CARVERY CHRISTMAS DAY MENU £64.95 / £29.95

£15PP DEPOSIT AND PRE-ORDER REQUIRED TO GUARANTEE BOOKING

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Potted chicken liver & brandy pâté, sticky caramelised fig & onion chutney and toasted rye bread Creamed leek, potato & Stilton soup, crispy croutons, warm bread and butter * (VGA)

Prawn cocktail with crayfish & smoked salmon, Marie Rose sauce, lemon and granary bread *

Crispy tofu & smashed avocado on toast with shaved chestnuts and sage leaves (VG)

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From the Carvery

A selection of butter basted sage roast turkey breast, marmalade glazed roast ham and roast Sirloin of British beef, freshly steamed, baked & roasted seasonal vegetables, creamed potatoes, fluffy roast potatoes and all the traditional festive trimmings

From the kitchen

Lemon baked salmon fillet, parsley & Parmesan mash, buttered broccoli, chantenay carrots and tartar cream sauce (NGCI)

Butternut squash, walnut & falafel roast, vegan chipolata, roast potatoes, seasonal vegetables and vegan gravy (VGA)

Christmas pudding with brandy sauce and clotted cream ice cream
Rich chocolate tart with caramelised clementines (VGA)
Glazed white chocolate crème brûlée, double chocolate ice cream and shortbread crumb *
British cheese board, biscuits, apple, celery and Plum Pudding ale chutney *

Freshly brewed coffee & mince pie

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available,

(NGCI) – No Gluten Containing Ingredients, * Can be cooked without gluten.

If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu & our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable due to circumstances affecting the supply chain it may be replaced by a similar alternative product. Fish may contain bones. Cooking oil may contain genetically modified ingredients.

PARTY NAME													
CONTACT NUMBER					EMAIL								
NUMBER OF GUESTS	ADULTS				CHILDREN								
DEPOSIT PAID													
	DIETARY REQUIREMENTS			TO	TO START			MAINS			PUDDINGS	NGS	
	NG - WITHOUT GLUTEN VG - VEGAN OTHER (PLEASE SPECIFY)	CHILDREN'S PORTION SIZE (TICK IF REQURIED)	DUCK PÂTÉ	LEEK & POTATO SOUP	PRAWN COCKTAIL *	TOFU & AVOCADO (VG)	ROAST CARVERY •	SALMON (NGCI)	BUTTERNUT SQUASH ROAST (VG)	CHRISTMAS PUDDING	CHOCOLATE TART (VGA)	WHITE CHOC CRÈME BRULEE *	CHEESE BOARD •
GUEST NAME													

A non-refundable deposit is required to secure your booking. Full payment will be required by 1st December 2024. We need to be able to contact you regarding your booking but we won't keep your details for marketing purposes. Please read our privacy policy at jwlees.co.uk/privacy-policy for more information.