

MIDDLETON ONE ROW

PUB . KITCHEN . ROOMS

Festive Grochure 2025

Festive Opening Hours & Events

DEC 24

CHRISTMAS EVE

BREAKFAST 9 - 11AM FOOD SERVICE 12 - 2.30pm / 5 - 8.30pm BAR OPENING HOURS 11 - 10.30pm

DEC 25

CHRISTMAS DAY

FOOD SERVICE FULLY BOOKED BAR OPENING HOURS 11AM - MIDDAY

DEC 26

BOXING DAY

FOOD SERVICE 12-3.45PM BAR OPENING HOURS 11-6PM

DEC 31

new year's eve Breakfast 9-11am Food service 12-2.30pm Bar opening hours 10-5pm Gatsby nye party - pre booked tables only

JAN

NEW YEAR'S DAY

food Service 12-3.45pm Bar opening Hours 11-6pm

NOV 26

WREATH MAKING

DEC 1-2

WREATH MAKING

day & evening sessions

DEC 6

SANTA BREAKFAST / LUNCH / AFTERNOON TEA SESSIONS

DEC 9

FESTIVE STEAK NIGHT

FROM 5PM

DEC 11

FESTIVE SUPPER CLUB

DEC 14

CHRISTMAS CAROLS 6.30 PM RHAPSODY CHOIR

DEC 31

new year's eve Live entertainment & 3 course menu







UDDLETON ONE ROW

UB . KITCHEN . ROOMS

THE DEVONPORT FESTIVE STEAK NIGHT TUESDAY 9TH DECEMBER

FILLET STEAK
SEA SALT CHIPS,
HOUSE SALAD, AU
POIVRE OR DIANE
SAUCE

GLASS OF HOUSE RED OR WHITE WINE £40 P/P

WINE UPGRADES & SIDES AVAILABLE





JOIN US FOR AN EVENING OF

Christmas Carols at the Devonport

RHAPSODY CHOIR SUNDAY DECEMBER 14, 2025 **FROM 6.30PM**

ARRIVAL FIZZ

THE DEVONPORT PRESENTS... NEW YEAR'S EVE THE GREAT GATSBY 31ST DECEMBER FROM 7PM

COURSE PORK, PISTACHIO & DATE TERRINE

(V) BURRATA, SAVOURY GRANOLA

WHITBY CRAB & PRAWN COCKTAIL

SALT AGED FILLET STEAK

SEAWEED BUTTER POACHED TURBOT

(V) WILD MUSHROOM & SPINACH WELLINGTON

PINA COLADA TRIFLE

CHOCOLATE & PISTACHIO DACQUOISE

AMALFI LEMON TART

DRESS TO IMPRESS
ARRIVAL DRINKS
3 COURSE MEAL
JAZZ BAND & SAX
PARTY MIX
SPECIALISED COCKTAILS
PRIVATE EVENT

DEVONPORT

£99 PER PERSON

ROOM PACKAGES AVAILABLE FOR 2 PEOPLE:

HOTEL - DINNER, BED & BREAKFAST £335 STUDIO - DINNER, BED & BREAKFAST £350 APARTMENT - DINNER BED & BREAKFAST £380



DEVONPORT FESTIVE MENU AVAILABLE MON-FRI 1ST -23RD DECEMBER

(V) WINTER MINESTRONE SOUP
PIGS IN BLANKET LOADED YORKSHIRE PUDDING
(V) TWICE BAKED PARMESAN & TRUFFLE SOUFFLE
SMOKED HADDOCK RILLETTE

HERB BRINED ROAST TURKEY DINNER
GINGER & SOY MARINADED SALMON

(V) ROAST BUTTERNUT SQUASH, RICOTTA & SPINACH
CANNELLONI

PHEASANT, BLACK PUDDING & PROSCIUTTO BALLOTINE

80Z DRY AGED FILLET STEAK*

MINCE MEAT FRANGIPANE

(V) STICKY FIGGY PUDDING

GINGERBREAD CRÈME BRULÉ

(V) TRIO OF WENSLEYDALE CHEESE

£29 FOR 2 COURSES £36 FOR 3 COURSES £15 SUPPLEMENT FOR FILLET STEAK *

