

FOOD. DRINK. SPORT



Merry



CHRISTMAS

HAPPY NEW YEAR

2025

www.larwoodandvoce.co.uk



EAT . DRINK . RELAX

Enjoy A Magical Christmas 2025 at The Larwood & Voce Pub & Kitchen

Christmas is the perfect time to arrange that catch up with friends and loved ones - so let's make 2025 an extra special indulgent Christmas to remember.

We are planning early this year so you can start planning your Christmas celebrations with your friends and family.

We absolutely loved spoiling you last Christmas and we're planning to make Christmas 2025 in West Bridgford,

Nottingham even more magical with a selection of brand-new festive treats.

Treat yourself with our delicious Festive Menu. Gather your loved ones and enjoy our 3-course set menu starting from £35 per person.

We're now open for Christmas 2025 bookings, so sneak a peek at this year's seasonal delights on our menus and book your table early to avoid disappointment.

(View Menus - link for website)

Our Christmas festive menus are available from 21st of November until 24th of December 2025.

It's party season and we have the space and layout to keep everyone happy, whatever your individual needs.

We love larger parties and want to help make your big group have an awesome time!

If you want to chat through any specific requirements feel free to give us a call on 0115 981 9960



Booking & Deposit Information
We will need a non-refundable deposit
to secure your booking for lunch and
dinner of £10 per head as well as an
online pre-order at least seven days
before your event.

We also reserve the right to charge for each no show to the value of £10 per person based on the confirmed party size 48 hours before the event.

All bookings can be made via our website, and we will provide a link to upload all preorders. Final numbers for groups of 10 persons or more must be advised by email two days prior to arrival.

Allergens

If you have any allergens or dietary requests, please let us know so we can work out how to suit your needs – a copy of our allergen menu can be obtained in advance.

Finally, we work with fresh food and whilst we are confident in our menu availability, occasionally our chefs must adapt the menu slightly if there are unavoidable supply chain shortages in December.





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Christmas A La Carte Menu

Appetisers & Sharing Platters

Mixed marinated Olives £4 V/GF

Welbeck Sourdough Bread, Farmhouse Butter, Balsamic & Rapeseed oil V/GFA £5

Baked Somerset Camembert (for two), Red Onion Marmalade and Breads V/GFA £15

Antipasto Board (Selection of Ham & Prosciutto Meats, Olives, Tomato, Oil, and Bread) GFA £16.50

Starters

Roasted Butternut Squash Soup VE/GF £7.50

Chicken, Apricot & Pancetta Terrine with Toasted Sourdough GF £8.50

Goats Cheese Baked Tart, Beetroot, Honey Toasted Walnut & Rocket GF £8.75

Smoked Salmon & Parsley Cream Cheese Roulade & Pickled Cucumber GF £9.75

Sticky and Crispy Sesame Cauliflower, Spring Onion, Gem Lettuce & Chilli V/GF £8

Potted Prawns, Avocado, Tomato Salsa, Spicy Mayo, Iceberg Lettuce & Mini Crispy Roll GFA £9.25

Mains

Roast Turkey, Chestnut Stuffing, Roast Potatoes, Sautéed Sprouts, Roasted Vegetables, Jus & Cranberry Sauce GF £19.75

Roast Mushroom & Sweet Potato Wellington, Chestnut Stuffing, Sautéed Sprouts & Caramelised Onion Gravy VE £18

Pan Fried Fillet of Hake, New Potatoes, Sautéed Spinach, Cherry Tomatoes, Red Pepper & Caper Salsa GF £19.75

Tomato & Wild Mushroom Ragu, Pappardelle, Fresh Basil & Feta Cheese V/GF £17.50

Slow Roast Pork Belly, Colcannon Mash, Honey Glazed Parsnips, Spiced Apple Puree & Red Wine Jus GF £19.50

80z Dry Aged Sirloin Steak, Chips, Slow Roasted Tomato, Field Mushroom, Peppercorn Sauce GF £29.50

Wollaton Beer Battered Fish & Chips, Mushy Peas, Tartar Sauce, Lemon GFA £18

60z Steak Burger, Smoked Cheddar, Tomato, Iceberg Lettuce, Burger Relish, Slaw, House Chips GFA £17

Grilled Halloumi Burger, Sweet Chilli Jam, Slaw & House Chips GFA £16

Desserts

Traditional Christmas Pudding, Brandy Butter & Crème Anglaise GFA £8.50
Chocolate Sundae & Salted Caramel Ice Cream £8
Apple & Berry Crumble, Cinnamon & Oats, Vanilla Ice Cream GFA £8
Bread & Butter Pudding with Crème Anglaise £8
Stilton Cheese & Mature Cheddar, Grapes & Crackers £9.95
Selection of Vegan Sorbets, Mango, Strawberry & Lemon V £7.50





Espresso Martini £9.15 • Pornstar Martini £9.15 • Irish Coffee £6.50

An Optional 10% service charge will be added to the final bill





Mid-week Set Menu



EAT , DRINK , RELAX



2 Courses - £28 pp or 3 Courses - £35 pp

Starters

Roasted Butternut Squash Soup VE/GF

Welbeck Sourdough Bread, Farmhouse Butter, Balsamic & Rapeseed Oil V/GFA

Chicken, Apricot & Pancetta Terrine with Toasted Sourdough GF

Goats Cheese Baked Tart, Beetroot, Honey Toasted Walnut & Rocket GF

Smoked Salmon & Parsley Cream Cheese Roulade & Pickled Cucumber GF

Sticky and Crispy Sesame Cauliflower, Spring Onion, Gem Lettuce & Chilli

Mains

Roast Turkey, Chestnut Stuffing, Roast Potatoes, Sautéed Sprouts, Roasted Vegetables, Jus & Cranberry Sauce GF

Roast Mushroom & Sweet Potato Wellington, Chestnut Stuffing, Sautéed Sprouts & Caramelised Onion Gravy VE

Pan Fried Fillet of Hake, New Potatoes, Sautéed Spinach, Cherry Tomatoes, Red Pepper & Caper Salsa GF

Tomato & Wild Mushroom Ragu, Pappardelle, Fresh Basil & Feta Cheese V/GF

Slow Roast Pork Belly, Colcannon Mash, Honey Glazed Parsnips, Spiced Apple Puree & Red Wine Jus GF

8oz Dry Aged Sirloin Steak, Chips, Slow Roasted Tomato, Field Mushroom, Peppercorn Sauce GF

** £5.50 Supplement

Desserts

Traditional Christmas Pudding, Brandy Butter & Crème Anglaise GFA

Chocolate Sundae & Salted Caramel Ice Cream

Apple & Berry Crumble, Cinnamon & Oats, Vanilla Ice Cream GFA

Bread & Butter Pudding with Crème Anglaise

Selection of Vegan Sorbets, Mango, Strawberry & Lemon V

An Optional 10% service charge will be added to the final bill



