

FAYRE MENU

SUN-TUES

2 COURSES
10.49

3 COURSES
12.49

WED-SAT

2 COURSES
12.49

3 COURSES
14.49

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 pork, cranberry & fig stuffing, a
Yorkshire pudding, a pig-in-blanket and
red wine 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 red
wine 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

PORK, CRANBERRY
& FIG STUFFING
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 6.49 | WED-SAT - 3 COURSES 7.49

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)

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

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 red wine 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

PORK, CRANBERRY & FIG STUFFING 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 food 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