

BOOK NOW
ENJOY CHRISTMAS WITH US

SATURDAY 25TH DECEMBER

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 deposit is paid or upon visit. Terms and conditions apply. See vouchers for full terms.

WHY NOT TRY OUR NEW FESTIVE COCKTAIL...

*Berry
Spritzmas!*



ENJOY
Christmas
TOGETHER

**CHRISTMAS DAY
MENU**

Saturday 25th December 2021



CHRISTMAS DAY MENU

Adult 3 Courses £55.00pp*
Children's 3 Courses £27.50pp*

STARTERS

Butternut Squash, Garlic & Sage Soup
topped with pea shoots, cream and a crispy croûte served with white tin loaf bread and Welsh butter  

 **Make it vegan - without butter and cream**

Smoked Salmon & Prawns
served with malted tin loaf bread and Welsh butter 


Game Pâté
a coarse pâté of duck, pork and game. Served with toasted sourdough, Welsh butter and our Brains beer chutney  

Cherry Tomato & Pesto Tarte Tatin
served with dressed salad leaves 

MAINS

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  

Traditional Roast Sirloin of Beef
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  


Candied Nut Roast
a combination of candied cashews, pecans, almonds and peanut butter with butternut squash, spinach and root vegetables. Topped with a sticky red onion and black cherry relish and served with roast potatoes, seasonal vegetables and vegan gravy 

Seabass Fillets
on smoked streaky bacon, peas, spinach and baby gem lettuce in a creamy velouté sauce

DESSERTS

Traditional Christmas Pudding
with festive custard  
 **Vegan option available served with plant-based cream**

Lemon Panna Cotta
a zesty, citrus panna cotta served with shortbread 

Irish Cream Roulade
with double cream 

Bramley Apple & Caramel Tart
with festive custard 
 **Vegan option available served with plant-based cream**

 Suitable for vegetarians  Suitable for vegans  Welsh produce  Contains alcohol

CHRISTMAS DAY 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: _____ (maximum of 6 people) Date of party: 25th December
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:

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Tick your choice of dishes below. If you would like to order the vegan option of a dish, please write VG in the box.

To indicate a children's portion, please mark a  next to the selected dish, under the appropriate guest name.

		Guest name
STARTERS	Butternut Squash, Garlic & Sage Soup   or make it 	
	Smoked Salmon & Prawn 	
	Game Pâté  	
MAINS	Cherry Tomato & Pesto Tarte Tatin 	
	Traditional Roast Turkey  	
	Traditional Roast Sirloin of Beef  	
	Candied Nut Roast 	
DESSERTS	Seabass Fillets	
	Traditional Christmas Pudding   or make it 	
	Lemon Panna Cotta 	
	Irish Cream Roulade 	
	Bramley Apple & Caramel Tart  or make it 	




Please note, where alcohol features in recipes, alternative ingredients or dishes will be substituted for Children. Please ask a member of staff for more details

ORDERS		
Food orders	Qty	£
Christmas day 3 course menu	£55.00	
Children's 3 course menu	£27.50	
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 £10 per adult diner is required - payable upon booking. This deposit is non-refundable. The balance of monies must be paid by Friday 3rd December 2021. 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.  Suitable for vegans or vegan option available. We regret that we cannot guarantee that our game/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.