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ADULTS Festive	e Me	nu /	/ Chi	ristr	nas	Day	- d	elete	e as	app	orop	oriate	ə.		ADD YOUR SHARERS
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	1	2	3	4	1	2	3	4	5	6	1	2	3	4	Dies is Blackets
NAME															Pigs in Blankets
															Cheesy Roast Potatoes V
															Cauliflower Cheese V
															Available on Festive menu only:
															Dirty Pigs in Blankets
															Piggin' Supper
															TERMS & CONDITIONS. Festive Menus
															1. A deposit of £5 per adult diner is required

For office use only:

PHC No:

Internal Booking Reference:

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]	Postcode
Tel No.]	Date of Birth

Email

I enclose a deposit of: £5 per person (Festive Menu) or £10 per person (Christmas Day Menu)

Total: £

We'd love to send you great offers for your favourite pub. If you'd like to be contacted by us, please tick here

refundable. The balance of monies must be paid on the day of the party

 Christmas Day Menu
A deposit of £10 per adult diner is required
payable upon booking. This deposit is nonrefundable. The balance of monies must be paid by Friday 7th December 2018.

Applicable to all Menus

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 is not available to persons under 18 years of age and photographic identification may be required. 5. Vouchers and promotional offers are not valid when dining from any of these menus. 6. Bookings and deposits are valid for dining from the bookings and deposits are valid for diffining from booked menu only. 7. V Suitable for vegetarians or vegetarian option available. V Suitable for vegetarians and vegans or vegetarian and vegan option available. V* V* We cannot guarantee that these vegetarian and vegan ingredients have been cooked in dedicated fryers, please ask a member of staff for more information. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives and our fish, chicken and turkey may contain bones. All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. If you have a food allergy please let us know before ordering. Full allerge information is available. 1oz equals 28.3 gram ıs, all weights are approximate prior to cooking. 8. Prices include VAT. 9. We reserve the right to change, amend or withdraw this offer at any time without prior notice. 10. Photography is for illustrative purposes only.



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FESTIVE MENU

AVAILABLE FROM MONDAY 26TH NOVEMBER 2018 - SUNDAY 6TH JANUARY 2019 **EXCLUDING CHRISTMAS DAY.**

3 COURSES 1 00

2 COURSES

£9.99

CHRISTMAS DAY MENU

IF YOU HAVE AN ALLERGY OR INTOLERANCE. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE YOU ORDER YOUR FOOD AND DRINKS.

STARTERS

1. TOMATO SOUP V

With a cheese crouton and a bread roll and butter. V When served without the cheese crouton and butter.

2. PRAWN COCKTAIL With slices of brown bread and butter.

3. CHICKEN AND HERB PÂTÉ

Chicken liver pâté with onion, garlic and mixed herbs, coated with parsley and red bell pepper flakes. Served with red onion chutney, toast and butter.

MAINS

All of our main courses are served with roast potatoes and a selection of seasonal veaetables.

1. ROAST TURKEY

Hand-carved by our chefs, served with a pig in blanket, sage and onion stuffing and cranberry sauce.

2. BEEF AND RIOJA PIE

Slow cooked British beef in a rich Rioja red wine gravy, all encased in crisp pastry and topped with a puff pastry lid.

3. PARSLEY COD

A baked cod loin topped with a rich parsley sauce.

4. CANDIED NUT ROAST V

Candied cashews, pecans and almonds with peanut butter, butternut squash, spinach and root vegetables. Topped with a sticky red onion and black cherry relish and served with a jug of gravy. V when served without the gravy.

5. SALTED CARAMEL CHICKEN BURGER FOR £1 EXTRA

Crispy buttermilk chicken strips topped with crispy bacon smothered in salted caramel sauce. Served on a festive red bun with lettuce and tomato, with either chips or French fries and onion rings. Trust us it works!!!

6. GO XL FOR A FURTHER £1.50 EXTRA GO XL add double the chicken. You know you want to!

Idd a bowl of ...

PIGS IN BLANKETS. CHEESY ROAST POTATOES V

OR CAULIFLOWER CHEESE V

to share for only £2.95 each.

DIRTY PIGS IN BLANKETS 🌙 🌙 8 pigs in blankets (a.k.a. the best bit of Christmas dinner) smothered in beef and pork chilli. to share for only £3.95

PIGGIN' SUPPER Our take on Christmas sausage and mash! 8 pigs in blankets served on a bed of mashed potato smothered in gravy. to share for only £3.45



Salted Caramel Chicken Burger

DESSERTS

1. CHRISTMAS PUDDING V With brandy sauce.

DESSERTS

2. BELGIAN CHOCOLATE TART V

Served with vanilla flavoured ice cream. V when served with vegan vanilla flavoured ice cream.

3. DAMSON GIN ORCHARD PIE V A slice of Bramley apple, gin-infused damson and Stanley plum jam pie. Served warm with custard. **V** when served with vegan vanilla flavoured ice cream.

