GET THE Party STARTED

PRE-BOOK YOUR PARTY FOOD PLATTERS

Platters include:

Buttermilk Chicken Strips

Cheesy Roast Potatoes V

Pigs in Blankets

Loaded Chips
Melted Cheddar, cranberry sauce, stuffing and bacon.
V* option available when served without bacon.

Sprout Bhajis V*

Platters £12.00 each
Serves 4 people

- PLEASE INDICATE HOW MANY PARTY PLATTERS YOU REQUIRE. ☐

- PLEASE TICK YOUR CHOICE: LOADED CHIPS ☐ OR VEGGIE LOADED CHIPS V* ☐

DRINKS PARTY PACKAGES

Money-saving deals only available when you pre-order!

Bottled beer & cider

Select offer and indicate how many:

- 5 for £10 ☐
- 12 for £20 ☐

Choose from list below and indicate how many:

- Sol ☐
- Budweiser ☐
- Peroni ☐
- Desperados ☐
- Bulmers Original ☐

Wine

Select offer and indicate how many:

- 2 bottles for £20 ☐
- 4 for £40 ☐
- 6 for £55 ☐

Choose from list below and indicate how many:

- Canaletto Pinot Grigio ☐
- Sutter Home White Zinfandel ☐
- Franschhoek Merlot ☐

ASK ABOUT OUR MAGNUMS OF WINE & PROSECCO.

drinkaware.co.uk for the facts

TERMS & CONDITIONS. PARTY PLATTERS MENU: A deposit of £5 per adult person is required – payable upon booking. This deposit is non-refundable. **DRINKS PACKAGES:** A deposit of £5 per adult person is required – payable upon booking. This deposit is non-refundable. Please drink responsibly. Alcohol is not available to persons under 18 years of age and photographic identification may be required. **ALL PARTY MENUS:** If you have an allergy or intolerance, please speak to a member of staff before you order your drinks. The balance of monies must be paid on the day of the party. Photography is for illustrative purposes only.

Please complete your party details on the booking form.

I enclose a deposit of: £5 per person *(Food Platters)*
Total: £

I enclose a deposit of: £5 per person *(Drinks Packages)*
Total: £

WHICH MENU WOULD YOU LIKE TO BOOK?

Festive ☐ Christmas Day ☐

Please return your Christmas Day menu choices by Wednesday 7th November

If any of your guests have an allergy, intolerance or a special dietary requirement please state below, including the guest's name:

WHAT IS YOUR PREFERRED DINING DATE / TIME?

HOW MANY PEOPLE IS THIS BOOKING FOR?

Adults ☐ Children *(Over 3yrs)* ☐ Under 3s ☐ No. of high chairs required. ☐

ADULTS Festive Menu / Christmas day - *delete as appropriate.*

	STARTERS				MAINS						DESSERTS			
	1	2	3	4	1	2	3	4	5	6	1	2	3	4
NAME														

ADD YOUR SHARERS
Please indicate how many bowls

- Pigs in Blankets ☐
- Cheesy Roast Potatoes V ☐
- Cauliflower Cheese V ☐

Available on Festive menu only:

- Festive Halloumi Fries V* ☐
- Truffle Pigs in Blankets ☐

CHILDREN Festive/ Christmas Day - *delete as appropriate.*

	STARTERS			MAINS				DESSERTS			
	1	2	3	1	2	3	4	1	2	3	4
NAME											

UNDER 3s	1	2	1
NAME			

TERMS & CONDITIONS.
Festive Menus
1. A deposit of £5 per adult diner is required – payable upon booking. This deposit is non-refundable. The balance of monies must be paid on the day of the party.
Christmas Day Menu
1. A deposit of £10 per adult diner is required – payable upon booking. This deposit is non-refundable. The balance of monies must be paid by Friday 7th December 2018.
Applicable to all Menus
2. Please be prompt, as we can only guarantee 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 controller: Marston's PLC, Marston's House, Brewery Road, Wolverhampton WV1 4JT. 4. Alcohol is not available to persons under 18 years of age and photographic identification may be required. 5. Vouchers and promotional offers are not valid when dining from any of these menus. 6. Bookings and deposits. are valid for dining from the booked menu only. 7. V Suitable for vegetarians or vegetarian option available. V Suitable for vegetarians and vegans or vegetarian and vegan option available. V* V* We cannot guarantee that these vegetarian and vegan ingredients have been cooked in dedicated fryers, please ask a member of staff for more information. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives and our fish, chicken and turkey may contain bones. All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. 1oz equals 28.3 grams, all weights are approximate prior to cooking. 8. Prices include VAT. 9. We reserve the right to change, amend or withdraw this offer at any time without prior notice. 10. Photography is for illustrative purposes only.

