

The background is a vibrant green with a subtle, shimmering texture. It is decorated with numerous gold, glittery snowflakes of various sizes, scattered across the top and bottom edges. Interspersed among the snowflakes are small, golden, ribbon-like confetti pieces that appear to be falling or floating. The overall aesthetic is bright and celebratory, typical of a Christmas theme.

**CHRISTMAS
CELEBRATION
MENU**

SET MENU

3 COURSES

PEAK LUNCH 36.00

OFF-PEAK LUNCH 33.00

PEAK DINNER 43.00

OFF-PEAK DINNER 40.00

STARTERS

LEEK & POTATO SOUP (V)

Finished with a drizzle of cream and a chive garnish, served with bloomer bread & butter. 385 kcal
Served without butter and cream (VG) 266 kcal

SMOKED CHICKEN & HERB TERRINE

Served with sweet caramelised red onion chutney, rocket leaves, capers and lightly toasted bloomer bread & butter. 425 kcal

KING PRAWN & CRAYFISH SALAD

Finished with a lemon and chive mayo, cucumber and spring onion. 148 kcal

MINI BAKED CAMEMBERT (V)

Perfectly baked cheese with a sticky-sweet maple, cranberry & walnut topping, served with lightly toasted bloomer bread. 772 kcal

MAINS

HONEY GLAZED PORK BELLY

Cured pork belly glazed in a sweet honey, brown sugar & cider vinegar glaze, served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1630 kcal

BRAISED BEEF

Tender slow-cooked beef in a French onion gravy topped with Taw Valley Cheddar cheese and chives, served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1477 kcal

FILLET OF SALMON

Finished with a rich crayfish and tarragon Béarnaise butter sauce and served with roast baby potatoes in a butter & chive glaze, roast parsnips & carrots, Brussels sprouts, sugar snap peas and Tenderstem® broccoli. 996 kcal

SWEET POTATO & RED ONION MARMALADE SEEDED TART (VG)

Golden shortcrust pastry filled with sweet potato and spinach, topped with a red onion marmalade and a sprinkle of sunflower and pumpkin seeds, served with crisp British roast potatoes, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and rich gravy. 1070 kcal

TURKEY BREAST ROULADE

Tender turkey breast filled with a pork, sage & onion stuffing and wrapped in smoked streaky bacon, served with deliciously buttery mash, crisp British roast potatoes, a golden Yorkshire pudding, pigs in blankets, pork, cranberry & fig stuffing, roast parsnips & carrots, Brussels sprouts, sugar snap peas, Tenderstem® broccoli and lashings of rich beef gravy. 1307 kcal

WHY NOT MAKE IT A REAL PARTY? ADD A SHOT BETWEEN COURSES FOR £2.50

JÄGERMEISTER, CAZCABEL PREMIUM TEQUILA (COFFEE, HONEY OR COCONUT), LIMONCELLO OR SAMBUCA

DESSERTS

CHOCOLATE TRUFFLE BROWNIE TORTE (VG)

With espresso flavour Belgian chocolate sauce. 317 kcal

CHERRY CHEESECAKE (V)

Creamy New York style baked cheesecake with a sweet and fruity cherry compôte, served with vanilla ice cream. 466 kcal

FESTIVE FRUIT CRUMBLE (VG)

Served with non-dairy custard. 480 kcal

CHRISTMAS PUDDING (V)

Packed with juicy sultanas and a splash of cider and rum, served with hot brandy sauce and mince pie ice cream. 625 kcal

BRITISH CHEESE PLATE (V) + £4 supplement

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1043 kcal

EXTRAS

PIGS IN BLANKETS 225 kcal £2.50

PORK, CRANBERRY & FIG STUFFING 85 kcal £2.50

MINCE PIE (V) 189 kcal £1

ASSORTED CHOCOLATE LIQUEUR TRUFFLES (V) £2.50

5 sumptuous chocolate truffles in one of the following flavours: Milk, Dark, White, Salted Caramel, Orange Liqueur, raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz & Rum. 339 kcal

FESTIVE BUFFET

OUR BUFFETS ARE THE PERFECT PACKAGE FOR GROUPS OF 10 PEOPLE OR MORE.
BUFFET PRICES ARE PER PERSON. CALORIES BASED ON A BOOKING OF 10

