

FESTIVE FAYRE MENU

DIVE INTO OUR CHRISTMAS FEAST. PRE-BOOK NOW
TO RESERVE YOUR PARTY, PLEASE ASK AT THE BAR.

2 COURSES
FOR £14.95

3 COURSES
FOR £16.95

STARTERS

TOMATO AND BASIL SOUP **V**

Served with bread and butter

TOMATO AND BASIL SOUP **VG**

Served with caramelised onion bread

PRAWN & CRAB BITES

Crispy coated filo king prawns, coupled with crab, prawn & mac cheese bites
and served with a vodka Bloody Mary ketchup

BUTTERMILK-COATED PORK BELLY BITES

With cranberry ketchup

VEGAN NACHOS **VG**

With smoky soya sloppy joe and Violife grated mature, vegan mayo and guacamole

MAINS

HAND-CARVED TURKEY

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

SMOKED CHEEZE & BEETROOT TART **VG**

A vegan cheese 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

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

FESTIVE BURGER

Choose from a crispy coated turkey fillet burger, or our premium British and Irish beef burger with bacon. Topped with a burger cheese slice and a hot turkey, cranberry & sage & onion stuffing topper, in a soft bun, served with pigs-in-blankets, fries and a cranberry sauce dip

FESTIVE SPICY BEAN BURGER **VG**

Topped with smoky soya sloppy joe, a Violife mature slice and a vegan bacon-flavour crumb, served in a soft bun, with vegan mayo, iceberg lettuce, onion and gherkins, topped with a Quorn™ sausage and nachos on the side

DESSERTS

BAKED VANILLA CHEESECAKE **V**

Served with a strawberry & Prosecco compote

CHOCOLATE SALTED CARAMEL BAR **VG-M**

With a chocolate-flavoured sauce

PORNSTAR PAVLOVA **V**

A meringue nest, topped with a Prosecco, vodka, mango & passion fruit compote, with Champagne sorbet

CHRISTMAS MINCE PIE SUNDAE **V**

Pieces of spiced muffin with a brandy butter filling, mince pie ice cream, caramel and chocolate-flavoured sauces, finished with a swirl of cream and topped with a Flake and festive edible glitter

ADD
PIGS TO ANY
OF YOUR MAIN
COURSES
FOR £3.45

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 preorder.

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.