Menu

For groups 8+ | 30th November – 23rd December

Lunch & Early Evening

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

2 Courses £29 | 3 Courses £38

Late Evening

(7-8.30pm – table all night)

2 Courses £34 | 3 Courses £43

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

Chicken & Smoked Ham Hock Terrine, Roast Apple & Prune Chutney, Toasted Sourdough (gf*)

Smoked Salmon, Pickled Shallots, Celeriac Remoulade (gf)

Seasonal Mushrooms, Toasted Muffin, Melted Brie, Chives, Crispy Onions (v)(gf*)

Mains **Pan Fried Salmon**, Fondant Potato, Leeks & Tarragon Butter, Crispy Capers (gf*)

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

Caramelised Shallot Tart, Butternut Squash, Crumbed Goats Cheese, Candied Walnuts (v)

Braised Beef in Red Wine, Creamed Celeriac, Toasted Hazelnuts, Stem Broccoli, Red Wine Sauce (gf)

Sides Honey Roast Parsnips £6.00 ★ Thyme Carrots £6.00 ★ Creamed Sprouts & Chorizo £6.00

(for 2) Truffle Mayo & Parmesan Fries £6.50 ★ Fries £4.50 ★ Pigs in Blankets £7.00

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

Whipped Chocolate Mousse, Marinated Cherries, Candied Nuts (v)(gf)

Spiced Gingerbread Tiramisu, Crushed Pistachio Nuts (gf*)

Colston Basset Stilton & English Brie, Relish, Celery, Biscuits (v)(gf*) **£4 supplement**

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

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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 11.30am - 2pm

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.

to get you ready for that
Christmas dinner!

**MERRY
CHRISTMAS!**



Christmas Day at The Radcliffe

Make Christmas Day truly special! Relax, celebrate and let us take care of everything.

Join us for an indulgent 4 course Christmas Day lunch, with arrival champagne, filled with festive favourites, delicious seasonal dishes and all the traditional trimmings.

Settle in, raise a glass and enjoy precious time with family and friends — no cooking, no washing up, just wonderful food, good company and hospitality!

On Arrival Glass of Champagne

Starters **Smoked Salmon & Prawn Cocktail**, Sliced Smoked Salmon, Gem Lettuce, Fresh Prawns, Classic Cocktail Sauce, Lemon (gf*)
Grilled Brie De Meaux on Toast, Toasted Focaccia, Pickled Mushrooms, Black Truffle Mayo (v)(gf*)
Duck Liver Parfait, Pear Relish, Madeira Jelly, Fruit Sourdough (gf*)

Mains **Traditional Roast Turkey**, Seasonal Vegetables, Roast Potatoes, Pigs in Blankets, Stuffing, Yorkshire Pudding, Cranberry Gravy(gf*)
Roast Rump of Beef, Seasonal Vegetables, Roast Potatoes, Pigs in Blankets, Yorkshire Pudding, Rosemary Gravy (gf*)
Roast Stone Bass, Saffron Potatoes, Poached Leeks, Shellfish & Chive Butter Sauce (gf)
Caramelised Shallot & Thyme Tart, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Cranberry Gravy (v)

Desserts **Traditional Christmas Pudding**, Brandy Sauce, Redcurrants (v)(gf*)
Black Forest "Gateau", Marinated Cherry's, Whipped Cream, Shaved Chocolate, Cherry Ice Cream (v)
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)

To Follow Tea or Coffee with Mince Pie

For the journey home - Macarons

£120 per person (Seperate Children's Menu - £50 per person)

