



Christmas &  
New Year 2025



# MAKE IT A DECEMBER TO REMEMBER

It's been a fabulous year here at The Gaslamp, and we can't wait to spend the festive period with you.

Make cherished memories in the company of your nearest and dearest, catch up with friends, or party with colleagues, surrounded by our favourite festive dishes, cocktails and events.

Lunch Offer (Mon - Thurs)  
2 course £24 | 3 course £29

Festive Dinner Offer (Weds & Thurs)  
2 course £25 | 3 course £30

Our talented chefs have crafted all kinds of seasonal delights for this year, so take a peek at our menus and book your table for the greatest time of the year!

## CALENDAR OF EVENTS NOVEMBER

- Fri 21st Festive Menu Launch Night (invite only)
- Sat 22nd Festive Menu
- Sun 23rd Sunday Lunch Menu
- Mon 24th Festive Menu + Lunch Offer
- Tue 25th Festive Menu + Lunch Offer
- Wed 26th Festive Lunch & Dinner Offer
- Thu 27th Festive Lunch & Dinner Offer
- Fri 28th Festive Menu
- Sat 29th Christmas DJ Bottomless Brunch
- Sun 30th Sunday Lunch Menu

# DECEMBER

Mon 1st	Festive Menu + Lunch Offer
Tue 2nd	Festive Menu + Lunch Offer
Wed 3rd	Festive Lunch & Dinner Offer
Thu 4th	Festive Lunch & Dinner Offer
Fri 5th	Festive Menu
Sat 6th	Festive Menu
Sun 7th	Sunday Lunch Menu
Mon 8th	Festive Menu + Lunch Offer
Tue 9th	Festive Menu + Lunch Offer
Wed 10th	Festive Lunch & Dinner Offer
Thu 11th	Festive Lunch & Dinner Offer
Fri 12th	Festive Menu
Sat 13th	Christmas DJ Bottomless Brunch
Sun 14th	Sunday Lunch Menu
Mon 15th	Festive Menu + Lunch Offer
Tue 16th	Festive Menu + Lunch Offer
Wed 17th	Festive Lunch & Dinner Offer
Thu 18th	Festive Lunch & Dinner Offer
Fri 19th	Festive Menu
Sat 20th	Festive Menu
Sun 21st	Sunday Lunch Menu
Mon 22nd	Festive Menu + Lunch Offer
Tue 23rd	Festive Menu + Lunch Offer
Christmas Eve	A night of music with Paul Pashley
Christmas Day	CLOSED
Boxing Day	Brunch 10am - 4pm
Sat 27th	Festive Menu
Sun 28th	Sunday Lunch Menu
Mon 29th	Festive Menu + Lunch Offer
Tue 30th	Festive Menu + Lunch Offer
New Years Eve	NYE Set menu from 7pm NYE party DJ 10pm - 1am

# CHRISTMAS MENUS

## STARTER

WARM BREADBASKET (V) £8  
With salted butter and aioli dip

PARSNIP & CARDAMOM SOUP WITH  
SPICED MANUKA HONEY (VG\*) £9  
Home baked bread & salted butter

SQUASH & MIXED SPICE HUMMUS WITH  
TOASTED SEEDS (GF) £13  
Fried corn tortilla & garlic rosemary oil

PORK BELLY CONFIT  
WITH SAGE CRISPS £12  
Barbeque crumble & sweet  
redourrant sauce

BAKED CAMEMBERT  
FOR TWO (V/GF) £19  
Roasted garlic, grilled crushed  
hazelnuts, fig jam & warm flat breads

PAN COOKED SQUID (VG) £11  
Chimiohurri dressing  
Spiced tomato relish & lemon balm

SCALLOP GRATIN WITH  
GREMOLATA CRUMB £15  
Smokey peppers & Cornish yarg  
mornay sauce

## SIDES

A selection of seasonal sides  
£4.50

(gf) gluten free | (gf) gluten free option | (vg) vegan |  
(vg\*) vegan option | (v) vegetarian | (v\*) vegetarian option |  
(n) contains nuts | (n\*) may contain nuts.  
Please note that we are not a nut free kitchen, but we do try  
our best to prevent any cross contamination.

