



3 COURSES £22.99

Available on Thursday 26th December.



IF YOU HAVE AN ALLERGY OR INTOLERANCE, PLEASE SPEAK TO A MEMBER OF STAFF BEFORE YOU ORDER YOUR FOOD AND DRINKS. PLEASE ASK TO SEE OUR NGCI CHRISTMAS MENUS.



STARTERS

TOMATO SOUP (V)

With fresh watercress, cream, croutons and bread roll and butter.

(VE) OPTION AVAILABLE.

KING PRAWN COCKTAIL

With brown bread.

CREAMY GARLIC MUSHROOMS (V)

With lightly toasted bread.

HAM HOCK TERRINE

British slow-cooked ham hocks with figs and apricots. With caramelised red onion chutney and lightly toasted bread.

MAINS

ROAST CHICKEN SUPREME

With mashed potatoes, Chantenay carrots, chestnuts, mushrooms and chicken gravy.

DUO OF BEEF[†]

4oz Sirloin steak and slow-cooked British beef, shredded and pressed with caramelised onions. Served with mashed potatoes, Chantenay carrots, chestnuts, mushrooms and beef dripping gravy.

POSH FISH & CHIPS

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

CANDIED NUT ROAST (VE)

Cashew, pecan, almond nuts and peanut butter with 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.



PUDDINGS

BLACKCURRANT & PROSECCO CHEESECAKE (V)

With vanilla pod ice cream.

(VE) OPTION AVAILABLE.

RICH CHOCOLATE & HAZELNUT ROULADE (V)

With vanilla pod ice cream.

DAMSON GIN ORCHARD PIE (V)

Kentish Bramley apple and gin infused British Damson and Stanley plum jam pie. Served warm with custard.

(VE) OPTION AVAILABLE.

CHEESE & BISCUITS (V)

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

DINE with WINE

Pre-order your favourite wines now, ready to enjoy alongside your meal:

OYSTER BAY (750ML)

2 bottles for £34

**PINOT GRIS,
ROSE,
or PINOT NOIR**

CANALETTO PROSECCO

(750ML)

2 bottles for £32

VEUVE CLIQUOT CHAMPAGNE

(750ML)

£41.75



CHILDREN'S MENUS

5 - 10 YEARS 3 COURSES £11.49

STARTERS

**TOMATO
SOUP (VE)**

**GARLIC
BREAD (VE)**

**BUTTERMILK
CHICKEN
GOUJONS
WITH BBQ DIP**

MAINS

VEGGIE SAUSAGES (VE)
*With roast potatoes, carrots,
peas and gravy.*

**BEEF OR
VEGGIE (VE)*
BURGER**

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

ROAST CHICKEN

*Served on a bed of mashed
potatoes, with Chantenay carrots,
chestnuts, mushrooms and
chicken gravy.*

PUDDINGS

ICE CREAM (V)
*Vanilla pod ice cream.
(VE) OPTION AVAILABLE.*

**FRESH FRUIT
COCKTAIL (VE)**

**CHOCOLATE &
HAZELNUT
ROULADE (V)**
*Served with vanilla
pod ice cream.*

UNDER 5 YEARS

**2 COURSES
£4.95**

MAINS

VEGGIE SAUSAGES (VE)
*With roast potatoes, carrots,
peas and gravy.*

**BUTTERMILK
CHICKEN GOUJONS**

Served with chips and baked beans.

PUDDING

ICE CREAM (V)
*Vanilla pod ice cream.
(VE) OPTION
AVAILABLE.*

BOOKING FORM

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

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

ADULTS' MENU

STARTERS	MAINS		EXTRAS	PUDDINGS
TOMATO SOUP (V)	KING PRAWN COCKTAIL	GARLIC MUSHROOMS (V)	HAM HOCK TERRINE	ROAST CHICKEN SUPREME
	DUO OF BEEF	PISH FISH & CHIPS	CANDIED NUT ROAST (VE)	PIGS IN BLANKETS
	CHEESY ROAST POTATOES (V)	CHEESECAKE (V)	HAZELNUT ROULADE (V)	DAMSON GIN ORCHARD PIE (V)
	CHEESE AND BISCUITS (V)			

ENJOY A CHILLED GLASS OF PROSECCO ON ARRIVAL £3 PER PERSON, TICK



NAME:

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

CHILDREN'S MENU 5 - 10 YEARS

STARTERS	MAINS	PUDDINGS
TOMATO SOUP (VE)	GARLIC BREAD (VE)	CHICKEN BOUJONS
VEGGIE SAUSAGES (VE)	BEEF OR VEGGIE (VE)* BURGER	ROAST CHICKEN
ICE CREAM (V)	CHOCOLATE ROULADE (V)	FRESH FRUIT COCKTAIL (VE)

NAME:

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

UNDER 5S

MAINS	PUDD
VEGGIE SAUSAGES (VE)	CHICKEN BOUJONS
ICE CREAM(V)	

NAME:

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

* 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

PINOT GRIS
ROSE
PINOT NOIR

CANALETTO PROSECCO (750ML)
2 BOTTLES FOR £32

VEUVE CLIQUOT CHAMPAGNE (750ML)
£41.75

CONTACT DETAILS

Name

Phone No. Date of Birth

Email

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

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

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 chicken 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. 7. Prices include VAT. 8. We reserve the right to change, amend or withdraw this offer at any time without prior notice.

I enclose a deposit of £ per adult

Total £

For Boxing Day menu, a £5 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:

HOUSE STAMP