

# Festive Party Menu | 2 COURSES £13.49 3 COURSES £15.99

Available from 27th November 2017\*\*

## STARTERS

### Smooth Chicken & Pork Pâté\*

Flavoured with Brandy and served with Ember Inns Pale Ale chutney and toasted ciabatta bread

### Tomato & Basil Soup **v**

Served with ciabatta bread and butter

### King Prawn & Smoked Salmon Salad

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

### Parsley Breaded Mushrooms **v**

Served with sour cream & chive dip

## MAIN COURSES

### Hand-carved Roast Turkey with Festive Trimmings

Served with seasonal vegetables, a pig in blanket, Cumberland and redcurrant stuffing, cranberry sauce, a rich gravy and roast potatoes

### 8oz Rump Steak\*

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

### Grilled Sea Bream\*

Served with a Prosecco lemon butter sauce, seasonal vegetables and parsley glazed baby potatoes

### Baked Vegetable Tarte Tatin **ve**

Served with seasonal vegetables & parsley glazed baby potatoes

### Our Festive Gourmet Burger

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

UPGRADE your festive main and add a baked Yorkshire pudding with a pig in blanket and Cumberland and redcurrant stuffing for 99p

## PUDDINGS

### 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 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 £6.99 2 COURSES, £8.99 3 COURSES**

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

# BOOKING FORM

| NAME | ADULT/<br>CHILD | STARTER | MAIN | PUDDING |
|------|-----------------|---------|------|---------|
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## WINE

IF YOU PRE-ORDER YOUR WINE OR FIZZ BEFORE 1ST NOVEMBER YOU WILL 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 these

*Great Offers*



**FREE BOTTLE OF PROSECCO\***

**20% OFF WINE\*\***

**20% OFF FOOD\*\*\***

**TERMS AND CONDITIONS APPLY -  
SEE BELOW FOR DETAILS**

Wine pricing may vary depending on time of booking. Alcohol only served to over 18s with valid ID. Always drink responsibly. [www.drinkaware.co.uk](http://www.drinkaware.co.uk). We may use this information to contact you with other offers that may be of interest to you. We will not pass your details on to anyone outside the Mitchells & Butlers Group. The name of the data controller holding your data is Mitchells & Butlers Retail Limited. If you do not wish to receive this information please tick this box . A £5 deposit is required per person. We reserve the right to cancel your booking. \*The free bottle of prosecco is given to the party organiser for bookings of 6 or more people who book and pay the deposit for one of the Christmas menus. Deposit must be received by 1st November 2017 to qualify for the offer. The offer is valid once when a main meal is purchased from the main menu and is valid from date deposit received until 17th November 2017. Offer only valid with voucher. \*\*The 20% off your wine bill is only valid on party date and when wine is pre-ordered for Festive Fayre, Christmas Day or Boxing Day. \*\*\*The 20% off food offer is valid from date deposit is received until 17th November 2017 and is only valid on main meals on the main menu. To qualify for the offer, the guest must have booked and pre-ordered from one of the Christmas menus prior to 1st November and a full deposit must have been paid. Offer only valid with voucher. We reserve the right to cancel this promotion at any time. Only one offer can be redeemed per transaction. The offers cannot be redeemed against any other offers live in site at that time. Promoter Mitchells and Butlers plc.

# Celebration Buffet

The perfect addition to your drinks party!

Available from 27th November 2017

## INCLUDES

**Turkey, Cumberland and redcurrant stuffing  
and pig in blanket skewers**  
With cranberry BBQ dip

**Festive toad in the hole**  
Served with gravy and cranberry sauce

**A selection of open sandwiches including:**  
Turkey and cranberry, Yorkshire ham and Ember Inns Pale Ale chutney,  
Cheddar cheese and red onion chutney **v**

**Mini British beef and red wine pies\***

**Parsley breaded mushrooms with sour cream & chive dip **v****

**Sage and onion roast potatoes **v****

**Lemon Sole goujons with sea herb tartare sauce**

**Smoked chipotle & honey glazed chicken wings**

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