



2 COURSES £17.49 **3 COURSES** £19.99

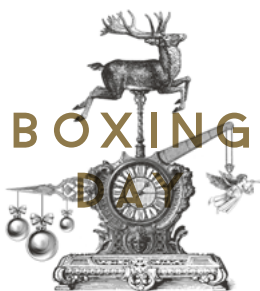
Available 19th November 2018 –
4th January 2019 excluding Christmas Day.



CHRISTMAS
DAY



4 COURSES
£49.99



2 COURSES £20.49 **3 COURSES** £22.99





FESTIVE

Available 19th November 2018 –
4th January 2019 excluding Christmas Day.

2 COURSES £17.49
3 COURSES £19.99

STARTERS

SPICED BUTTERNUT SQUASH AND SPINACH SOUP (V)

Served with crispy croutons, a bread roll and butter. (Ve) option available.

PRAWN COCKTAIL

With slices of brown bread and butter.

HAM HOCK TERRINE

British farm-assured ham hocks, slow cooked and pressed in a traditional terrine with figs and apricots. Served with red onion chutney and toast and butter.

ADD

A BOWL OF PIGS IN
BLANKETS, CHEESY
ROAST POTATOES (V)
OR CAULIFLOWER
CHEESE (V)

£2.95

MAINS

ALL OF OUR MAIN COURSES ARE SERVED WITH ROAST POTATOES AND A SELECTION OF SEASONAL VEGETABLES.

ROAST TURKEY

Hand-carved, served with a pig in blanket, sage and onion stuffing and cranberry sauce.

ST CLEMENTS KILN ROASTED SALMON TART

Pastry filled with a soft cream spinach and flaked salmon sauce topped with kiln roasted salmon and candied lemon crumble.

BEEF AND BONE MARROW STEW

Slow-cooked succulent beef rib in a rich marrow bone and red wine gravy with red onion, parsnips and carrots.

CANDIED NUT ROAST (V)

A combination of candied cashews, pecans, almonds and peanut butter with butternut squash, spinach and root vegetables. Topped with a sticky red onion and black cherry relish. (Ve) option available.

WILD BOAR BURGER

Wild boar and chorizo burger topped with spiced braised red cabbage and slices of creamy Brie cheese. Served in a festive red bun with little gem lettuce, tomato and a gherkin slice. With chunky chips and homemade coleslaw.

FOR £2 EXTRA

DESSERTS

CHRISTMAS PUDDING (V)

With brandy sauce.

CHOCOLATE AND HAZELNUT ROULADE (V)

Rich chocolate roulade sponge layered with smooth and creamy hazelnut spread. Rolled and topped with a rich chocolate and hazelnut ganache. Served with vanilla flavoured ice cream.

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. (Ve) option available.

CHEESE AND BISCUITS (V)

Stilton, Brie and Cheddar cheese with biscuits, grapes, celery and caramelised red onion chutney.

MAKE YOUR MAIN COURSE

— Sparkle —

FOUR CHEESE STEAK

An 8oz sirloin steak, topped with melted Cheddar, Monterey Jack, Stilton and Brie cheese. Served with chunky chips, grilled mushroom and tomato, rocket, a mini mushroom and peppercorn pie and beer-battered onion rings.

FOR £3 EXTRA



CHRISTMAS

4 COURSES £49.99

STARTERS

BEETROOT AND SPICED APPLE SOUP (V)

A rich vibrant soup made with beetroot and spiced cinnamon Bramley apples. Served with crispy croutons, a bread roll and butter. (Ve) option available.

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.

SMOKED SALMON

Slices of smoked salmon accompanied by cream cheese and chive and fresh rocket. Served with slices of brown bread and butter.

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

ALL OF OUR MAIN COURSES ARE SERVED WITH ROAST POTATOES AND A SELECTION OF SEASONAL VEGETABLES.

ROAST TURKEY

Hand-carved, served with a pig in blanket, sage and onion stuffing and cranberry sauce.

GRILLED LEMON SOLE

A fillet of lemon sole grilled and served with lemon and herb butter.

BLACKBERRY DUCK

Grilled duck breast with a rich, lightly spiced blackberry and port sauce.

SIRLOIN STEAK

An 8oz sirloin steak cooked to your liking. Served with a salted truffle flavour and parsley glaze.

STUFFED BUTTERNUT SQUASH (V)

Half a baked butternut squash filled with a mushroom, walnut and chestnut stuffing. (Ve) option available.

DESSERTS

CHRISTMAS PUDDING (V)

With brandy sauce.

