

# FESTIVE SET MENU

WED - SAT **3 COURSES 24.00** | **2 COURSES 22.00**  
SUN - TUES **3 COURSES 22.00** | **2 COURSES 20.00**

## STARTERS

### TOMATO & BASIL SOUP (V)

Served with bread and butter  
Vegan option available on request

### CALAMARI & PRAWNS DUO

Crispy coated prawns & panko-crumbed calamari sticks with a lemon mayonnaise

### BUTTERMILK-COATED PORK BELLY BITES

With cranberry ketchup

### BBQ JACKFRUIT NACHOS (VG)

With Violife grated mature, tomato salsa, vegan mayo, guacamole and jalapeños

## MAINS

### HAND-CARVED TURKEY

With a pork, cranberry & fig stuffing, pigs-in-blankets, roast potatoes, seasonal vegetables, roasted parsnips and a red wine gravy

### FESTIVE BURGER

#### CHOOSE BETWEEN CRISPY COATED BUTTERMILK TURKEY OR BEEF & BACON

Topped with a burger cheese slice and pork, cranberry & fig stuffing, in a soft glazed bun with burger sauce, ketchup, chopped onion, gherkin and iceberg lettuce. Served with pigs-in-blankets, fries and a cranberry sauce dip

### RIB OF BEEF

Slow-cooked top rib of beef, finished with a roasted onion, Madeira wine & redcurrant sauce, topped with chives and served with roast potatoes, seasonal vegetables and roasted parsnips

### FESTIVE VEGAN BURGER (VG)

#### CHOOSE FROM EITHER A MOVING MOUNTAINS® B12 BURGER OR LOUISIANA CHICK'N™ BURGER

With BBQ pulled jackfruit and Violife grated mature, in a soft glazed bun with vegan mayo, ketchup, chopped onion, gherkin and iceberg lettuce. Topped with a Quorn™ sausage and topped nachos on the side

### FILLET OF SALMON

With butter & chive, glazed roast baby potatoes, seasonal vegetables and a creamy white wine, Prosecco & lobster-flavour sauce

### SMOKED CHEEZE & BEETROOT TART (VG)

A vegan cheeze filling of butternut squash and onion chutney, encased in a beetroot pastry tart, served with roast potatoes, seasonal vegetables, roasted parsnips and cranberry gravy on the side

Add a side of six pigs-in blankets **2.45**  
Add a of side pork, cranberry & fig stuffing **2.45**

## DESSERTS

### CHRISTMAS MINCE PIE SUNDAE (V)

Mince pie ice cream layered with caramel sauce, chocolate fudge cake pieces, and Belgian chocolate sauce finished with a swirl of cream and topped with a flake and festive edible glitter

### BAKED VANILLA CHEESECAKE (V)

Served with raspberry coulis

### CHERRY BROWNIE CHEESECAKE (VG-M)

Served with Belgian chocolate sauce.  
Contains almond milk

### PORNSTAR PAVLOVA (V)

A meringue nest, topped with a Prosecco, vodka, mango & passion fruit compote, with Champagne sorbet

# CHILDREN'S MENU

SUN-TUES **3 COURSES 11.50** | WED-SAT **3 COURSES 12.50**

## STARTERS

Cheesy garlic tiger bread (V) **or** Panko-crumbed calamari sticks **or** Tomato & Basil Soup (V) Vegan option available on request

## MAINS

Hand-carved Turkey **or** Festive crispy buttermilk fillet burger **or** Vegetable & Cranberry roast (VG) **or** Festive Vegan burger (VG)

## DESSERTS

Cherry brownie cheezecake (VG-M). Contains almond milk **or** Vanilla ice cream (V) **or** Cookie-crumb profiteroles (V)

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

# FESTIVE BUFFETS

SUN - TUES 13.00

**BRONZE** ..... WED - SAT 16.00

**PANKO-CRUMBED CALAMARI STRIPS  
WITH MAYONNAISE**

**GARLIC TIGER BREAD STRIPS (V)**

**CRISPY COATED BUTTERMILK TURKEY  
FILLET BURGER AND MAYO SLIDERS**

**STICKY BBQ PIGS-IN-BLANKETS**

**GARLIC BREADED MUSHROOMS (V)**

**CRISPY CHICKEN WINGS**

**HALLOUMI, TOMATO & OLIVE SKEWERS (V)**

**CRUDITÉS WITH A SELECTION OF DIPS (V)**

**FRIES (V)**

Add cookie-crumble profiteroles (V) 1.50

SUN - TUES 16.00

**SILVER** ..... WED - SAT 19.00

**ALL FROM BRONZE BUFFET, PLUS...**

**ROSEMARY & GARLIC BREADED BRIE WITH  
CRANBERRY SAUCE (V)**

**CHEESE AND BEEF BURGER SLIDERS**

Add cookie-crumble profiteroles (V) 1.50

SUN - TUES 19.00

**GOLD** ..... WED - SAT 22.00

**ALL FROM BRONZE AND SILVER BUFFET, PLUS...**

**RED PEPPER, TOMATO & MOZZARELLA  
ARANCINI BALLS (V)**

**ROASTED BABY POTATOES (VG)**

**COD GOUJONS#**

**COOKIE-CRUMB PROFITEROLES (V)**

**VEGAN SUBSTITUTES AVAILABLE, PLEASE REQUEST AT POINT OF BOOKING**

## DO YOU HAVE ANY ALLERGIES?

Please inform staff of any allergens 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.

#Fish and poultry dishes may contain bones. All weights are approximate uncooked.  
\$Chopped and shaped seasoned turkey. (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. 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.craft-pubs.co.uk](http://www.craft-pubs.co.uk)