Name

Address

Postcode

Tel No.

Date of Birth

Email

I enclose a deposit of: £5 per person *(Festive Menu)*
or £10 per person *(Christmas Day Menu)*
Total: £

We'd love to send you great offers for your favourite pub.
If you'd like to be contacted by us, please tick here ☐

For office use only:
Internal Booking Reference:

PHC No:

XMS18VILXCM1

Festive Menu

AVAILABLE MONDAY 26TH NOVEMBER 2018 – SUNDAY 6TH JANUARY 2019 EXCLUDING CHRISTMAS DAY.

2 COURSES **£11.99**

3 COURSES **£13.99**

Starters

1. **SPICED BUTTERNUT SQUASH AND SPINACH SOUP** V
With a bread roll and butter.
V When served without the butter.

2. **PRAWN COCKTAIL**
With slices of brown bread and butter.

3. **HAM HOCK TERRINE**
British farm-assured ham hock terrine with figs and apricots. Served with red onion chutney, toast and butter.

Mains

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

1. **ROAST TURKEY**
Hand-carved by our chefs, served with a pig in blanket, sage and onion stuffing and cranberry sauce.

2. **ST CLEMENTS KILN ROASTED SALMON TART**
Creamy spinach and flaked salmon sauce in an orange scented pastry, topped with roasted salmon and candied lemon crumble.

3. **SLOW-COOKED RICH BEEF STEW**
Slow-cooked, succulent beef rib in a rich bone marrow and red wine gravy with red onion, parsips and carrots .

4. **WILD BOAR BURGER**
for **£3 extra.**
Wild boar and chorizo burger topped with spiced braised red cabbage and slices of creamy Brie cheese. Served in a toasted sesame seed bun with lettuce and sliced beef tomato, with chips and crispy beer-battered onion rings.

Or tackle a
5. **XL WILD BOAR BURGER**
for a further **£1 extra**

6. **CANDIED NUT ROAST** V
Candied cashews, pecans and almonds with peanut butter, butternut squash, spinach and root vegetables. Topped with a sticky red onion and black cherry relish. V option available.

Why not add a bowl of

PIGS IN BLANKETS, CHEESY ROAST POTATOES V OR CAULIFLOWER CHEESE V
to share for only £2.95 each.

FESTIVE HALLOUMI FRIES V*
Chunky pieces of halloumi lightly coated in seasoned flour, deep fried 'til golden. Served with a sage mayonnaise dip.
to share for only £3.95 each.

TRUFFLE PIGS IN BLANKETS
10 pigs in blankets smothered in a salted truffle and parsley glaze.
to share for only £3.45 each.

Wild Boar Burger

Desserts

1. **CHRISTMAS PUDDING** V
With brandy sauce.

2. **CHOCOLATE AND HAZELNUT ROULADE** V
A rich chocolate roulade sponge layered with creamy hazelnut spread. Rolled and topped with chocolate and hazelnut ganache. Served with vanilla flavoured ice cream.

3. **SPICED APPLE AND DATE PIE** V
A sweet pastry tart filled with spiced apple and date compote. Topped with a nutty date streusel crumble. Served warm with custard.
V when served with vegan vanilla flavoured ice cream

4. **MELTING CHOCOLATE STRAWBERRY COOKIE CUP** V
for **£2 extra.**
A chocolate chip cookie cup filled with a strawberry Eton mess, topped with a warm and rich chocolate pudding containing a liquid chocolate centre and more fresh strawberries.

Melting Chocolate Strawberry Cookie Cup

Christmas Day Menu

4 COURSES **£42.99**

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

Starters

1. **BEETROOT AND SPICED APPLE SOUP** V
A vibrant soup made with beetroot, spiced cinnamon and Bramley apples. Served with crispy croutons, a bread roll and butter.
V When served without the butter.

2. **SMOKED APPLEWOOD AND ONION SOUFFLÉ** V
A light and fluffy soufflé with smoked Applewood cheese and caramelised onions, served with caramelised red onion chutney and a salad garnish.

3. **SMOKED SALMON**
Slices of smoked salmon with cream cheese, chives and fresh rocket. Served with slices of brown bread and butter.

4. **FESTIVE PÂTÉ**
A coarse pâté of duck, pork and chicken liver with pheasant, guinea fowl, redcurrant and juniper topped with blackberry and apple chutney. Served with toast and butter.

Mains

Choose from the full range of potatoes and seasonal vegetables on our carvery to accompany your meal.

1. **ROAST TURKEY, BEEF OR GAMMON**
Hand-carved by our chefs, served with a pig in blanket, sage and onion stuffing and a Yorkshire pudding.