BLACKCURRANT AND PROSECCO CHEESECAKE (V)

Served with double cream. (Ve) option available.

PEAR AND APPLE TART (V)

A butter puff pastry with almond flavour pastry cream topped with sherry glazed poached pear and apple slices. Served with custard.

CHOCOLATE AND RASPBERRY TART (V)

A chocolate cookie base, topped with an indulgent chocolate ganache and raspberries. Served with vanilla flavoured ice cream. (Ve) option available.

CHEESE AND BISCUITS (V)

Stilton, Brie and Cheddar cheese with biscuits, grapes, celery and caramelised red onion chutney.

and for after...

COFFEE AND CHOCOLATE (V)

STARTERS

TOMATO SOUP (V)

With a crispy crouton, bread roll and butter. (Ve) option available.

CHEESY GARLIC MUSHROOMS (V)

Button mushrooms in a creamy mature Cheddar cheese sauce flavoured with garlic and herbs, finished with rocket. Served with lightly toasted slices of bread.

HAM HOCK TERRINE

British farm-assured ham hock, slow cooked and pressed in a traditional terrine with figs and apricots. Served with red onion chutney, toast and butter.

PRAWN COCKTAIL

With slices of brown bread and butter.

ADD

A BOWL OF PIGS IN
BLANKETS, CHEESY
ROAST POTATOES (V)
OR CAULIFLOWER
CHEESE (V)

£2.95

MAINS

ROAST TURKEY

Succulent hand-carved turkey served with roast potatoes and a selection of seasonal vegetables, a pig in blanket, sage and onion stuffing and cranberry sauce.

CANDIED NUT ROAST (V)

A combination of candied cashews, pecans, almonds and peanut butter with butternut squash, spinach and root vegetables. Topped with a sticky red onion and black cherry relish. (Ve) option available.

BACON AND BRIE STEAK

An 8oz sirloin steak topped with crispy bacon and slices of melted Brie. Served with chips, beer battered onion rings, grilled tomato and peas.

SAGE AND ONION FISH AND CHIPS

A white fish fillet coated in a sage and onion infused batter. Served with chips, peas and tartare sauce.

DESSERTS

CHOCOLATE AND RASPBERRY TART (V)

A chocolate cookie base, topped with an indulgent chocolate ganache and raspberries. Served with vanilla flavoured ice cream. (Ve) option available.

BLACKCURRANT AND PROSECCO CHEESECAKE (V)

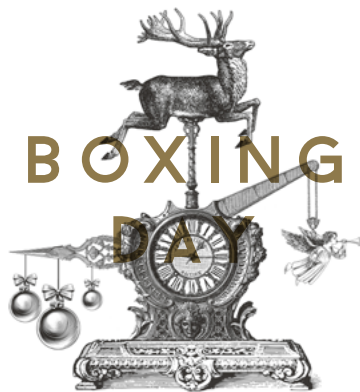
Served with double cream. (Ve) option available.

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. (Ve) option available.

CHEESE AND BISCUITS (V)

Stilton, Brie and Cheddar cheese with biscuits, grapes and caramelised red onion chutney.



BOXING

2 COURSES £20.49
3 COURSES £22.99

KIDS FESTIVE

2 COURSES £8.49

3 COURSES £9.99

STARTERS

TOMATO SOUP (V)

(Ve) option available.

GARLIC BREAD (VE)

MAINS

ROAST TURKEY

Served with roast potatoes, carrots, parsnips, peas, a pig in blanket, sage and onion stuffing, gravy and cranberry sauce.

BEEF BURGER

Served with chips and baked beans.

SAUSAGES

Served with roast potatoes, carrots, parsnips, peas and gravy. (V) or (Ve) option available.

VEGGIE BURGER (VE)*

Served with chips and baked beans.

DESSERTS

ICE CREAM (V)

Vanilla flavoured ice cream with chocolate sauce and a flake. (Ve) option available.

CHOCOLATE AND HAZELNUT ROULADE (V)

Served with vanilla flavoured ice cream.

UNDER 5S
£4.95

MAINS

ROAST TURKEY

Served with roast potatoes, carrots, peas and gravy.

SAUSAGES

Served with roast potatoes, carrots, peas and gravy. (V) or (Ve) option available.

DESSERTS

ICE CREAM (V)

Vanilla flavoured ice cream with chocolate sauce and a flake. (Ve) option available.

KIDS CHRISTMAS DAY 3 COURSES £27.99

STARTERS

TOMATO SOUP (V)

(Ve) option available.

