



CHRISTMAS

AND THEN SOME...

FESTIVE MENU

2 COURSES £12.99

3 COURSES £14.99

27TH NOV
- 3RD JAN
Excluding
Christmas Day,
Boxing Day and
New Year's Day



THE BIG DAY

3 COURSES £47.99

25TH



CELEBRATION MENU

3 COURSES £16.99

Available Thursday 26th December 2019 and Wednesday 1st January 2020.

Marston's
SINNS
Be our guest.

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

CARVERY

OF WONDER

DAY OR NIGHT

WITH TASTY VEG
TEMPTING & BRIGHT

ORDERED FROM THE CARVERY?

Then you're good to go!
Simply head up to the carvery...

HAVING SOMETHING FROM THE MENU?

Then sit back and relax,
Your delicious food will be brought over to you...

GET
2 £10
VOUCHERS

To use in November or
January when you book
before 1st December
2019.*

*The booker gets 2 x £10 vouchers to be used between booking date and the end of January 2020 (excluding December 2019). The offer is £10 off food only, and only one voucher can be used per visit. No cash alternative or change can be given.

EAT, DRINK & BE MERRY

CHRISTMAS G&T

£5.50 EACH OR £15.00 FOR 3

The blend of Tanqueray Sevilla gin, cranberry juice and Britvic tonic gives a festive twist to a G&T.

FESTIVE SPRITZ

£5.50 EACH OR £15.00 FOR 3

Ciroc vodka and Chambord topped with lemonade creates a perfect Christmas treat.

Don't forget if you and your guests want a glass of Prosecco on arrival tick the box on your separate booking form!

FINISH OFF
WITH A DELICIOUS
BAILEYS
OR
BAILEYS
LATTE

TWINKLE TWINKLE
Cocktail Bar

PARTY
PACKAGES
AVAILABLE

Ask your party organiser
for the bundle deals available.



IF YOU HAVE AN ALLERGY OR INTOLERANCE, PLEASE SPEAK TO A MEMBER OF STAFF BEFORE YOU ORDER YOUR FOOD AND DRINKS.

**2 COURSES
£12.99**

STARTERS

TOMATO SOUP

With a cheese croûte and bread roll.

VEG When served without the cheese croûte.

KING PRAWN COCKTAIL

With brown bread.

CHICKEN, GARLIC AND SMOKED BACON PÂTE

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

* LET'S GET FESTIVE

MAINS

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

ROAST TURKEY, BEEF OR GAMMON

Hand-carved by our chefs, served with sage and onion stuffing and a Yorkshire pudding.

PARSLEY COD

A baked cod loin topped with a rich parsley sauce.

BEEF AND RIOJA PIE

Award-winning slow-cooked British beef in a rich Rioja gravy, all encased in shortcrust pastry and topped with puff pastry.

CANDIED NUT ROAST

A combination of candied cashew, pecan and almond nuts with peanut butter, butternut squash, spinach and root vegetables. Topped with a sticky red onion and black cherry relish.

**ADD PIGS IN BLANKETS
£2.00
TO SHARE**

DESSERTS

CHRISTMAS PUDDING

With brandy sauce.

CHOCOLATE AND CHERRY CHEESECAKE

A chocolate biscuit base, topped with an indulgent chocolate and cherry cheesecake, finished with a layer of chocolate ganache. Served with vanilla flavoured ice cream.

VEG When served with vegan vanilla flavour ice cream.

DAMSON GIN ORCHARD PIE

A slice of Kentish Bramley apple and gin infused British damson & Stanley plum jam pie. Served warm with custard.

VEG When served with vegan vanilla flavour ice cream.

CHEESE AND BISCUITS

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

FOR SOME EXTRA SPARKLE...

FOUR CHEESE STEAK† £3 EXTRA

An 8oz sirloin steak cooked to your liking, topped with melted Cheddar, Monterey Jack, Stilton and Brie cheese. Served with chips, grilled tomato, a flat mushroom and peas.