2. **GRILLED LEMON SOLE**
A fillet of lemon sole grilled and served with lemon and herb butter.

3. **BLACKBERRY DUCK**
Grilled duck breast with a rich, lightly spiced blackberry and port sauce.

4. **STUFFED BUTTERNUT SQUASH** V
Half a baked butternut squash filled with a mushroom, walnut and chestnut stuffing.
V option available when served without the gravy.

Why not add a bowl of

PIGS IN BLANKETS, CHEESY ROAST POTATOES V OR CAULIFLOWER CHEESE V
to share for only £2.95 each.

Desserts

1. **CHRISTMAS PUDDING** V
With brandy sauce.

2. **KIR ROYALE-INSPIRED CHEESECAKE** V
Blackcurrant and prosecco creamy smooth cheesecake with pockets of blackcurrant jam on a crisp biscuit base. Served with vanilla flavoured ice cream.
V option available when served with vegan vanilla flavoured ice cream.

3. **OPEN PEAR AND APPLE TART** V
A butter puff pastry with almond flavour cream topped with sherry glazed poached pear and cinnamon apple slices. Served with custard.

4. **CHOCOLATE AND RASPBERRY BAR** V
A chocolate cookie base, topped with an indulgent chocolate ganache and raspberries. Served with vegan vanilla flavoured ice cream.

Kir Royale-Inspired Cheesecake

the perfect ending

COFFEE AND A CHOCOLATE V

CHILDREN'S FESTIVE FOOD

2 COURSES £5.49 3 COURSES £6.99

Starters

1. **TOMATO SOUP** V
V option available.

2. **GARLIC BREAD** V

Mains

1. **ROAST TURKEY**
Served with roast potatoes, carrots, peas, a pig in blanket, sage and onion stuffing, gravy and cranberry sauce.

2. **VEGGIE SAUSAGES** V
Served with roast potatoes, carrots, peas and gravy.
V option available when served without the gravy.

3. **BEEF BURGER**
Served with chips and baked beans.

4. **VEGGIE BURGER** V*
Served with chips and baked beans.

Desserts

1. **ICE CREAM** V
Vanilla flavoured ice cream.
Or V vegan vanilla flavoured ice cream.

2. **CHOCOLATE AND HAZELNUT ROULADE** V
Served with vanilla flavoured ice cream.

Chocolate & Hazelnut Roulade

UNDER 3'S FESTIVE FOOD

2 COURSE £4.95

1. **ROAST TURKEY**
Served with roast potatoes, carrots, peas and gravy.

2. **VEGGIE SAUSAGES** V
Served with roast potatoes, carrots, peas and gravy.
V option available when served without the gravy.

1. **ICE CREAM** V
Vanilla flavoured ice cream.
Or V vegan vanilla flavoured ice cream.

CHILDREN'S CHRISTMAS DAY FOOD

3 COURSES £21.49

Starters

1. **TOMATO SOUP** V
V option available.

2. **GARLIC BREAD** V

3. **BUTTERMILK CHICKEN GOUJONS**

Mains

1. **ROAST TURKEY, BEEF OR GAMMON**
Hand-carved by our chefs, served with a pig in blanket, sage and onion stuffing and a Yorkshire pudding. Choose from the full range of potatoes and seasonal vegetables on our carvery to accompany your meal.

2. **VEGGIE SAUSAGES** V
Served with roast potatoes, carrots, peas and gravy.
V option available when served without the gravy.

3. **STUFFED BUTTERNUT SQUASH** V
Quarter of a baked butternut squash filled with a mushrooms, walnut and chestnut stuffing. Served with roast potatoes, carrots, parsnips, peas and gravy.
V option available when served without the gravy.

Desserts

1. **CHRISTMAS PUDDING** V
Served with custard.

2. **ICE CREAM** V
Vanilla flavoured ice cream.
Or V vegan vanilla flavoured ice cream.

3. **CHOCOLATE AND RASPBERRY COOKIE TART** V
A chocolate cookie base, topped with an indulgent chocolate ganache and raspberries. Served with vegan vanilla flavoured ice cream.

4. **FRESH FRUIT COCKTAIL** V

UNDER 3'S CHRISTMAS DAY FOOD

2 COURSES £4.95

1. **ROAST TURKEY, BEEF OR GAMMON**
Hand-carved by our chefs, served with a pig in blanket, sage and onion stuffing and a Yorkshire pudding. Choose from the full range of potatoes and seasonal vegetables on our carvery to accompany your meal.

2. **VEGGIE SAUSAGES** V
Served with roast potatoes, carrots, peas and gravy.
V option available when served without the gravy.

1. **ICE CREAM** V
Vanilla flavoured ice cream.
Or V vegan vanilla flavoured ice cream.