GARLIC BREAD (VE)

BUTTERMILK

CHICKEN GOUJONS

MAINS

ROAST TURKEY

Served with roast potatoes, carrots, parsnips, peas, a pig in blanket, sage and onion stuffing, gravy and cranberry sauce.

SAUSAGES

Served with roast potatoes, carrots, parsnips, peas and gravy. (V) or (Ve) option available.

SIRLOIN STEAK

A 4oz sirloin steak, served with chips and peas.

STUFFED BUTTERNUT SQUASH (V)

Quarter of a baked butternut squash filled with mushrooms, walnut and chestnut stuffing. Served with roast potatoes, carrots, parsnips, peas and gravy. (Ve) option available.

UNDER 5S
£4.95

MAINS

ROAST TURKEY

Served with roast potatoes, parsnips, carrots, peas and gravy.

SAUSAGES

Served with roast potatoes, parsnips, carrots, peas and gravy. (V) or (Ve) option available.

DESSERTS

CHRISTMAS PUDDING (V)

With custard.

ICE CREAM (V)

Vanilla flavoured ice cream with chocolate sauce and a flake. (Ve) option available.

FRESH FRUIT COCKTAIL (VE)

CHOCOLATE COOKIE TART (V)

A chocolate cookie base, chocolate ganache and raspberries. Served with vanilla flavoured ice cream. (Ve) option available.

DESSERTS

ICE CREAM (V)

Vanilla flavoured ice cream with chocolate sauce and a flake. (Ve) option available.

KIDS BOXING DAY

2 COURSES £9.99

3 COURSES £11.49

STARTERS

TOMATO SOUP (V)

(Ve) option available.

GARLIC BREAD (VE)

BUTTERMILK

CHICKEN GOUJONS

MAINS

ROAST TURKEY

Served with roast potatoes, carrots, parsnips, peas, a pig in blanket, sage and onion stuffing, gravy and cranberry sauce.

SIRLOIN STEAK

A 4oz sirloin steak, served with chips and peas.

SAUSAGES

Served with roast potatoes, carrots, parsnips, peas and gravy. (V) or (Ve) option available.

CANDIED NUT ROAST (V)

Served with peas and carrots.

DESSERTS

ICE CREAM (V)

Vanilla flavoured ice cream. (Ve) option available.

CHOCOLATE AND HAZELNUT ROULADE (V)

Served with vanilla flavoured ice cream.

UNDER 5S
£4.95

MAINS

ROAST TURKEY

Served with roast potatoes, carrots, peas and gravy.

SAUSAGES

Served with roast potatoes, carrots, peas and gravy. (V) or (Ve) option available.

DESSERTS

ICE CREAM (V)

Vanilla flavoured ice cream. (Ve) option available.



BOOKING FORM

WHAT IS YOUR PREFERRED DINING DATE AND TIME?

HOW MANY PEOPLE IS THIS BOOKING FOR? ADULTS

CHILDREN (UNDER 10)

NO OF HIGH CHAIRS REQUIRED

IF YOU HAVE AN ALLERGY OR INTOLERANCE, OR WOULD LIKE TO ORDER VEGETARIAN OR VEGAN DISH OPTIONS, PLEASE SPEAK TO A TEAM MEMBER.

ADULTS FESTIVE MENU

NAME:	STARTERS	MAINS	SPARKLE	EXTRAS	DESSERTS
		BUTTERNUT SQUASH SOUP (V)			
	PRAWN COCKTAIL				
	HAM HOCK TERRINE				
	ROAST TURKEY	KILN ROASTED SALMON TART			
		BEEF AND BONE MARROW STEW			
		CANDIED NUT ROAST (V)			
		WILD BOAR BURGER			
		FOUR CHEESE STEAK [†]			
		PIGS IN BLANKETS			
		CHEESY ROAST POTATOES (V)			
		CAULIFLOWER CHEESE (V)			
		CHRISTMAS PUDDING (V)			
		CHOCOLATE ROULADE (V)			
		SPICED APPLE AND DATE PIE (V)			
		CHEESE AND BISCUITS (V)			

ADULTS CHRISTMAS DAY MENU

STARTERS	MAINS	DESSERTS
BEEFROOT AND APPLE SOUP (V)		
APPLEWOOD SOUFFLE (V)		
SMOKED SALMON		
FESTIVE PÂTE		
ROAST TURKEY		
GRILLED LEMON SOLE		
BLACKBERRY DUCK		
SIRLOIN STEAK [†]		
BUTTERNUT SQUASH (V)		
CHRISTMAS PUDDING (V)		
KIR ROYALE CHEESECAKE (V)		
PEAR AND APPLE TART (V)		
CHOCOLATE RASPBERRY TART (V)		
CHEESE AND BISCUITS (V)		

