



*Christmas
Menu*

**BOOK
NOW**

**CALL US ON 03300 949251
OR SCAN THE QR CODE**



Festive Set Menu

WED-SAT

3 COURSES
21.99

2 COURSES
18.99

SUN-TUES

3 COURSES
19.99

2 COURSES
16.99

STARTERS

SMOKED CHICKEN & HERB TERRINE

Served with warm toasted rustic bread and caramelised red onion chutney. 365 kcal

KING PRAWN & CRAYFISH SEAFOOD SALAD

With lemon mayo, cucumber and spring onion. 148 kcal

TOMATO & BASIL SOUP (V)

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

MUSHROOM CROSTINI (VG)

Toasted rustic bread topped with red pepper & sesame houmous, sautéed mushrooms, slow-roasted tomato and baby spinach, finished with a balsamic reduction. 436 kcal

MAINS

BRAISED BEEF IN FRENCH ONION SAUCE ^{+£3 supplement}

Slow-cooked beef in a French onion sauce topped with Taw Valley Cheddar cheese and chives, served with buttery mashed potato, crisp roast potatoes, a Yorkshire pudding and seasonal vegetables. 1299 kcal

HONEY GLAZED PORK BELLY

Pork belly coated in a sweet honey, brown sugar & cider vinegar glaze with an onion & red wine sauce, served with buttery mashed potato, crisp roast potatoes, a Yorkshire pudding and seasonal vegetables. 1520 kcal

FILLET OF SALMON

With a rich crayfish and tarragon Béarnaise butter sauce, roasted baby potatoes with a butter & chive glaze and seasonal vegetables. 691 kcal

SWEET POTATO & RED ONION MARMALADE SEEDED TART (VG)

Shortcrust pastry filled with sweet potato and spinach, topped with red onion marmalade and a sprinkle of sunflower and pumpkin seeds, served with crisp roast potatoes, seasonal vegetables and rich gravy. 951 kcal

HAND-CARVED TURKEY

Served with pork, cranberry & fig stuffing, pigs in blankets, crisp roast potatoes, buttery mashed potato, seasonal vegetables, a Yorkshire pudding and rich beef gravy. 1008 kcal

ADD A SIDE OF

SIX PIGS IN BLANKETS 225 kcal **£1.99**
PORK, CRANBERRY & FIG STUFFING 170 kcal **£1.99**

WHY NOT MAKE IT A REAL PARTY? ADD A SHOT BETWEEN COURSES FOR £2

Jägermeister, Cazcabel Premium Tequila (Coffee, Honey or Coconut), Limoncello or Sambuca

DESSERTS

CHOCOLATE TRUFFLE BROWNIE TORTE (VG-M)

With espresso flavour Belgian chocolate sauce. 317 kcal

CHRISTMAS PUDDING (V)

With juicy sultanas, a splash of cider and rum, served with hot brandy sauce. 392 kcal

FESTIVE FRUIT CRUMBLE (VG)

Served with non-dairy custard. 480 kcal

BAKED VANILLA CHEESECAKE (V)

Creamy baked cheesecake served with a fruits of the forest compote. 388 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% free from allergens, 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.

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.