All tables have a 3 hour duration

A Discretionary 12.5% service charge will be added to your bill

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Boxing Day

Serving Food 12-6pm

2 Courses £39 | 3 Courses £49

Seperate Children's Menu 2 Courses £15 | 3 Courses £20

Starters **Soup of the Day**, Baked Welbeck Bread (v)(gf*)
Crispy Fish Cake, Curry Sauce, Tomato Relish & Chives
Chicken & Smoked Ham Hock Terrine, Roast Apple & Prune Chutney, Toasted Sourdough (gf*)
Fruit Pig' Black Pudding, Creamed Parsnips, Pear & Toasted Hazelnuts
Smoked Salmon, Pickled Shallots, Celeriac Remoulade (gf)
Seasonal Mushrooms on Toast, Toasted Vines Muffin, Melted Brie, Crispy Onions (v)(gf*)

Mains **Braised Beef in Red Wine**, Creamed Celeriac, Toasted Hazelnuts, Stem Broccoli, Red Wine Sauce (gf)
Roast Turkey, Seasonal Vegetables, Roast Potatoes, Gravy, Pig in Blanket, Cranberry Gravy (gf*)
Crispy Monkfish Tails, Risotto Of Leeks & Tarragon, Lemon, Crispy Capers
Roast Cod Fillet, Hand Cut Chips, Crushed Peas, Warm Tartare Sauce, Chunky Chips (gf*)
Caramelised Shallot & Thyme Tart, Butternut Squash, Crumbed Goats Cheese, Candied Walnuts (v)
Rump Cap Beef Burger, Vines Sesame Bun, Chorizo Jam, Gem Lettuce, Gherkin, Cheddar, Fries (gf*)
Crispy Halloumi Burger, Vines Sesame Bun, Tomato & Chilli Jam, Gem Lettuce, Fries (v)
Chargrilled Flat Iron Steak, Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries (gf*)

Sides Honey Roast Parsnips £6.00 Thyme Carrots £6.00 Creamed Sprouts & Chorizo £6.00
(serves 2) Pigs in Blankets £7.00 Truffle Mayo & Parmesan Fries £6.50 Fries £4.5

Desserts **Traditional Christmas Pudding**, Warm Brandy Sauce (v)(gf*)
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)
Gingerbread Tiramisu, Chocolate Mousse, Crushed Pistachio Nuts (gf*)
Black Forest "Gateau", Marinated Cherries, Whipped Cream, Cherry Ice Cream (v)
Macarons, 6 Flavoured Macarons as a light dessert (gf)(v)
Colston Basset Stilton & English Brie, Chutney, Grapes, Celery, Biscuits (v)(gf*)

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

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New Year's Eve

FAMILY DINING

Taking bookings 5-5.30pm

2 Courses £29 | 3 Courses £38

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)(gf*)
Chicken & Smoked Ham Hock Terrine, Roast Apple & Prune Chutney, Toasted Sourdough (gf*)
Crispy Fishcake, Curry Sauce, Tomato Relish & Chives
Seasonal Mushrooms, Toasted Welbeck Muffin, Melted Brie, Chives, Crispy Onions (v)(gf*)

Mains **Pan Fried Salmon**, Fondant Potato, Leeks & Tarragon Butter, Crispy Capers (gf)
Roast Chicken Breast, Creamed Potatoes, Stem Broccoli, Bourguignonne Sauce (gf)
Caramelised Shallot Tart, Butternut Squash, Crumbed Goats Cheese, Candied Walnuts (v)
Braised Beef, Creamed Potato, Wilted Spinach, Red Wine & Peppercorn Sauce (gf)
Chargrilled Flat Iron Steak, (£5 Supplement) Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries (gf*)

Sides (for 2) Honey Roast Parsnips, £6.00 ★ Thyme Carrots, £6.00 ★ Stem Broccoli £6.00
Truffle Mayo & Parmesan Fries, £6.50 ★ Fries, £4.50

Desserts **Sticky Toffee Pudding**, Muscovado Caramel Sauce, Vanilla Ice Cream (v)
Whipped Chocolate Mousse, Marinated Cherries, Candied Nuts (v)(gf)
Spiced Gingerbread Tiramisu, Crushed Pistachio Nuts (gf*)
Colston Basset Stilton & English Brie, (£4 Supplement) Relish, Celery, Biscuits (v)(gf*)

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

New Year's Eve Party

Join us for our New Year's Eve Party
& see in 2027 at The Radcliffe!

