Phrisimas Menu

THREE COURSES 32.95pp (Wednesday - Saturday)

29.95pp (Sunday - Tuesday)

Includes WELCOME COCKTAIL, AFTER-DINNER SHOT AND FREE SALSA CLASS

TOMATO & BASIL SOUP (V)

Served with bread and butter. 352 kcal Without butter. (VG) 277 kcal

CHICKEN & CHORIZO CROQUETTES

Smoky chicken & chorizo filling, with a hint of cheese, served with garlic mayo and red chilli. 491 kcal

CRISPY PRAWN TACOS

Herb & garlic marinated prawn meat, hand rolled in crispy spring roll pastry in soft beetroot tacos with guacamole, chilli, coriander and a mango, chilli & pineapple dressing. 243 kcal

XMAS CHICKEN WINGS

With a cranberry and sticky Louisiana BBQ sauce, topped with bacon flavour bits, crispy onion and a drizzle of sour cream. 404 kcal

HALLOUMI FRIES

With cranberry sauce, sweet & sour onions and pea shoots. 595 kcal

SWEETCORN RIBLETS (VG)

Charred riblets with a chimichurri dressing, vegan mayo, spring onion, pickled sweet & sour red onion and sweet chilli crisps. 399 kcal

BRIE & BACON BEEF BURGER

A grilled beef burger with Brie, crispy bacon, pork, cranberry & fig stuffing and cranberry sauce packed in a soft glazed bun with burger sauce, ketchup, lettuce and chopped pickle & onion, served with pigs in blankets, fries and a sweet & spicy relish. 1608 kcal

PLANT-BASED SOYA BURGER (VG)

Two plant-based soya burgers with Violife grated mature, red onion, sweet chilli and plant-based fajita slaw in a soft glazed bun with vegan mayo, ketchup, lettuce and chopped pickle & onion, served with topped nachos and a sweet & spicy jerk relish. 1384 kcal

FESTIVE SALMON WITH SPICY RICE

Mango, chilli & pineapple glazed salmon served with grilled vine tomatoes and a crispy taco filled with mayo, tomato & chilli salsa and fresh salad. 882 kcal

CHARGRILLED CHICKEN FAJITAS

With mixed peppers and onion sautéed in cajun seasoning, served with sour cream, guacamole, fresh tomato & chilli salsa, grated cheese and warm flour tortillas. 940 kcal

CAJUN-SPICED MUSHROOM, PEPPER AND ONION SIZZLING FAJITAS (VG)

Served with vegan mayo, guacamole, fresh tomato & chilli salsa, Violife grated mature and warm flour tortillas. 1219 kcal

BUTTERMILK COATED TURKEY & CRANBERRY QUESADILLA

Crispy buttermilk coated turkey fillet in a grilled 12-inch, flat-baked flour tortilla with fresh tomato & chilli salsa, guacamole, grated cheese, sour cream dip and an avocado, soya bean & pomegranate mixed side salad. 1246 kcal

MANGO, CHILLI & PINEAPPLE PLANT-BASED NO CHICKEN QUESADILLA (VG)

Plant-based no chicken in a grilled 12-inch, flat-baked flour tortilla with fresh tomato & chilli salsa, guacamole, Violife grated mature, vegan mayo dip and an avocado, soya bean & pomegranate mixed side salad. 1184 kcal

RUM & RAISIN WAFFLES (V)

Warm Belgian waffles served with rum and raisin ice cream and salted caramel sauce. 928 kcal

NEW YORK STYLE CHEESECAKE (V)

Baked New York style cheesecake with fresh strawberries and blueberries and sweet salted caramel sauce. 363 kcal

VANILLA ICE CREAM (V) 347 kcal

MINCE PIE ICE CREAM SUNDAE (V)

Loaded with mince pie ice cream, chocolate brownie pieces, freshly whipped double cream and sweet salted caramel sauce, with a chocolate liqueur truffle on the top. 1159 kcal

CHOCOLATE TRUFFLE BROWNIE TORTE (VG)

Served with vanilla non-dairy iced dessert and Belgian chocolate sauce. 479 kcal

Please note food choices are subject to availability due to major football events taking place during the festive period. Certain selections will not be available on major match days. Please ask the bar team for further guidance.

Adults need around 2000 kcal a day.

