

FESTIVE SET MENU

WED - SAT **3 COURSES 20.50** | **2 COURSES 17.50**

SUN - TUES **3 COURSES 18.50** | **2 COURSES 15.50**

STARTERS

TOMATO & BASIL SOUP (V)

Served with bread and butter. 352 kcal

Without butter. (VG) 277 kcal

HALLOUMI FRIES

With cranberry mayo, sweet & sour red onion and rocket leaves. 659 kcal

PRAWN & CALAMARI DUO

Crispy coated prawns and panko coated calamari sticks with lemon mayo, sweet & sour red onion and rocket leaves. 402 kcal

MAINS

HAND-CARVED TURKEY

Served with pork, cranberry & fig stuffing, pigs in blankets, buttery mash, crisp roast potatoes, roast parsnips, seasonal vegetables, a Yorkshire pudding and lashings of rich red wine gravy. 1057 kcal

BRAISED BEEF + £3 supplement

Tender slow-cooked beef in a French onion sauce topped with Taw Valley Cheddar cheese and chives, served with pigs in blankets, buttery mash, crisp roast potatoes, roast parsnips, seasonal vegetables, a Yorkshire pudding and lashings of rich red wine gravy. 1487 kcal

SWEET POTATO & RED ONION MARMALADE SEEDED TART (VG)

Golden 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, roast parsnips, seasonal vegetables and rich gravy. 1012 kcal

FILLET OF SALMON

With a king prawn and tarragon Béarnaise butter sauce, roast baby potatoes with a butter and chive glaze and seasonal vegetables. 631 kcal

FESTIVE BURGER

Your choice of either two beef patties 1593 kcal, grilled chicken breast 1322 kcal or buttermilk coated chicken 1526 kcal topped with a burger cheese slice, streaky bacon, pork, cranberry & fig stuffing and cranberry sauce stacked in a soft glazed bun with burger sauce, ketchup, chopped onion & gherkin and iceberg lettuce, served with pigs in blankets, fries and a sticky BBQ dip.

FESTIVE PLANT-BASED BURGER (VG)

Your choice of plant-based soya burger 1298 kcal or Quorn™ buttermilk style fillet 1243 kcal topped with Violife grated mature, pickled red onion, rocket and sweet chilli slaw stacked in a soft glazed bun with vegan mayo, iceberg lettuce, ketchup and diced onion & gherkin, served with a Quorn™ sausage, fries and a sticky BBQ dip.

FANCY SOMETHING ON THE SIDE? WHY NOT ADD

PIGS IN BLANKETS 225 kcal **£2.50**

PORK, CRANBERRY & FIG STUFFING 170 kcal **£2.50**

DESSERTS

CHOCOLATE TRUFFLE BROWNIE TORTE (VG-M)

With espresso flavour Belgian chocolate sauce. 317 kcal

XMAS DONUT STACK

Double dose of donuts stacked with Nutella® hazelnut spread, mince pie ice cream, Belgian chocolate sauce, sweet salted caramel sauce, a Kit Kat Santa, crushed Lotus Biscoff® biscuit pieces and mini marshmallows. 1132 kcal

CARAMELISED ORANGE CHEESECAKE

Crumbly cinnamon biscuit base topped with orange flavoured cheesecake and zesty orange segments with sweet caramel sauce. 357 kcal

FESTIVE FRUIT CRUMBLE (VG)

Served with non-dairy custard. 480 kcal

WHY NOT MAKE IT A REAL PARTY? ADD A SHOT BETWEEN COURSES FOR £2.50

JÄGERMEISTER, CAZCABEL PREMIUM TEQUILA (COFFEE, HONEY OR COCONUT), LIMONCELLO OR SAMBUCA

FESTIVE BUFFETS

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 16.00
SUN - TUES 14.00

GARLIC BREAD STRIPS (V) 1888 kcal

BUTTERMILK COATED TURKEY SLIDERS

With cranberry mayo. 3629 kcal

STICKY BBQ PIGS IN BLANKETS 1090 kcal

HOT HONEY CRISPY CHICKEN WINGS

With sour cream. 932 kcal

KARAAGE CHICKEN 875 kcal

DRESSED HALLOUMI SKEWERS (V) 1654 kcal

BULLEIT® BOURBON CAULI WINGS (VG) 2146 kcal

CRUDITÉS (V)

With a selection of dips. 1113 kcal

FRIES (VG) 2313 kcal

SILVER

WED - SAT 19.00
SUN - TUES 17.00

ALL FROM BRONZE BUFFET, PLUS...

PANKO COATED CALAMARI STRIPS

With hot sauce mayo. 2199 kcal

SOUTHERN-FRIED CHICKEN POPS 1041 kcal

MINI CHEESE BEEF BURGER SLIDERS 2362 kcal

GOLD

WED - SAT 22.00
SUN - TUES 20.00

ALL FROM BRONZE AND SILVER BUFFET, PLUS...

PORK HOT DOGS 1416 kcal

ONION RINGS (VG) 1856 kcal

VEGGIE GYOZA (VG-M)

with sesame seed, Asian style salad and
sweet chilli sauce. 619 kcal

CHOCOLATE TRUFFLE BROWNIE TORTE (VG-M)

with espresso flavour Belgian chocolate sauce. 1583 kcal

VEGAN

WED - SAT 19.00
SUN - TUES 17.00

BBQ JACKFRUIT SUB MELTS (VG) 1214 kcal

MOVING MOUNTAINS® HOT DOGS (VG) 1336 kcal

QUORN™ BUTTERMILK STYLE FILLET

BURGERS (VG) 1526 kcal

SMOKY SOYA SLOPPY JOE NACHOS (VG) 2897 kcal

ONION RINGS (VG) 1856 kcal

VEGGIE GYOZA (VG-M)

with sesame seed, Asian style salad and
sweet chilli sauce. 619 kcal

BULLEIT® BOURBON CAULI WINGS (VG) 2146 kcal

CHOCOLATE TRUFFLE BROWNIE TORTE (VG-M)

with espresso flavour Belgian chocolate sauce. 1583 kcal

Adults need around 2000 kcal a day.

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

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.