

BOOK NOW

ENJOY YOUR FESTIVE PARTY

**MONDAY 22ND NOVEMBER -
THURSDAY 30TH DECEMBER**

(Except Christmas Day and Bank Holidays)

**BOOK BY 14TH NOVEMBER 2021
AND GET £10 IN VOUCHERS***

Booker will receive two £5 vouchers redeemable against food only to use on two visits throughout Jan 2022. Vouchers issued at the time the deposit is paid or upon your visit. *Terms and conditions apply. See voucher for full terms.

WHY NOT TRY OUR NEW FESTIVE COCKTAIL...

*Berry
Spritzmas!*



ENJOY
Christmas
TOGETHER

FESTIVE MENU

**Monday 22nd November –
Thursday 30th December 2021**






FESTIVE MENU


ADULT £17.00PP*

Monday – Saturday

From Monday 22nd November - Thursday 30th December

STARTERS



French Onion Soup
with Welsh Cheddar croûte, white tin loaf bread and Welsh butter 
 Make it vegan - without butter and cheese

Classic Prawn Cocktail
served on a bed of baby gem lettuce, with a home-made seafood sauce,
malted tin loaf bread and Welsh butter 

Penderyn Whisky & Chicken Liver Pâté
served with toasted sourdough, Welsh butter and our Brains beer chutney 

Red Onion, Cranberry & Brie Tart
served with a balsamic glaze and salad garnish 

MAINS

Slow-Cooked Beef Daube
served with roast potatoes, seasonal vegetables, home-made Yorkshire pudding, pigs in
blankets, sage and onion stuffing and our home-made beef dripping & Rev James gravy 

Traditional Roast Turkey
served with roast potatoes, seasonal vegetables, home-made Yorkshire pudding, pigs in
blankets, sage and onion stuffing and our home-made beef dripping & Rev James gravy 

Champagne Salmon
grilled salmon fillet with a Champagne hollandaise sauce, served with potato gratin
and seasonal vegetables 



Parsnip & Swede Rosti
finely shredded root vegetables loaded with a spiced cranberry relish and topped
with indulgent Brie cheese. Served with roast potatoes, seasonal vegetables and vegan gravy 
 Vegan option available without the Brie





DESSERTS

Raspberry & White Chocolate Roulade
served with double cream 

Chocolate Orange Brownie
served with Mario's Vanilla Pod ice cream 

Christmas Crumble
with festive custard 
 Vegan option available served with plant-based cream

Sicilian Lemon Tart
a zesty, citrus tart served with a scoop of Mario's Prosecco sorbet
and a drizzle of honey 

 Suitable for vegetarians  Suitable for vegans  Welsh produce  Contains alcohol























FESTIVE MENU

BOOKING FORM

Please complete the booking form below and hand back to a member of the team with your deposit to secure your festive menu booking

Name:	Email:	
Tel:	Number in party: <small>(maximum of 6 people)</small>	Date of party:
Signature:	Preferred time:	Pub name:

If any of your guests have an allergy, intolerance or a special dietary requirement please state below, including the guest's name:

Tick your choice of dishes below. If you would like to order the vegan option of a dish, please write VG in the box.		Guest name					
STARTERS	French Onion Soup   or make it 						
	Classic Prawn Cocktail 						
	Penderyn Whisky & Chicken Liver Pâté  						
	Red Onion, Cranberry & Brie Tart 						
MAINS	Slow-Cooked Beef Daube  						
	Traditional Roast Turkey  						
	Champagne Salmon 						
	Parsnip & Swede Rosti   or make it 						
DESSERTS	Raspberry & White Chocolate Roulade 						
	Chocolate Orange Brownie  						
	Christmas Crumble   or make it 						
	Sicilian Lemon Tart  						




ORDERS		
Food orders	Qty	£
Festive menu		
Total food		
Deposit paid		
Total to pay		

ADD THAT EXTRA SPARKLE TO YOUR CHRISTMAS MEAL

Enjoy a glass of Prosecco on arrival - only £4 per person



Indicate how many glasses

T&C's - 1. A deposit of £5 per adult diner is required – payable upon booking. This deposit is non-refundable. The balance of monies must be paid on the day. 2. Please be prompt, as we can only guarantee your table for 15 minutes. 3. We promise not to pass your information on to third parties. Data is held in compliance with the Data Protection Act 1998. Data controller: Marston's PLC, Marston's House, Brewery Road, Wolverhampton WV1 4JT. 4. Alcohol may only be purchased by persons aged 18 years or over and photographic identification may be required at the party. 5. Vouchers and promotional offers are not valid when dining from this menu. 6. Bookings are valid for dining from this menu only. 7.  - Suitable for vegetarians or vegetarian option available.  - Suitable for vegans or vegan option available. We regret that we cannot guarantee that our fish/turkey/chicken/beef dishes do not contain bones. Allergen advice Due to the way our food and drink is prepared it is not possible to guarantee the absence of allergens in our meals and drinks and we do not make a "free from" claim. Our allergen information only states allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. Full allergen information is available. Please speak to a member of staff should you have any concerns. 8. Prices include VAT. 9. We reserve the right to change, amend or withdraw this offer at any time without prior notice. 10.  - Contains alcohol.