

# FAYRE MENU

SUN-TUES

2 COURSES  
12.49

3 COURSES  
14.49

WED-SAT

2 COURSES  
14.49

3 COURSES  
16.49

## 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 7.49 | WED-SAT - 3 COURSES 8.49

### 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  
CAMEL 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

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, 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](http://www.stonegatepubs.com/terms-conditions)