

If you have an allergy or intolerance, please speak to a member of the team before you order your food & drinks.



4 Courses £42.99

Starters

Onion & Ruby Port Soup (V)

Indulgent creamy onion soup with a hint of thyme infused with ruby port. With crispy croutons, a bread roll & butter.

Croxton Manor Bake (V)

Mature Croxton Manor Cheddar & wholegrain mustard twice baked soufflé, served with caramelised red onion chutney & a salad garnish.

Hot Smoked Mackerel A fillet of hot smoked mackerel set upon a horseradish

A fillet of hot smoked mackerel set upon a horseradish & beetroot salad topped with fresh rocket.

HOBGOBLAN

Pork, Brandy & Wild Mushroom Pâté

A coarse pork pâté flecked with wild mushrooms flavoured with brandy, topped with a sweet onion & Hobgoblin ale chutney. Served with toast & butter.

Classic Bruschetta 🏜

Sliced tomatoes, red onion, garlic & extra virgin olive oil on toasted bread served with a salad garnish.

The Main Event

All of our main courses are served with roast potatoes & a selection of seasonal vegetables.

Roast Turkey Hand-carved by our chefs, served with a pig in blanket, sage & onion stuffing & cranberry sauce.

Seabass Papillote A baked parcel of seabass fillets, baby sweetcorn, green beans, broccoli, white wine & lemon. Served with a lemon & butter Champagne sauce.

Duck with Rich Port Gravy Grilled duck breast with a rich ruby port gravy infused with rosemary & thyme.

Ribeye Steak A 10oz ribeye steak cooked to your liking. Served with a Merlot & beef dripping sauce.

Melting Brie Nut Roast (V)

Pistachios, cashews, almonds & pumpkin seeds, bound with redcurrants & cranberries, mushrooms, onions, spinach & apricots with a melting Brie centre. Topped with a sticky orange & port glaze.

Candied Nut Roast 🏜

A combination of candied cashews, pecans, almonds & peanut butter with butternut squash, spinach & root vegetables. Topped with a sticky red onion & black cherry relish.

CHILDREN AGED 5-10 Smaller portions for a smaller appetite

3 courses for only £21.49

UNDER 5°S Roast Turkey or Vegetarian Dish of the Day (V) & Ice Cream (V)

2 courses for only £4.95

Desserts

Christmas Pudding (V) With brandy butter flavour ice cream.

Golden Ginger Tart au Chocolate (V)

A buttery, ginger pastry case smothered in sticky ginger & rich chocolate truffle filling, hand finished with candied ginger & a festive gold dusting. With cream.

Tarte Fine aux Pommes (V)

A French classic, puff pastry topped with thinly sliced apples & baked with a sweet butter glaze. With vanilla flavour ice cream.

Caramel, Fudge & Clotted Cream Cheesecake (V)

A clotted cream cheesecake set on a biscuit base, piped with white chocolate, drizzled with caramel & garnished with fingers of fudge. With cream.

Cheese & Biscuits (V) Stilton, Brie & Cheddar cheese with biscuits, grapes & caramelised red onion chutney.

Praline Chocolate Tart 🏜

A rich dark chocolate torte, filled & finished with swirls of coconut milk & praline on a nut & date base. With vegan vanilla flavoured ice cream.

... and for after

Coffee & a Christmas cake bite (V)

Please complete your quests' meal choices below & your contact details overleaf, then hand in this booking form with your deposit by 8th November 2017 (where possible) to a member of staff who will be happy to confirm your booking.

What is your preferred dining time?

How many high chairs

How many people is the booking for? Children

(5-10vrs)

Adults

Children (under 5vrs)

Available MONDAY 25™ **DECEMBER 2017**

fair for life

If any of your quests have an alleroy, intolerance or special dietary requirement please state here, including the quest's name:

Booking FORM



Your C	ontact Details	
Name		
Address		
		Post Code
Phone No.		
Email		
	I enclose a deposit of £10.00 per adult Total £ Full payment required by 8th December 2017.	HOUSE STAMP
	For office use only Internal Booking Reference	
	PHC No:	
	We'd love to send you great offers for your favourite pub. However, if you'd prefer not to be contacted by us, please tick here 2. A depast of £10 per adult diner is required - payable upon booking. This deposit is non-refundable. The balance of monies must be paid by Friday &th December 2017. 2. Please be prompt, as we can only guarante your table for 15 minutes. 3. We promise not to pass your information on to third parties. Data is held in compliance with the Data Protection Act 1998. Data controllier: Marston's PLC, Marston's House, Brewey Read, Wholerhampton WVI 4.1.4. Alcohal is not available to persons under 18 years of age. 5. Vouchers & promotional offers are not valid when dining from this menu. only. 7. (V) Suitable for vegetarians or vegetarian option available. Juitable for vegans or vegan option available. We regert that we cannot guarantee that any of our products are free from nuts or nut derivatives & our fish may contain bones. All food is prepared in kitchens where nuts, gluten & other allergens could be present & our menu descriptions cannot include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. 8. Prices include VAT. 9. We reserve the right to change, amend or withtraw this offer at any time without prior notice.	
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