

CHRISTMAS *Day*

5 COURSES £49.99

STARTERS

TOMATO & BASIL SOUP (V)

(vegan option available)
Served with bread and butter

PRAWN COCKTAIL

Served on mixed leaves, in a Prosecco Marie Rose sauce,
with brown bread

BREADED BRIE WEDGES (V)

With a cranberry ketchup dip and mixed leaves

CORONATION CHICKEN SALAD

Chicken breast in a curry mayonnaise with sultanas,
on a crisp mixed salad base

FILLED POTATO SKINS (VG)

Potato skins filled with smoky soya sloppy joe and
Violife grated mature, served with seasonal leaves and
a drizzle of sticky BBQ sauce

MAINS

*All of the below main courses are served with roast potatoes,
broccoli, roasted parsnips and seasonal vegetables*

HAND-CARVED TURKEY

With sage & onion stuffing balls, half a giant Yorkshire pudding,
a pig-in-blanket and gravy

RIB OF BEEF

Boneless eight-hour-braised rib of beef in a rich red wine,
baby onion & bacon sauce, with half a giant Yorkshire pudding

VEGETABLE & CRANBERRY ROAST (V)

(vegan option available)
With lentils, carrots, butternut squash and cranberries,
with half a giant Yorkshire pudding and cranberry gravy on the side

DESSERTS

CHRISTMAS PUDDING (V)

With juicy sultanas, cider and rum, served with custard

COOKIE-CRUMB PROFITEROLES (V)

With chocolate-flavoured sauce

CHOCOLATE ORANGE MARBLE CAKE (V)

With your choice of ice cream, cream or custard

WARM APPLE & PLUM PIE (VG-M)

With dairy-free custard

CHEESE AND BISCUITS (V)

Taw Valley mature Cheddar, Stilton® and Camembert, with caramelised red onion chutney,
biscuits, black grapes and celery

COFFEE AND MINCE PIE (V)

CHILDREN'S MENU AVAILABLE ON REQUEST

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 6 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.