FESTIVE MENU

2 COURSES £14.49
3 COURSES £16.99

AVAILABLE WEDNESDAY 27 NOVEMBER 2019 TO FRIDAY 3RD JANUARY 2020
EXCLUDING CHRISTMAS DAY, BOXING DAY AND NEW YEARS DAY

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

**STARTERS**

**SPICED BUTTERNUT SQUASH AND SPINACH SOUP (VE)**
With a bread roll.

**KING PRAWN COCKTAIL**
With brown bread.

**HAM HOCK TERRINE**
British farm-assured ham hocks, slow-cooked and pressed in a traditional terrine with figs and apricots. Served with caramelised red onion chutney and lightly toasted bread.

**CHEESY GARLIC MUSHROOMS (V)**
Button mushrooms in a creamy mature Cheddar cheese sauce flavoured with garlic and herbs, finished with rocket. With lightly toasted bread.

**DESSERT**

**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.

**RASPBERRY AND WHITE CHOCOLATE MERINGUE (V)**
A hand-made, individual meringue roulade filled with whipped cream, raspberry sauce and white chocolate chips. Served with vanilla flavoured ice cream.

**CHRISTMAS PUDDING (V)**
Served with brandy sauce.

**DAMSON GIN ORCHARD PIE (V)**
A slice of Kentish Bramley apple and gin infused British damson & Stanley plum jam pie. 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.

**MAINS**

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

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

**CANDIED NUT ROAST (VE)**
A combination of candied cashew, pecan, almond nuts and peanut butter with butternut squash, spinach and root vegetables. Topped with a sticky red onion and black cherry relish and served with a jug of gravy.

**SLOW-COOKED BEEF STEW**
Succulent beef, cooked for 10 hours, in a rich marrow bone and red wine gravy with pan-fried Portobello mushrooms and caramelised port glazed shallots.

**ST CLEMENTS KILN ROASTED SALMON TART**
An orange scented pastry filled with soft creamy spinach with a flaked salmon sauce, topped with kiln roasted salmon and candied lemon crumble.

**FOUR CHEESE STEAK†**
£3.00 EXTRA
An 8oz sirloin steak cooked to your liking, topped with melted Cheddar, Monterey Jack, Stilton and Brie cheeses. Served with chips, grilled tomato, a flat mushroom and peas.

**ADD A BOWL OF PIGS IN BLANKETS OR CHEESY ROAST POTATOES (V) TO SHARE FOR ONLY £2.95 EACH**
CHILDREN’S FOOD
5-10 YEARS 2 COURSES £6.99 3 COURSES £8.49

STARTERS
- TOMATO SOUP (VE)
- GARLIC BREAD (VE)

MAINS
- ROAST TURKEY
  With roast potatoes, carrots, peas, a pig in blanket, sage and onion stuffing, gravy and cranberry sauce.
- VEGGIE SAUSAGES (VE)
  With roast potatoes, carrots, peas and gravy.
- BEEF OR VEGGIE BURGER (VE)*
  With lettuce and tomato in a toasted bun served with chips and baked beans.

DESSERTS
- ICE CREAM (V)
  Vanilla flavoured ice cream.
  (VE) Option available
- CHOCOLATE AND HAZELNUT ROULADE (V)
  Served with vanilla flavoured ice cream.

UNDER 5S
2 COURSE
£4.95
- ROAST TURKEY
  Served with roast potatoes, carrots, peas and gravy.
- VEGGIE SAUSAGES (VE)
  Served with roast potatoes, carrots, peas and gravy.

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 PINOT GRIS, ROSE OR PINOT NOIR
  2 BOTTLES FOR £34

- VEUVE CLIQUOT CHAMPAGNE (750ML)
  £45.25
Enjoy a chilled glass of prosecco on arrival £3 per person

## Adults’ Menu

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<thead>
<tr>
<th>Starters</th>
<th>Mains</th>
<th>Extras</th>
<th>Desserts</th>
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</thead>
<tbody>
<tr>
<td>Butternut Squash Soup (V)</td>
<td>King Prawn Cocktail</td>
<td>Ham Hock Terrine</td>
<td>Roast Turkey</td>
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<td></td>
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<td>Garlic Mushrooms (V)</td>
<td>Salmon Tart</td>
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<td>Beef Stew</td>
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<td>Four Cheese Steak†</td>
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<td></td>
<td></td>
<td>Candied Nut Roast (V)</td>
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<td>Pigs in Blankets</td>
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<td>Christmas Pudding (V)</td>
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<td>Damson Gin Orchard Pie (V)</td>
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<td>Raspberry Meringue (V)</td>
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<td>Cheese and Biscuits (V)</td>
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## Children’s Menu

### 5-10 Years

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<thead>
<tr>
<th>Starters</th>
<th>Mains</th>
<th>Desserts</th>
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<tbody>
<tr>
<td>Tomato Soup (V)</td>
<td>Garlic Bread (V)</td>
<td>Roast Turkey</td>
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<td>Veggie Sausages (V)</td>
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<td>Beef or Vegie Burger (V)</td>
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<td>Ice Cream (V)</td>
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<td></td>
<td>Chocolate Roulade (V)</td>
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<td>Roast Turkey</td>
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<td></td>
<td>Veggie Sausages (V)</td>
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<td>Ice Cream (V)</td>
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1. Please indicate how you would like your steak(s) cooked by entering a number in each box.

### Under 5s

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<thead>
<tr>
<th>Starters</th>
<th>Mains</th>
<th>Desserts</th>
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## Pre-Book Your Drinks

- **Oyster Bay** - (750mL)
  - 2 bottles for £34
  - Number of Bottles

- **Canaletto Prosecco** - (750mL)
  - 2 bottles for £32
  - Number of Bottles

- **Veuve Clicquot Champagne** - (750mL)
  - £45.25
  - Number of Bottles
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. 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. V - Suitable for vegetarians or vegetarian option available. Ve – Suitable for vegans or vegan option available. Ve* We cannot guarantee that our 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 dishes may contain bones. 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. 7. Prices include VAT. 8. We reserve the right to change, amend or withdraw this offer at any time without prior notice. 9. Photography is for illustrative purposes only.