STARTERS

I. SPICED BUTTERNUT SQUASH AND SPINACH SOUP V

With croutons and a bread roll and butter. V When served without the butter.

2. CHEESY GARLIC MUSHROOMS V

Button mushrooms in a creamy mature Cheddar cheese sauce flavoured with garlic and herbs, finished with rocket. Served with lightly toasted slices of bread.

3. SMOKED SALMON

Slices of smoked salmon with cream cheese, chives and fresh rocket. Served with slices of brown bread and butter.

4. HAM HOCK TERRINE

British farm-assured ham hock terrine with figs and apricots. Served with red onion chutney, toast and butter.

MAINS

Choose from the full range of potatoes and seasonal vegetables on our carvery to accompany your meal.

1. ROAST TURKEY, BEEF OR GAMMON

Hand-carved by our chefs, served with a pig in blanket, sage and onion stuffing and a Yorkshire pudding.

2. ST. CLEMENTS KILN ROASTED SALMON TART

Creamy spinach and flaked salmon sauce in an orange scented pastry, topped with roasted salmon and candied lemon crumble.

3. PARSNIP AND SWEDE ROSTI V

Finely shredded root vegetables loaded with a spiced cranberry relish and topped with Brie cheese and served with a jug of gravy. V when served without the Brie and gravy.



CHEESY ROAST POTATOES V OR CAULIFLOWER CHEESE V to share for only £2.95 each.



STARTERS



1. CHRISTMAS PUDDING V With brandy sauce.

2. CHOCOLATE AND HAZELNUT ROULADE V

A rich chocolate roulade sponge layered with creamy hazelnut spread. Rolled and topped with chocolate and hazelnut ganache. Served with vanilla flavoured ice cream.

4COURSES

3. STOLLEN STYLE BAKEWELL TART V

A sweet pastry case with an almond spiced Bakewell mix topped with brandy soaked fruit and decorated with an orange flavoured icing. Served with custard.

4. KIR ROYALE-INSPIRED CHEESECAKE V

Blackcurrant and prosecco creamy smooth cheesecake with pockets of blackcurrant jam on a crisp biscuit base. Served with vanilla flavoured ice cream.

V option available when served with vegan vanilla flavoured ice cream.



Chocolate and Hazelnut Roulade

THE PERFECT ENDING

COFFEE AND A CHOCOLATE V



DESSERTS

1. CHRISTMAS PUDDING V With custard.

2. ICE CREAM V Vanilla flavoured ice cream. Or **V** vegan vanilla flavoured ice cream.

3. BELGIAN CHOCOLATE TART V Served with vanilla flavoured ice cream.

STARTERS ...

1. TOMATO SOUP V option available.

Children's

Festive Food

1. ICE CREAM V 2 COURSES £3.99 3 COURSES £5.99 Vanilla flavoured ice cream. Or **V** vegan vanilla flavoured ice cream.

2. BELGIAN CHOCOLATE TART V Served with vanilla flavoured ice cream. V when served with vegan vanilla flavoured ice cream.

2. GARLIC BREAD V

MAINS

1. ROAST TURKEY

Served with roast potatoes, carrots, peas, a pig in blanket, sage and onion stuffing, gravy and cranberry sauce.

2. VEGGIE SAUSAGES V

Served with roast potatoes, carrots, peas and gravy.

V option available when served without the gravy.

3. BEEF BURGER

Served with chips and baked beans.

4. VEGGIE BURGER V*

Served with chips and baked beans.



1. ROAST TURKEY

Served with roast potatoes, carrots, peas and gravy.

2. VEGGIE SAUSAGES V

Served with roast potatoes, carrots, peas and gravy.

V option available when served without the gravy

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1. ICE CREAM V Vanilla flavoured ice cream. Or **V** vegan vanilla flavoured ice cream.

1. TOMATO SOUP V V option available.

2. GARLIC BREAD V

3. BUTTERMILK CHICKEN GOUJONS

MAINS

1. ROAST TURKEY, BEEF OR GAMMON

Hand-carved by our chefs, served with a pig in blanket, sage and onion stuffing and a Yorkshire pudding. Choose from the full range of potatoes and seasonal vegetables on our carvery to accompany your meal.

2. VEGGIE SAUSAGES V

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Served with roast potatoes, carrots, peas and gravy.

V option available when served without the gravy.

V when served with vegan vanilla flavoured ice cream.

4. FRESH FRUIT COCKTAIL V

Knder 3's Christmas Day Food 2 COURSE £4.95

1. ROAST TURKEY, BEEF OR GAMMON

Hand-carved by our chefs, served with a pig in blanket, sage and onion stuffing and a Yorkshire pudding. Choose from the full range of potatoes and seasonal vegetables on our carvery to accompany your meal.

2. VEGGIE SAUSAGES V

Served with roast potatoes, carrots, peas and gravy.

V option available when served without the gravy.

1. ICE CREAM V Vanilla flavoured ice cream. Or **V** vegan vanilla flavoured ice cream.