

Celebration Buffet

The perfect addition to your drinks party!

Available from 26th November

INCLUDES

FESTIVE TURKEY SKEWERS

Turkey breast, sage and onion stuffing and Cumberland sausage pig in blanket skewers served with cranberry BBQ dip

FESTIVE TOAD IN THE HOLE

With Cumberland sausage pig in blanket and cranberry sauce

A SELECTION OF OPEN SANDWICHES

Served on ciabatta bread
Yorkshire ham and Ember Inns Pale Ale chutney*
Cheddar cheese and red onion chutney **v**

INDIVIDUAL STEAK & ALE PIES*

Served with a jug of rich gravy

PARSLEY BREADED MUSHROOMS **v**

Served with sour cream and chive dip

YELLOWFIN SOLE GOUJONS

With tartare sauce and fresh lemon

BREADED BRIE WEDGES **v**

Served with cranberry dip

FRESH TOSSED SALAD **v**

With a honey and mustard dressing

SMOKED CHIPOTLE & HONEY GLAZED CHICKEN WINGS

THYME ROAST POTATOES **v**

Prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. Full allergen information for food and drink is available upon request. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. **v** = made with Vegetarian ingredients, **VE** = made with Vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. * = this dish contains alcohol.

Festive Party Menu BOOK NOW




EMBER INNS

Always Inviting

Photo is for illustrative purposes only

Festive Party Menu | 2 OR 3 COURSES

Available from 26th November to 24th December 2018

STARTERS

DUCK & CHERRY PÂTÉ*

Topped with a cherry glaze and served with toasted ciabatta bread and Ember Inns Pale Ale chutney

TOMATO & BASIL SOUP **v**

Served with ciabatta bread and butter

KING PRAWN & SMOKED SALMON SALAD

Crisp lettuce and cucumber salad with Marie Rose sauce, served with wholemeal bread and butter

PARSLEY BREADED MUSHROOMS **v**

Served with sour cream and chive dip

MAIN COURSES

HAND-CARVED ROAST TURKEY WITH FESTIVE TRIMMINGS

Served with seasonal vegetables, two Cumberland sausage pigs in blankets, sage and onion stuffing, cranberry sauce, roast potatoes and a rich gravy

8oz RUMP STEAK

Served with a grilled flat mushroom, half a grilled tomato, garden peas, battered onion rings and seasoned chips

Add a Bordelaise*, Peppercorn* or Bearnaise* sauce to your steak for £1.49

GRILLED SEA BASS FILLETS*

Served with a prosecco lemon butter sauce, seasonal vegetables and parsley crushed baby potatoes

ROOT VEGETABLE & NUT ROAST **ve**

Topped with cranberries, walnuts and sunflower seeds, served with seasonal vegetables, parsley glazed baby potatoes and a rich gravy

OUR FESTIVE GOURMET BURGER

Chargrilled chicken breast in a toasted brioche bun topped with Camembert, bacon and cranberry sauce, served with a Cumberland sausage pig in blanket and seasoned chips

UPGRADE your festive main with a baked Yorkshire pudding, two Cumberland sausage pigs in blankets and sage and onion stuffing for 99p

DESSERTS

CHRISTMAS PUDDING* **v**

Served with brandy sauce
or with custard or freshly whipped cream if you'd prefer

BELGIAN CHOCOLATE BROWNIE **v**

Served warm with Belgian chocolate sauce, vanilla pod ice cream and a gingerbread man!

SALTED CARAMEL PROFITEROLES **v**

Served with vanilla pod ice cream and Belgian chocolate sauce

LEMON MERINGUE CHEESECAKE **v**

A combination of two of the nation's favourites served with fresh cream and seasonal fruit

CHILDREN 2 OR 3 COURSES

Ask a team member for a children's menu

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BOOKING FORM

NAME	ADULT/ CHILD	STARTER	MAIN	DESSERT

WINE

PRE-ORDER YOUR WINE OR FIZZ BEFORE 1ST NOVEMBER TO GET 20% OFF YOUR TOTAL WINE AND FIZZ BILL.*
PLEASE SEE DRINKS MENU FOR FULL WINE LIST.

CHOSEN WINE:

PARTY ORGANISER (TABLE BOOKED IN THIS NAME)

If you would like to make a booking, simply fill in your information here, plus your menu choices above and hand in to the manager or team member. A non-refundable £5 deposit per person will be required to secure your reservation.

Name

Address

Postcode

Number in party

Email

Telephone (mobile preferred)

Preferred date

Preferred time

Signature

BOOK BEFORE 1ST NOVEMBER

and enjoy

20% off

PRE-ORDERED WINE*



TERMS AND CONDITIONS APPLY -
SEE BELOW FOR DETAILS

Wine pricing may vary depending on time of booking. Wine is subject to availability and the wine list may change in October 2018. Alcohol only served to over 18s with valid ID. Always drink responsibly www.drinkaware.co.uk. We use the contact details in this booking form (including names, emails and mobile numbers) to confirm, process and take a deposit for your booking and to provide your booking products and services when you visit us. For more details on how we use your information, please see www.emberinns.co.uk/privacy. If you want to hear about Ember Inns offers, vouchers, news and competitions, please visit www.emberinns.co.uk/offers and www.emberinns.co.uk/signup. A £5 deposit is required per person. We reserve the right to cancel your booking. *The 20% off your wine bill is only valid on party date and when wine is pre-ordered for our Festive Party, Christmas Day or Celebration Menus before 1st November and a full deposit must have been paid. We reserve the right to cancel this promotion at any time. Promoter: Mitchells and Butlers plc.