

**3 COURSES FOR
THE PRICE OF 2**

If you dine between
11-28 November or between
2-5 December.
Minimum of 6 people.

PARTY Menu

**BOOK EARLY
FOR FREE FIZZ**

Excludes Christmas Day.
Book before 30 September.
Minimum of 6 people.

2 COURSES £10.99 3 COURSES £12.99

STARTERS

TOMATO & BASIL SOUP (V)

(vegan option available)
Served with bread and butter

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

PRAWN COCKTAIL

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

CHICKEN LIVER PÂTÉ*

Served with cranberry sauce, toast and butter

BREADED BRIE WEDGES (V)

With a cranberry ketchup dip and mixed leaves

MAINS

HAND-CARVED TURKEY

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

RIB OF BEEF - Extra 3.00

Boneless eight-hour-braised rib of beef in a rich red wine,
baby onion & bacon sauce

VEGETABLE & CRANBERRY ROAST (VG)

With lentils, carrot, butternut squash and cranberries, with cranberry gravy on the side

FESTIVE TURKEY PIE

Turkey in a rich gravy, with pork & chestnut stuffing and cranberry sauce, encased in pastry,
with a sage & onion crumble, served with gravy

All of the above main courses are served with roast potatoes and seasonal vegetables

FESTIVE BEEF OR TURKEY BURGER

(CHOOSE YOUR MEAT)

Double cheese[^] & bacon beef or turkey burger[§], with roast potatoes,
cranberry sauce and a pig-in-blanket on top

FESTIVE SPICY BEAN BURGER (VG)

Topped with smoky soya sloppy joe and a Violife mature slice,
served in a soft bun, with vegan mayo, iceberg lettuce, onion and gherkins,
topped with a Quorn™ sausage and served with topped nachos, jalapeños

DESSERTS

CHRISTMAS PUDDING (V)

With juicy sultanas, cider and rum,
served with custard

CHOCOLATE ORANGE MARBLE CAKE (V)

With your choice of ice cream, cream or custard

COOKIE-CRUMB PROFITEROLES (V)

With chocolate-flavoured sauce

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

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. ^ Our burger cheese slice is made using a blend of cheese and vegetable oil. §Turkey burger is chopped and shaped. *contains pork fat.

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.