



FESTIVE FAYRE MENU

2 COURSE		3 COURSE	
£20.50	£23.50	£24.00	£27.00
<i>Sun-Wed</i>	<i>Thurs-Sat</i>	<i>Sun-Wed</i>	<i>Thurs-Sat</i>

STARTERS

MINI BAKED CAMEMBERT (V)

Baked Camembert with a red onion marmalade, served with toasted artisan bread

FLORENTINE FISHCAKE

Smoked haddock, spinach & Cheddar melt-in-the-middle breaded fishcakes, on a bed of lobster & seafood salad, with a Prosecco Marie Rose sauce

TOMATO & BASIL SOUP (VG)

Served with caramelised onion bread

TOMATO & BASIL SOUP (V)

Served with bread and butter

SMOKED CHICKEN & HERB TERRINE

Smoked British chicken breast & thigh terrine, mixed with red onion marmalade and served with warm toasted caramelised onion bread and an English chutney with real ale

MUSHROOM CROSTINI (VG)

Toasted caramelised onion bread, topped with red pepper houmous, sautéed mushrooms, slow-roasted tomato and baby spinach, finished with a balsamic reduction

MAINS

HAND-CARVED TURKEY

With a pork, orange & fig stuffing, pigs-in-blankets, roast potatoes, braised red cabbage, roasted parsnips, seasonal vegetables, a Yorkshire pudding and red wine gravy

FILLET OF SALMON

With butter-&-chive-glazed roast baby potatoes, braised red cabbage, seasonal vegetables and a creamy white wine, Prosecco & lobster-flavour sauce, topped with a lobster seafood beignet

RIB OF BEEF

Slow-cooked top rib of beef, finished with a roasted onion, Madeira wine & redcurrant sauce, topped with chives and served with roast potatoes, seasonal vegetables and roasted parsnips

SMOKED CHEEZE &

BEETROOT TART (VG)

A vegan cheeze filling of butternut squash and onion chutney, encased in a beetroot pastry tart, served with roast potatoes, seasonal vegetables, roasted parsnips and cranberry gravy on the side

DESSERTS

CHRISTMAS PUDDING (V)

With juicy sultanas, cider and rum, served with hot brandy sauce and mince pie ice cream

CHOCOLATE SALTED

CARAMEL BAR (VG-M)

With a chocolate-flavoured sauce

BAKED VANILLA CHEESECAKE (V)

Served with a strawberry & Prosecco compote

CHEESE PLATE (V) EXTRA £3.00

Taw Valley Mature Cheddar, Stilton® and Camembert, accompanied by a caramelised red onion chutney, grapes, celery and Carr's water biscuits

Do you have any allergies?

Full allergen information is available for all dishes, please ask a team member before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot fully guarantee that products are '100% free from' allergens, owing to cross-contamination, as we do not have specific allergen free zones in our kitchens and it is therefore not possible to fully guarantee separation of allergens. Please inform staff of any food allergies, before placing your order, even if you have eaten the dish previously, so that every precaution can be taken in the kitchen to prevent cross-contamination. We cannot guarantee that any dishes are free from nut traces. Fish and poultry dishes may contain bones. All weights are approximate uncooked.

(V) Suitable for vegetarians. (VG) Suitable for vegans (VG-M) Suitable for Vegans, however produced in a factory that handles milk and/or egg with a may contain warning.

Buffets are for a minimum of 10 people. All bookings require a £5-per-person deposit to secure the booking. Please refer to our full terms and conditions on our website <https://www.stonegatepubs.com/terms-conditions>. Our set menu does require a pre-order. Deposits are fully redeemable against the total bill. Deposits will be forfeited should you decide to cancel your booking. Full payment in some instances may be required two weeks prior to the event. Please discuss this with management at the time of the booking. Please see main menu for full terms and conditions.