Full allergen information is available on request, from our team. Our menus do not list all ingredients.

Latin Festive Menu B3 - Salsa

MAINS

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Gerrisimas Tapas Buffei

OUR BUFFETS ARE THE PERFECT PACKAGE FOR GROUPS OF 10 PEOPLE OR MORE. Buffet prices are per person. Calories based on a booking of 10.

Wednesday - Saturday 27.95pp / Sunday - Tuesday 24.95pp

ALBONDIGAS

Rich pork meatballs in a rich tomato & chilli sauce. 1161 kcal

GARLIC BREADED MUSHROOMS (V) 1168 kcal

CALAMARES

Panko coated squid strips with garlic mayo, lemon and red chilli. 1677 kcal

CHICKEN & CHORIZO CROQUETTES

Chicken, smoky chorizo & cheese croquettes served with garlic mayo and chilli. 2453 kcal

BREADED CHICKEN GOUJONS

Spiced chicken goujons with sweetcorn relish, pomegranate seeds and coriander. 2051 kcal

CHOCOLATE BROWNIE (V) Served with Belgian chocolate sauce. 1964 kcal

NACHOS CLASICOS (V) Crispy tortilla chips with a melted cheese sauce topped with guacamole, jalapeños, salsa and sour cream. 4232 kcal

PADRON PEPPERS (VG) With sea salt and red chilli. 403 kcal

PATATAS BRAVAS (VG) A classic Spanish dish of diced potato coated in a spicy tomato sauce and topped with vegan mayo. 2646 kcal

PIGS IN BLANKETS 1126 kcal

SWEET POTATO FRIES (VG) 2564 kcal

STICKY CHICKEN WINGS Tossed in a sticky Reggae Reggae Jerk BBQ Sauce[™] and topped with red chilli. 858 kcal

BOWL FOOD PERFECT FOR GROUPS OF 10 PEOPLE OR MORE. PICK 3. 5 OR 7 BOWLS PER PERSON

Wednesday - Saturday 3 Bowis 21.95pp / 5 Bowis 25.95pp / 7 Bowis 29.95pp Sunday - Tuesday 3 Bowis 18.95pp / 5 Bowis 22.95pp / 7 Bowis 26.95pp

ALBONDIGAS

Rich pork meatballs in a rich tomato & chilli sauce. 457 kcal

PATATAS BRAVAS (VG)

A classic Spanish dish of diced potato coated in a spicy tomato sauce and topped with vegan mayo. 529 kcal

CALAMARES Panko coated squid strips with garlic mayo, lemon and red chilli. 508 kcal

CHILLI CON CARNE

Served with spicy rice and tortilla chips. 431 kcal

FISH & CHIPS Served with spiced mayo and a lemon wedge. 693 kcal

THREE BEAN CHILLI (VG)

Served with spicy rice and tortilla chips. 430 kcal

XMAS CHICKEN WINGS

With a cranberry and sticky Louisiana BBQ sauce, topped with bacon flavour bits, crispy onion and a drizzle of sour cream. 404 kcal

SWEETCORN RIBLETS (VG)

Charred riblets with a chimichurri dressing, vegan mayo, spring onion, pickled sweet & sour red onion and sweet chilli crisps. 399 kcal

HALLOUMI FRIES

With cranberry sauce, sweet & sour onion and pea shoots. 595 kcal

Adults need around 2000 kcal a day.

Do you have any Allergies?

Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change, and menus do not list all ingredients.

Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes. Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100%. <u>free from allergens</u>, owing to possible cross-contamination. There is significant risk of cross-contamination in our deep fat fryers. Fish and poultry dishes may contain bones. All weights are approximate uncooked. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Ingredients are based on standard product formulations, variations may occur. Calories/nutritional values stated are subject to change. (V) Suitable for vegetarians. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning (VG) Suitable for vegans. (VG-M) Made with Vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning.

Some of our packages require a minimum number of people to be able to book. Please discuss with us at the time of booking. This menu requires a pre-order. We require a deposit to confirm your booking, and full pre-payment for all items pre ordered in advance. All pre-payments are fully redeemable against the total bill. Please refer to our full terms and conditions on our website: stonegategroup.co.uk/terms-conditions. Management reserves the right to withdraw/change offers (without notice). All menu items are subject to availability, and any substitutions will be discussed prior to your booking.