



CHRISTMAS DAY
MENU

4 COURSES £44.99

AVAILABLE ON
WEDNESDAY 25TH DECEMBER 2019

ROTISSERIE



Roast Turkey



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

STARTERS

FRENCH ONION SOUP (VE)

Topped with a crispy crouton and served with a bread roll.

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, PROSECCO AND CRAYFISH PARFAIT

A light and creamy prosecco flavoured mousse enhanced with crayfish and wrapped in smoked salmon. Served with brown bread.

CHICKEN, GARLIC AND SMOKED BACON PÂTÉ

A smooth chicken liver pâté, flecked with smoked bacon and infused with garlic. Served with an ale and caramelised onion chutney and lightly toasted bread.

MAINS

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

ROAST TURKEY

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

GRILLED LEMON SOLE

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

CHERRY DUCK

Grilled duck breast with a rich, cherry brandy and star anise sauce.

SIRLOIN STEAK†

An 8oz sirloin steak cooked to your liking. Served with a rich Bloody Mary style sauce.

STUFFED BUTTERNUT SQUASH (VE)

Half a baked butternut squash filled with a mushroom, walnut, cranberry and chestnut stuffing served with a jug of gravy.

DESSERTS

BLACKCURRANT AND PROSECCO CHEESECAKE (V)

Blackcurrant creamy smooth cheesecake with pockets of blackcurrant and prosecco jam on a crisp biscuit base. Served with double cream. (VE) Option available

CHRISTMAS PUDDING (V)

Served with brandy sauce.

BELGIAN CHOCOLATE & RASPBERRY TRUFFLE (V)

A rich Belgian chocolate truffle made with coconut milk topped with a raspberry and vanilla cream, finished with raspberries and a chocolate shard. Served with vanilla flavoured ice 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.

CHEESE AND BISCUITS (V)

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

FOLLOWED BY COFFEE AND CHOCOLATE (VE)

CHILDREN'S FOOD

5-10 YEARS 3 COURSES £22.49

STARTERS

TOMATO SOUP (VE)

GARLIC BREAD (VE)

BUTTERMILK CHICKEN GOUJONS WITH BBQ DIP

MAINS

ROAST TURKEY

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

VEGGIE SAUSAGES (VE)

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

SIRLOIN STEAK*

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

STUFFED BUTTERNUT SQUASH (VE)

Quarter of a baked butternut squash filled with a mushroom, walnut, cranberry and chestnut stuffing. Served with roast potatoes, carrots, parsnips, peas and a jug of gravy.

DESSERTS

CHOCOLATE AND HAZELNUT ROULADE (V)

Served with vanilla flavoured ice cream.

ICE CREAM (V)

Vanilla flavoured ice cream. (VE) Vegan vanilla flavour ice cream.

FRESH FRUIT COCKTAIL (VE)

CHRISTMAS PUDDING (V)

Served with custard.

**UNDER 5S
2 COURSE
£4.95**

ROAST TURKEY

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

VEGGIE SAUSAGES (VE)

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

ICE CREAM (V)

Vanilla flavoured ice cream. (VE) Vegan vanilla flavour ice cream.

**GET 2 £10
VOUCHERS**

TO USE IN NOVEMBER OR JANUARY WHEN YOU BOOK BEFORE 15TH NOVEMBER 2019.

TERMS AND CONDITIONS APPLY. SEE VOUCHER FOR FULL DETAILS.

DINE WITH WINE

PRE-ORDER YOUR FAVOURITE WINES NOW
READY TO ENJOY ALONGSIDE YOUR MEAL:

**CANALETTO
PROSECCO
(750ML)**

2 BOTTLES FOR £32

**OYSTER BAY
(750ML)**

PINOT GRIS, ROSE OR PINOT NOIR

2 BOTTLES FOR £34

**VEUVE CLIQUOT
CHAMPAGNE
(750ML)**

£45.25

WHAT IS YOUR PREFERRED DINING TIME?

HOW MANY PEOPLE IS THIS BOOKING FOR? ADULTS

CHILDREN
(5-10 YEARS)

CHILDREN
(UNDER 5)

NO OF HIGH
CHAIRS REQUIRED

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

ADULTS' MENU

Enjoy a chilled glass of Prosecco on arrival £3 per person

NAME:

	STARTERS			MAINS				DESSERTS						
	FRENCH ONION SOUP (VE)	SMOKED APPLEWOOD AND ONION SOUFFLE (V)	CRAYFISH PARFAIT	CHICKEN, GARLIC AND SMOKED BACON PÂTE	ROAST TURKEY	GRILLED LEMON SOLE	CHERRY DUCK	SIRLOIN STEAK*	STUFFED BUTTERNUT SQUASH (VE)	CHEESECAKE (V)	PEAR AND APPLE TART (V)	CHOCOLATE & RASPBERRY TRUFFLE (V)	CHEESE AND BISCUITS (V)	CHRISTMAS PUDDING (V)
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UNDER 5S

CHILDREN'S MENU

5-10 YEARS

NAME:

	STARTERS			MAINS				DESSERTS			MAINS		DESSERTS	
	TOMATO SOUP (VE)	GARLIC BREAD (VE)	CHICKEN GOUJONS	ROAST TURKEY	VEGGIE SAUSAGES (VE)	SIRLOIN STEAK*	BUTTERNUT SQUASH (VE)	CHOCOLATE ROULADE (V)	ICE CREAM (V)	FRESH FRUIT COCKTAIL (VE)	CHRISTMAS PUDDING (V)	ROAST TURKEY	VEGGIE SAUSAGES (VE)	ICE CREAM (V)
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* 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 DRINKS

OYSTER BAY - (750ML)

2 BOTTLES FOR £34

NUMBER OF BOTTLES

PINOT GRIS ROSÉ PINOT NOIR

CANALETTO

PROSECCO - (750ML)

2 BOTTLES FOR £32

NUMBER OF BOTTLES

VEUVE CLIQUOT

CHAMPAGNE - (750ML)

£45.25

NUMBER OF BOTTLES

CONTACT DETAILS

Name

Phone No.

Date of Birth

Email

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WE'D LOVE TO SEND YOU GREAT OFFERS FOR YOUR FAVOURITE PUB. PLEASE TICK HERE IF YOU'D LIKE TO HEAR FROM US

.....
Where possible please return dish choice back by 6th November.

I enclose a deposit of £

per adult

Total £

For Christmas 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:

CHRISTMAS.MARSTONS.CO.UK | MAKE YOUR CHRISTMAS BOOKING ENQUIRY ONLINE

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 6th December 2019. 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 may only be purchased by persons aged 18 years or over and photographic identification may be required at the party. 5. Vouchers and promotional offers are not valid when dining from this menu. 6. Bookings are valid for dining from this menu only. 7. (V) Suitable for vegetarians or vegetarian option available. Ve – Suitable for vegans or vegan option available. 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 dishes 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. 8. 1oz equals 28.3 grams, all weights are approximate prior to cooking. 9. Prices include VAT. 10. We reserve the right to change, amend or withdraw this offer at any time without prior notice. 11. Photography is for illustrative purposes only.

HOUSE STAMP

Marston's
INN'S
Be our guest.

**PARTY HARD. SLEEP EASY. | SELECTED FESTIVE ROOMS FROM £25
BOOK NOW at marstonsinns.co.uk**