

FAYRE MENU

SUN-TUES

2 COURSES
13.99

3 COURSES
15.99

WED-SAT

2 COURSES
15.99

3 COURSES
17.99

STARTERS

TOMATO & BASIL SOUP (V)
With bread and butter
Vegan option available on request

POTATO SKINS (VG)
With BBQ pulled jackfruit and Violife mature

PRAWN COCKTAIL
With bread and butter

BREADED BRIE WEDGES (V)
With a cranberry ketchup dip

CHICKEN LIVER PÂTÉ*
With caramelised red onion chutney, toast and butter

MAINS

All main courses are served with roast potatoes and seasonal vegetables unless otherwise stated

HAND-CARVED TURKEY
With sage & onion stuffing, a Yorkshire pudding, pig-in-blanket and gravy

SLOW-COOKED BRAISED RIB OF BEEF
For only 3.00 extra
With a bacon, red wine & onion sauce

VEGETABLE & CRANBERRY ROAST (VG)
With lentils, carrot, butternut squash and cranberries, with cranberry gravy on the side

FESTIVE PIE
Turkey in gravy, pork & chestnut stuffing and cranberry sauce, topped with a sage & onion crumble and served with gravy

A PROPER FESTIVE BURGER
Choose from coated turkey[§] or double beef patty

With burger cheese slices, streaky bacon, chopped onion, gherkin, iceberg lettuce and burger sauce in a soft glazed bun topped with a pig-in-blanket and served with chips and cranberry sauce

FESTIVE PLANT-BASED BURGER (VG)
Two plant-based soya protein burgers topped with lightly-spiced BBQ jackfruit, Violife slices and vegan mayo, chopped onion, gherkin and iceberg lettuce in a soft glazed bun topped with a Quorn™ sausage served with topped nachos

— Why not add a side? —

SIX PIGS-IN-BLANKETS
1.50

SIX STUFFING BALLS (V)
1.50

DESSERTS

CHOCOLATE FUDGE CAKE (V)
With vanilla ice cream

CHRISTMAS PUDDING (V)
With rum, cider and sultanas, served with custard

COOKIE-CRUMB PROFITEROLES (V)
With Belgian chocolate sauce

APPLE CUSTARD PIE (VG)
With a choice of non-dairy custard or vanilla non-dairy iced dessert

CHEESE AND BISCUITS (V)
For only 3.50 extra
Taw Valley mature Cheddar, Stilton® and Camembert, with caramelised red onion chutney, biscuits, black grapes and celery

CHILDREN'S FAYRE MENU

Available subject to licensing

SUN-TUES - 3 COURSES 8.49 | WED-SAT - 3 COURSES 9.49

STARTERS

TOMATO & BASIL SOUP (V)
Vegan option available on request

CHEESY GARLIC BREAD (V)

FESTIVE NACHOS TOPPED WITH COATED TURKEY[§]

MAINS

HAND-CARVED TURKEY

FESTIVE COATED TURKEY[§] BURGER

FESTIVE VEGETABLE BURGER (VG)

DESSERTS

VANILLA ICE CREAM WITH CARAMEL SAUCE (V)

COOKIE-CRUMB PROFITEROLES (V)

FESTIVE BUFFET MENU

PRICES ARE PER PERSON. MIN 10 PEOPLE

SILVER SUN-TUES 7.99 WED-SAT 9.99

STICKY BBQ PIGS-IN-BLANKETS

CHIPS (V)

BREADED MUSHROOMS (V)

CHEESE & RED ONION CHUTNEY SANDWICH (V)

CRISPY CHICKEN WINGS

BEER-BATTERED ONION RINGS (V-M)

TOPPED NACHOS (V)

GARLIC BREAD SLICES (V)

COATED TURKEY[§] & CRANBERRY SUB

GOLD SUN-TUES 10.99 WED-SAT 12.99

All of the silver plus...

BREADED BRIE WEDGES WITH CRANBERRY SAUCE (V)

BEER-BATTERED MOZZARELLA & JALAPEÑO STICKS

SOUTHERN-FRIED CHICKEN GOUJONS WITH BBQ SAUCE

FESTIVE COATED TURKEY[§] BURGER WITH CHEESE & BACON

Vegan substitutes available, please request at point of booking

Why not add a dessert?

COOKIE-CRUMB PROFITEROLES (V) 1.50

A PROPER



NEW YEAR'S EVE

3 COURSES 24.99

STARTERS

TOMATO & BASIL SOUP (V)
With bread and butter
Vegan option available on request

POTATO SKINS (VG)
With BBQ pulled jackfruit and Violife mature

PRAWN COCKTAIL
With bread and butter

BREADED BRIE WEDGES (V)
With a cranberry ketchup dip

CHICKEN LIVER PÂTÉ*
With caramelised red onion chutney, toast and butter

MAINS

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES UNLESS OTHERWISE STATED

SLOW-COOKED BRAISED RIB OF BEEF
3.00 supplement
With a bacon, red wine & onion sauce

VEGETABLE & CRANBERRY ROAST (VG)
With lentils, carrot, butternut squash and cranberries, with cranberry gravy on the side

FESTIVE PIE
Turkey in gravy, pork & chestnut stuffing and cranberry sauce, topped with a sage & onion crumble and served with gravy

A PROPER FESTIVE BURGER
Choose from coated turkey[§] or double beef patty

with burger cheese slices, streaky bacon, chopped onion, gherkin, iceberg lettuce and burger sauce in a soft glazed bun topped with a pig-in-blanket and served with chips and cranberry sauce

FESTIVE PLANT-BASED BURGER (VG)
Two plant-based soya protein burgers topped with lightly-spiced BBQ jackfruit, Violife slices and vegan mayo, chopped onion, gherkin and iceberg lettuce in a soft glazed bun topped with a Quorn™ sausage served with topped nachos

— Why not add a side? —

SIX PIGS-IN-BLANKETS 1.50

SIX STUFFING BALLS (V) 1.50

DESSERTS

CHOCOLATE FUDGE CAKE (V)
With vanilla ice cream

CHRISTMAS PUDDING (V)
With rum, cider and sultanas, served with custard

COOKIE-CRUMB PROFITEROLES (V)
With Belgian chocolate sauce

APPLE CUSTARD PIE (VG)
With a choice of non-dairy custard or vanilla non-dairy iced dessert

CHEESE AND BISCUITS (V)
3.50 supplement
Taw Valley mature Cheddar, Stilton® and Camembert, with caramelised red onion chutney, biscuits, black grapes and celery

NYE Menu is subject to opening times. Availability may vary per location

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

Do you have any allergies?

Please inform staff of any allergies 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. All weights are approximate uncooked.

#Fish and poultry dishes may contain bones. §Chopped and shaped seasoned turkey. *Contains pork fat.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with Vegetarian ingredients, however produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning (VG-M) Made with Vegan ingredients, however produced in a factory which handles non-vegan ingredients, with a 'may contain' warning.

This menu requires a pre-order. All prices are per person. 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 www.stonegatepubs.com/terms-conditions