Festive Buffet Menu

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

BRONZE WED-SAT 13.49 SUN-TUES 11.49

Sausage Rolls. 1435 kcal

Panko Coated Calamari Strips with Mayo. 2096 kcal

Garlic Bread Strips. (V) 1888 kcal

Turkey, Bacon, Cheese & Mayo Sandwiches. 1369 kcal

Chunky Chips. (V) 2541 kcal

Crudité's with a Selection of Dips. (VG) 922 kcal

Crispy BBQ Chicken Wings. 872 kcal

Sweet Chilli Cauliflower Wings. (V) 2167 kcal

ADD DESSERT £1.50 Cookie Crumb Profiteroles. (V) 2159 kcal

SILVER WED-SAT 16.49 SUN-TUES 14.49

Panko Coated Calamari Strips with Mayo. 2096 kcal

Buttermilk Coated Turkey Sliders with Mayo. 3468 kcal

Chunky Chips (V) 2541 kcal

Crudité's with a Selection of Dips. (VG) 922 kcal

Crispy BBQ Chicken Wings. 872 kcal

Sticky BBQ Pigs In Blankets. 1090 kcal

Halloumi, Tomato & Olive Skewers. (V) 1121 kcal

Crispy Coated King Prawns
with Sweet Chilli Sauce. 979 kcal

Tomato & Almond Pesto Bruschetta. (VG) 1489 kcal

Vegetable and Sesame Gyoza with
Sweet Chilli Sauce. (VG-M) 683 kcal

Cookie Crumb Profiteroles. (V) 2159 kcal

GOLD WED-SAT 19.49 SUN-TUES 17.49

Panko Coated Calamari Strips with Mayo. 2096 kcal

Garlic Bread Strips. (V) 1888 kcal

Buttermilk Coated Turkey Sliders with Mayo. 3468 kcal

Crudité's with a Selection of Dips. (VG) 922 kcal

Sweet Chilli Cauliflower Wings (V) 2167 kcal

Halloumi, Tomato & Olive Skewers. (V) 1121 kcal

Sticky BBQ Pigs In Blankets. 1090 kcal

Cod Goujons. 1498 kcal

Macaroni Cheese Bites with Cranberry Ketchup. (V)
1997 kcal

Tomato & Almond Pesto Bruschetta. (VG) 1489 kcal

Dressed Mixed Salad. (VG) 1442 kcal

Southern-Fried Chicken Goujons with
Sticky BBQ Sauce. 1928 kcal

Vegetable and Sesame Gyoza with
Sweet Chilli Sauce. (VG-M) 683 kcal

Cookie Crumb Profiteroles. (V) 2159 kcal

VEGAN WED-SAT 16.49 SUN-TUES 14.49

Crudité's with a Selection of Dips. (VG) 922 kcal

Dressed Mixed Salad. (VG) 1442 kcal

Vegan Hot Dogs. (VG) 1765 kcal

Smoky Soya Nachos with Violife Grated Mature,
Jalapeños, Salsa, Guacamole and Vegan Mayo (VG) 3146 kcal

Vegetable and Sesame Gyoza with
Sweet Chilli Sauce. (VG-M) 683 kcal

Tomato & Almond Pesto Bruschetta. (VG) 1489 kcal

Sweet Potato, Spinach & Red Onion Marmalade
Seeded Tarts. (VG) 1679 kcal

Chocolate Truffle Brownie Torte with Espresso
Flavour Belgian Chocolate Sauce and a Biscoff®
Biscuit Crumb. (VG-M) 1659 kcal

Kids' Menu

3 COURSES
WED-SAT 10.99
SUN-TUES 9.99

STARTERS

CHEESY GARLIC BREAD (V) 252 kcal

TOMATO & BASIL SOUP (V)

Served with rustic bread

and butter 213kcal

Served without butter (VG) 139 kcal

CRISPY COATED KING PRAWNS

With a cucumber salad and

lemon mayo. 242 kcal

MAINS

FESTIVE BUTTERMILK COATED
TURKEY BURGER

Crispy buttermilk coated turkey fillet with
a burger cheese slice, iceberg lettuce and
burger sauce in a soft bun, served with a pig
in blanket, chips and tomato ketchup. 959 kcal

FESTIVE PLANT-BASED BURGER (VG)
A plant-based soya burger with Violife grated
mature, vegan mayo and iceberg lettuce in
a soft bun, served with a Quorn™ sausage,
topped nachos and tomato ketchup. 904 kcal

HAND-CARVED TURKEY

Served with pork, cranberry & fig stuffing, a
pig in blanket, crisp roast potatoes, seasonal
vegetables, a Yorkshire pudding and rich
gravy. 492 kcal

QUORN™ BUTTERMILK STYLE FILLET (VG)

Served with crisp roast potatoes, seasonal
vegetables and gravy. 383 kcal

DESSERTS

COOKIE CRUMB

PROFITEROLES (V)

Served with Belgian
chocolate sauce. 312 kcal

VANILLA ICE CREAM (V)

Served with sweet salted
caramel sauce. 265 kcal

FESTIVE FRUIT

CRUMBLE (VG)

Served with non-dairy
custard. 242 kcal



STARTERS

SMOKED CHICKEN & HERB TERRINE

Served with warm toasted rustic bread and caramelised red onion chutney. 365 kcal

KING PRAWN & CRAYFISH SEAFOOD SALAD

With lemon mayo, cucumber and spring onion. 148 kcal

TOMATO & BASIL SOUP (V)

Served with bread and butter. 352 kcal
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MUSHROOM CROSTINI (VG)

Toasted rustic bread topped with red pepper & sesame houmous, sautéed mushrooms, slow-roasted tomato and baby spinach, finished with a balsamic reduction. 436 kcal

MAINS

10oz RIB EYE STEAK + £3 supplement

Served with an onion & red wine sauce, buttery mashed potato, crisp roast potatoes, braised red cabbage, a Yorkshire pudding and seasonal vegetables. 1628 kcal

FILLET OF SALMON

With a rich king prawn, crayfish and tarragon Béarnaise butter sauce, roasted baby potatoes with a butter and chive glaze, braised red cabbage and seasonal vegetables. 806 kcal

SWEET POTATO & RED ONION MARMALADE SEEDED TART (VG)

Shortcrust pastry filled with sweet potato and spinach, topped with red onion marmalade and a sprinkle of sunflower and pumpkin seeds, served with crisp roast potatoes, seasonal vegetables and rich gravy. 951 kcal

HONEY GLAZED PORK BELLY

Pork belly coated in a sweet honey, brown sugar & cider vinegar glaze with an onion & red wine sauce, served with buttery mashed potato, crisp roast potatoes, braised red cabbage, a Yorkshire pudding and seasonal vegetables. 1595 kcal

CHICKEN FLORENTINE

Lemon & olive oil marinated chicken breast topped with spinach and wrapped in bacon, with a tarragon Béarnaise butter sauce, crisp roast potatoes, braised red cabbage and seasonal vegetables. 912 kcal

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