## MAIN

### TURKEY BALLOTINE WITH CRANBERRY & CASHEW STUFFING (GF) £24

Bacon crumble, beetroot potato pave, tender stem broccoli & red wine sauce

### CREEDY CARVER DUCK BREAST WITH ORANGE & CARDAMOM BUTTER (GF) £28

Confit leg arancini, pea sauce, fried Jerusalem artichoke

### GRILLED CAPER & DILL SOLE £27

Garlic & black pepper potatoes, samphire, & dill bearnaise sauce

### CHESTNUT & ROSEMARY GNOCCHI (VG) £21

Smokey paprika tomato sauce, green onion and kale

### BARBECUE KING OYSTER MUSHROOMS & TRUFFLE RISOTTO (GF/VG\*) £20

Crispy onion, sweet herbs & parmesan

## STEAK

### HIMALAYAN SALT 30-DAY DRY-AGED STEAKS (GF)

8oz RUMP £29 | 8oz FILLET £39

10oz RIBEYE £36 | 10oz SIRLOIN £32

With Triple-Cooked Chips, Herby Mushroom & Roasted Tomato

### SAUCES £4

Peppercorn, Roasted Garlic Butter, Madeira Jus, Diane, Blue Cheese

## DESSERTS

### GASLAMP MUSCOVADO STICKY TOFFEE PUDDING £9

Salt caramel ice cream

### BLACK FOREST LAYERED CAKE £9

Black Cherry compote & cherry liqueur ice cream

### TRADITIONAL CHRISTMAS PUDDING (GF) £7

Brandy sauce

### PASSION FRUIT TART £9

Crème ootta & marzipan ice cream

### SELECTION OF IN-HOUSE ICE CREAMS (GF) £7

### GASLAMP CHEESE SELECTION (GF\*)(V) £15

GasLamp Chutney, Artisan Crackers, Apple, Celery, Grapes & Salted Butter



# DJ BOTTOMLESS BRUNCH

Live DJ playing Christmas classics

29<sup>th</sup> November & 13<sup>th</sup> December

12:00pm - 2:00pm | 3:00pm - 5:00pm

£42 per person | Ticket only

Book early to avoid disappointment

## FESTIVE FLATBREADS

### ROAST TURKEY (GF\*)

sausage, crispy bacon,  
mozzarella & cranberry dressing

### NUT ROAST (GF\*)(V/VG\*)

halloumi, rocket, onion caramel  
& sweet balsamic

### STEAK & CHEESE (GF\*)

black pepper, buffalo mozzarella,  
& sweet mustard dressing

## BAGLES

### MAPLE & MUSTARD HAM HOCK BAGEL (GF\*)

with brie Lettuce, tomato & house fries

### GRILLED HALLOUMI & CRUNCHY ONION (GF\*)(V)

Chilli tomato jam, lettuce  
& house fries

## SWEETS

### WHITE CHOCOLATE & STRAWBERRY PANCAKE STACK (V)

Strawberry crunch, lemon  
mascarpone & fresh strawberry

### FIVE SPICED MANGO CINNAMON ROLL (V)

Mango compote & clotted cream

# CHRISTMAS COCKTAILS

2 for £14 cocktails, every day 8pm - 10pm

## 8.01 MARTINI

vodka, crème de menthe, chocolate,  
white choc liqueur, cream

## CLAUS - MOPOLITAN

vanilla vodka, cointreau, lime juice,  
cranberry juice, grenadine

## MINT ME UNDER THE MISTLETOE

white rum, blue curacao, mint syrup, mint leaves

## SCROOGE SOUR

tequila, aperol, maple syrup, lemon juice,  
cranberry juice, aquafaba

## GINGER BR-AILEYS MARTINI

vanilla vodka, baileys, gingerbread syrup, cream



# CHRISTMAS EVE

An evening of swing music  
with Paul Pashley

Join us for an evening of  
magical music and  
delicious dining this  
Christmas Eve.

With guest singer Paul  
Pashley this Christmas  
will surely be one to  
remember.

Paul represents the full  
package; charisma, good  
looks, showmanship and  
most importantly the  
talent to back it up.



*Bookings  
from 5pm  
Music from 7pm  
Booking essential*

# NEW YEARS EVE

Celebrate the New Year in style!  
Join us from 7 PM for an evening  
of elegant dining and festive  
cocktails with our exclusive  
New Year's Set Menu.

Then keep the party going from  
10PM to 1AM with our live DJ and  
late-night drinks, as we ring in the  
New Year together.



# NEW YEARS EVE SET MENU

*Amuse bouche & champagne  
upon arrival (7pm)*


**HONEY & SZECHUAN WARM BREAD**  
with treacle butter

**PRAWN PAKORA**  
Crawfish bisque & chive oil  
*(VA) ricotta and saffron*

**STICKY AROMATIC PORK BELLY**  
Sweet Pickled Blackberry,  
Grape & onion Caramel  
*(VA) Saffron squash tart & tarragon*

**ROSMARY & MUSTARD DRY AGED  
FILLET STEAK**  
truffle pomme puree, caramelised  
shallots & peppercorn sauce  
*(VA) Puy lentil and mushroom hand raised pie*

**BLACK FOREST DELICE**  
chocolate cardamom fudge and raspberry  
pate de fruits



The NYE  
Set Menu  
£85 per person

£20 per person non  
refundable deposit required.

*(VA) Vegetarian alternative*



We are now taking bookings via our online booking system and website. Please scan the QR code.

You can pay a deposit for up to eight guests.

For larger groups please contact us by phone.



A deposit of £10 per person is required to confirm your reservation for evening and weekend bookings, and for tables larger than 6 people.

For New Year's Eve we require a deposit of £20 per person with the full balance payable by the 17th December.

*In the event of cancellation, deposits are non-refundable.*

Special occasions at Gaslamp are always busy times, so booking is essential to avoid disappointment.

Please note that all events and menus are subject to change without notice, please check our website or call us for the latest information.

For more information or bookings call  
01709 533069 or email us:  
[info@gaslampbar.co.uk](mailto:info@gaslampbar.co.uk)

Gaslamp Brasserie and Bar  
131 Bawtry Rd, Wickersley, Rotherham S66 2BW

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