ADULTS BOXING DAY MENU

STARTERS	MAINS	DESSERTS
TOMATO SOUP (V)		
CHEESY GARLIC MUSHROOMS (V)		
HAM HOCK TERRINE		
PRAWN COCKTAIL		
ROAST TURKEY		
CANDIED NUT ROAST (V)		
BACON AND BRIE STEAK [†]		
SAGE AND ONION FISH AND CHIPS		
CHOCOLATE RASPBERRY TART (V)		
BLACKCURRANT CHEESECAKE (V)		
SPICED APPLE AND DATE PIE (V)		
CHEESE AND BISCUITS (V)		

KIDS FESTIVE MENU

NAME:	START	MAINS	PUDS
		TOMATO SOUP (V)	
	GARLIC BREAD (VE)		
	ROAST TURKEY		
	BEEF BURGER		
	SAUSAGES		
		VEGGIE BURGER (VE)*	
		ICE CREAM (V)	
		CHOCOLATE ROULADE (V)	

UNDER 5S

MAINS
ROAST TURKEY
SAUSAGES
ICE CREAM (V)

KIDS CHRISTMAS DAY MENU

START	MAINS	PUDS
TOMATO SOUP (V)		
GARLIC BREAD (VE)		
BUTTERMILK CHICKEN GOUJONS		
ROAST TURKEY		
SAUSAGES		
SIRLOIN STEAK [†]		
STUFFED BUTTERNUT SQUASH		
ICE CREAM (V)		
CHOCOLATE ROULADE (V)		
FRESH FRUIT COCKTAIL (VE)		
CHOCOLATE COOKIE TART (V)		

UNDER 5S

MAINS
ROAST TURKEY
SAUSAGES
ICE CREAM (V)

KIDS BOXING DAY MENU

START	MAINS	PUDS
TOMATO SOUP (V)		
GARLIC BREAD (VE)		
BUTTERMILK CHICKEN GOUJONS		
ROAST TURKEY		
SIRLOIN STEAK [†]		
SAUSAGES		
CANDIED NUT ROAST (V)		
ICE CREAM (V)		
CHOCOLATE ROULADE (V)		

UNDER 5S

MAINS
ROAST TURKEY
SAUSAGES
ICE CREAM (V)

[†] Please indicate how you would like your steak(s) cooked by entering a number in each box.

Well Done

Medium Well

Medium

Medium Rare

Rare

PRE-BOOK
YOUR BUBBLES

GIN-GLEBELLS

Bombay Sapphire gin and Chambord black raspberry liqueur topped with lemonade creates a perfect Christmas.

£14.95 PER PITCHER NUMBER OF PITCHERS

ROMEO PROSECCO MAGNUM 12 glasses.

£32.95 PER BOTTLE NUMBER OF BOTTLES

VEUVE CLIQUOT CHAMPAGNE

£41.75 PER BOTTLE NUMBER OF BOTTLES

CONTACT DETAILS

Name

Phone No.

Date of Birth

Email

I enclose a deposit of £ per adult

Total £

HOUSE STAMP

For Festive menu, a deposit of £5 per adult is required upon booking.
For Christmas and Boxing Day menus, a £10 deposit per adult is required upon booking. See terms and conditions for more details on payments.

For office use only

Internal Booking Reference:

PHC No:

.....
We'd love to send you great offers for your favourite pub. Please tick here if you'd like to hear from us

.....
Photography is for illustrative purposes only. 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. (V) Suitable for vegetarians or vegetarian option available. (Ve) Suitable for vegetarians and vegans or vegetarian and vegan option available. (V)* / (Ve)* 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 and turkey may contain bones. 1oz = 28.3g. All weights are approximate prior to cooking.

* Alcohol may only be purchased by persons aged 18 years or over and photographic identification may be required at the party. 1. Festive Menu: 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. 2. Christmas Day Menu: 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. 3. Boxing Day Menu: 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. Please be prompt, as we can only guarantee your table for 15 minutes. 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. Alcohol is not available to persons under 18 years of age. Vouchers and promotional offers are not valid when dining from this menu. Bookings are valid for dining from this menu only. Prices include VAT. We reserve the right to change, amend or withdraw this offer at any time without prior notice.