SNOWMAN BURGER £1 EXTRA

A beef burger on a cranberry sauce and stuffing base, with slices of creamy Brie cheese in a glazed bun, topped with crispy sprout fritters, pigs in blankets and cranberry sauce in a mini brioche slider. Served with chips and coleslaw.

SNOWMAN VEGGIE BURGER * £1 EXTRA

A soya burger on a cranberry sauce and stuffing base, topped with slices of creamy Brie cheese in a glazed bun, with crispy sprout fritters, mini veggie sausages and cranberry sauce in a mini brioche slider. Served with chips and coleslaw.

SWEET SHOP SUNDAE SHARER £1 EXTRA

A mountain of vanilla flavoured ice cream topped with Haribo Starmix™ sweets, Cadbury® selection box chocolates, cream and lashings of raspberry and chocolate sauce.

CHRISTMAS TACOS £1 EXTRA Your Christmas dinner served up in three Yorkshire pudding tacos!

Traditional Christmas:
Sliced turkey, stuffing and gravy

The best of Christmas:
4 pigs in blankets

The future of Christmas:
3 sprout fritters with cranberry sauce

**HARIBO
Starmix™**

THE BIG DAY

STARTERS

SPICED BUTTERNUT SQUASH AND SPINACH SOUP

With a bread roll.

VEG Option available.

CHEESY GARLIC MUSHROOMS

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

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.

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.

MAINS

3 COURSES £47.99

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

**ADD PIGS IN BLANKETS
£2.00
TO SHARE**

ROAST TURKEY, BEEF OR GAMMON

Hand-carved by our chefs, served with a pig in blanket, sage and onion stuffing and a Yorkshire pudding.

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.

PARSNIP AND SWEDE ROSTI

A combination of finely shredded root vegetables loaded with a spiced cranberry relish and topped with indulgent Brie cheese.

VEG When served without the Brie.

DESSERTS

CHRISTMAS PUDDING

With brandy sauce.

CHOCOLATE AND HAZELNUT ROULADE

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 CRANBERRY NUTTY CRUMBLE

A spiced Bramley apple & cranberry filling topped with a crunchy crumble made with pecan nut pieces, pumpkin seeds and oats. Served with custard.

VEG When served with vegan vanilla flavour ice cream.

KIR-ROYALE-INSPIRED CHEESECAKE

Blackcurrant creamy smooth cheesecake with pockets of blackcurrant and prosecco jam on a crisp biscuit base. Served with vanilla flavoured ice cream.

VEG When served with vegan vanilla flavour ice cream.

CHEESE AND BISCUITS

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

CELEBRATION MENU

AVAILABLE THURSDAY 26TH DECEMBER 2019 AND WEDNESDAY 1ST JANUARY 2020.

STARTERS

TOMATO SOUP

With a cheese croûte and bread roll.

VEG When served without the cheese croûte.

KING PRAWN COCKTAIL

With brown bread.

CHEESY GARLIC MUSHROOMS

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

MAINS

ROAST TURKEY, BEEF OR GAMMON

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

HUNTER'S CHICKEN

A chicken breast fillet topped with gammon, BBQ sauce and melted Cheddar cheese. Served with chips and a side salad.

SIRLOIN STEAK†

An 8oz sirloin steak cooked to your liking, topped with grilled mushrooms smothered in melted Stilton cheese. Served with chips, peas, grilled tomato and onion rings.

POSH FISH & CHIPS

A lemon sole fillet in our Pedigree ale batter. Served with chips, garden or mushy peas and tartare sauce.

CANDIED NUT ROAST

A combination of candied cashew, pecan and almond nuts with peanut butter, butternut squash, spinach and root vegetables. Topped with a sticky red onion and black cherry relish. Served with roast potatoes, seasonal vegetables and a jug of gravy.

**ADD PIGS IN BLANKETS
£2.00
TO SHARE**

DESSERTS

KIR ROYALE-INSPIRED CHEESECAKE

Blackcurrant creamy smooth cheesecake with pockets of blackcurrant and prosecco jam on a crisp biscuit base. Served with vanilla flavoured ice cream.