Delicious food, canape style, will be served 9-10pm and a live band will be performing from 10.30pm! Pub Open until 1am.

£30 per person

Tickets available at
www.theradcliffe.uk

Doors open at 8.30pm

New Year's Day

Serving Food 12-4pm

Pub Closes 7pm

- Starters**
- Soup of The Day**, Baked Vines Bread (gf*)(v) £8.50
 - Crispy Fish Cake**, Curry Sauce, Tomato Relish & Chives £10.50
 - Chicken & Smoked Ham Hock Terrine**, Roast Apple & Prune Chutney, Toasted Sourdough (gf*) £9.00
 - 'Fruit Pig' Black Pudding**, Creamed Parsnips, Pear & Toasted Hazelnuts £9.50
 - Smoked Salmon**, Pickled Shallots, Celeriac Remoulade (gf) £12.00
 - Seasonal Mushrooms on Toast**, Toasted Vines Muffin, Melted Brie, Crispy Onions (v)(gf*) £10.50
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- Mains**
- Braised Beef in Red Wine**, Creamed Celeriac, Toasted Hazelnuts, Stem Broccoli, Red Wine Sauce (gf) £26.00
 - Roast Turkey**, Seasonal Vegetables, Roast Potatoes, Gravy, Pig in Blanket, Cranberry Gravy (gf*) £24
 - Crispy Monkfish Tails**, Risotto Of Leeks & Tarragon, Lemon, Crispy Capers £24.00
 - Fish & Chips**, Battered Haddock, Hand Cut Chips, Crushed Peas, Lemon £19.50
 - Caramelised Shallot & Thyme Tart**, Butternut Squash, Crumbed Goats Cheese, Candied Walnuts (v) £19.00
 - Rump Cap Beef Burger**, Vines Sesame Bun, Chorizo Jam, Gem Lettuce, Gherkin, Cheddar, Fries (gf*) £19.50
 - Crispy Halloumi Burger**, Vines Sesame Bun, Tomato & Chilli Jam, Gem Lettuce, Fries (v) £18.50
 - Chargrilled Flat Iron Steak**, Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries (gf*) £28.00
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- Sides (for 2)**
- Fries, £4.50 ★ Thyme Carrots, £6.00 ★ Stem Broccoli, £6.00
 - Honey Parsnips, £6.00 ★ Truffle & Parmesan Fries, £6.50
-

- Desserts**
- Traditional Christmas Pudding**, Warm Brandy Sauce (v)(gf*) £8
 - Sticky Toffee Pudding**, Muscovado Caramel Sauce, Vanilla Ice Cream (v) £9.00
 - Gingerbread Tiramisu**, Chocolate Mousse, Crushed Pistachio Nuts (gf*) £9.00
 - Black Forest "Gateau"**, Marinated Cherries, Whipped Cream, Cherry Ice Cream (v) £10.00
 - Macarons**, 6 Flavoured Macarons as a light dessert (gf)(v) £8
 - Colston Basset Stilton & English Brie**, Chutney, Grapes, Celery, Biscuits (v)(gf*) £13

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Gift Vouchers

The Radcliffe gift vouchers are the perfect Christmas gift.

Our food & drink Gift Vouchers are now available to order online for your ease and convenience.



They are the perfect gift for:

Christmas, Birthdays, Mother's & Father's Day, Anniversaries and Weddings.

A reward for the people you work with.

Or just a special thank you to someone, to show them you care.

Buy online at

www.theradcliffe.uk

We will send them out 1st class the same day

Our vouchers are valid for 12 months.

JANUARY SALE

25% OFF

2 COURSES

MONDAY TO THURSDAY

4TH - 28TH JANUARY 2027



64 SHELFORD ROAD, NOTTINGHAM, NG12 1AW
BOOK YOUR TABLE 0115 933 1622



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