VEG When served with vegan vanilla flavour ice cream.

CHOCOLATE AND HAZELNUT ROULADE

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.

DAMSON GIN ORCHARD PIE

A slice of Kentish Bramley apple and gin infused British damson & Stanley plum jam pie. Served warm with custard.

VEG When served with vegan vanilla flavour ice cream.

CHEESE AND BISCUITS

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

† Suitable for vegetarians or vegetarian option available. **VEG** Suitable for vegans or vegan option available. 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, 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. 1oz equals 28.3 grams, all weights are approximate prior to cooking. Cadbury® is a registered trademark of Mondelez International. Prices include VAT. We reserve the right to change, amend or withdraw this offer at any time without prior notice. Photography is for illustrative purposes only.

UNDER 10'S

LITTLE ELVES



For all of our mains, choose from the full range of potatoes and seasonal vegetables on our carvery to accompany your meal, unless otherwise stated.

* FESTIVE MENU *

3 COURSE £7.49

STARTERS

TOMATO SOUP
GARLIC BREAD

MAINS

ROAST TURKEY, BEEF OR GAMMON
Served with sage and onion stuffing and a Yorkshire pudding.

VEGGIE SAUSAGES
 Option available.

BEEF BURGER

With lettuce and tomato in a toasted bun served with chips and baked beans.

VEGGIE BURGER *

With crisp lettuce and tomato in a lightly toasted bun served with chips and baked beans.

DESSERTS

ICE CREAM
 Vegan vanilla flavour ice cream.

CHOCOLATE BROWNIE
Served with vanilla flavour ice cream.

UNDER 5's
2 COURSES
£4.95

ROAST TURKEY, BEEF OR GAMMON
Served with sage and onion stuffing and a Yorkshire pudding.

VEGGIE SAUSAGES
 Option available.

ICE CREAM
 Vegan vanilla flavour ice cream.

THE BIG DAY

3 COURSE £23.99

STARTERS

TOMATO SOUP
GARLIC BREAD

BUTTERMILK CHICKEN GOUJONS

MAINS

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

VEGGIE SAUSAGES
 Option available.

DESSERTS

CHRISTMAS PUDDING
With custard.

ICE CREAM
 Vegan vanilla flavour ice cream.

FRESH FRUIT COCKTAIL

CHOCOLATE AND HAZELNUT ROULADE
Served with vanilla flavoured ice cream.

UNDER 5's
2 COURSES
£4.95

ROAST TURKEY, BEEF OR GAMMON
Served with sage and onion stuffing and a Yorkshire pudding.

VEGGIE SAUSAGES
 Option available.

ICE CREAM
 Vegan vanilla flavour ice cream.

CELEBRATION MENU

3 COURSE £8.49

STARTERS

TOMATO SOUP
GARLIC BREAD

BUTTERMILK CHICKEN GOUJONS

MAINS

ROAST TURKEY, BEEF OR GAMMON
Served with sage and onion stuffing and a Yorkshire pudding.

VEGGIE SAUSAGES
 Option available.

BEEF BURGER

With lettuce and tomato in a toasted bun served with chips and baked beans.

VEGGIE BURGER *

With crisp lettuce and tomato in a lightly toasted bun served with chips and baked beans.

DESSERTS

ICE CREAM
 Vegan vanilla flavour ice cream.

FRESH FRUIT COCKTAIL

CHOCOLATE AND HAZELNUT ROULADE
Served with vanilla flavour ice cream.

UNDER 5's
2 COURSES
£4.95

ROAST TURKEY, BEEF OR GAMMON
Served with sage and onion stuffing and a Yorkshire pudding.

BUTTERMILK CHICKEN GOUJONS
Served with chips and baked beans.

VEGGIE SAUSAGES
 Option available.

ICE CREAM
 Vegan vanilla flavour ice cream.

AVAILABLE
26TH DECEMBER
2019 AND
1ST JANUARY
2020.