GOLD PEAK 37.50 | OFF-PEAK 34.50

PANKO COATED CALAMARI STRIPS
WITH GARLIC AIOLI 1745 kcal

BUTTERMILK COATED TURKEY SLIDERS WITH
CRANBERRY MAYO 3571 kcal

CRUDITÉS WITH A SELECTION OF DIPS (V) 1113 kcal

MOZZARELLA, TOMATO & OLIVE SKEWERS (V) 939 kcal

HONEY & MUSTARD PIGS IN BLANKETS 1251 kcal

VEGETABLE GYOZA WITH
KOREAN BBQ SAUCE (VG-M) 715 kcal

TRIPLE COOKED CHUNKY CHIPS (V) 3054 kcal

MOZZARELLA, TOMATO & OLIVE BRUSCHETTA
WITH GARLIC AIOLI (V) 2058 kcal

CRISPY CHICKEN WINGS WITH
STICKY BBQ SAUCE 966 kcal

CRISPY COATED KING PRAWNS WITH A
MANGO, CHILLI & PINEAPPLE DRESSING 955 kcal

CHOCOLATE BROWNIE WITH ESPRESSO MARTINI
FLAVOUR BELGIAN CHOCOLATE SAUCE (V) 3313 kcal

DIAMOND PEAK 42.50 | OFF-PEAK 39.50

PANKO COATED CALAMARI STRIPS
WITH GARLIC AIOLI 1745 kcal

GARLIC BLOOMER BREAD (V) 2540 kcal

BUTTERMILK COATED TURKEY SLIDERS WITH
CRANBERRY MAYO 3571 kcal

CRUDITÉS WITH A SELECTION OF DIPS (V) 1113 kcal

QUORN™ BUTTERMILK STYLE CHEEZE BURGERS
WITH ROASTED PEPPERS, ICEBERG LETTUCE
AND DRESSED ROCKET (VG) 1607 kcal

MOZZARELLA, TOMATO & OLIVE SKEWERS (V) 939 kcal

VEGETABLE GYOZA WITH
KOREAN BBQ SAUCE (VG-M) 715 kcal

HONEY & MUSTARD PIGS IN BLANKETS 1251 kcal

TRIPLE COOKED CHUNKY CHIPS (V) 3054 kcal

CRISPY COATED WHITEBAIT WITH
TARTARE SAUCE 1335 kcal

MOZZARELLA, TOMATO & OLIVE BRUSCHETTA
WITH GARLIC AIOLI (V) 2058 kcal

DRESSED HOUSE SALAD (VG) 796 kcal

SOUTHERN-FRIED CHICKEN GOUJONS
WITH STICKY BBQ SAUCE 1976 kcal

CHOCOLATE BROWNIE WITH ESPRESSO MARTINI
FLAVOUR BELGIAN CHOCOLATE SAUCE (V) 3313 kcal

VEGAN PEAK 37.50 | OFF-PEAK 34.50

QUORN™ BUTTERMILK STYLE CHEEZE BURGERS
WITH ROASTED PEPPERS, ICEBERG LETTUCE
AND DRESSED ROCKET (VG) 1607 kcal

VEGETABLE GYOZA WITH
KOREAN BBQ SAUCE (VG-M) 715 kcal

DRESSED HOUSE SALAD (VG) 796 kcal

BBQ JACKFRUIT SOFT TACOS (VG) 1587 kcal

BREAD & OLIVES (VG) 3282 kcal

PLANT-BASED SOYA BURGERS WITH ROASTED
PEPPERS, VEGAN CHEEZE, ICEBERG LETTUCE
AND DRESSED ROCKET (VG) 1745 kcal

SWEET POTATO, SPINACH & RED ONION
MARMALADE SEEDED TARTS (VG) 1679 kcal

CHOCOLATE TRUFFLE BROWNIE TORTE WITH
ESPRESSO FLAVOUR BELGIAN CHOCOLATE SAUCE
AND A BISCOFF® BISCUIT CRUMB (VG) 1659 kcal

Adults need around 2000 kcal a day.

CANAPÉS

CHOOSE BETWEEN 3, 4 OR 6 CANAPÉS. PRICES ARE PER PERSON

3 CANAPÉS

7.00

4 CANAPÉS

9.00

6 CANAPÉS

12.00

CHOOSE FROM:

TOMATO & OLIVE CROSTINI WITH GARLIC AIOLI AND ROCKET (V) 144 kcal

CHILLI SPIKED AVOCADO ON CUCUMBER (VG) 34 kcal

SMOKED CHICKEN TERRINE & CHUTNEY CROSTINI 139 kcal

SMOKED SALMON & CRÈME FRAÎCHE BLINI 38 kcal

CRAB CROSTINI 146 kcal

HONEY & MUSTARD PIGS IN BLANKETS 125 kcal

BOWL FOOD

PERFECT FOR GROUPS OF 10 PEOPLE OR MORE. PICK 3, 5 OR 7 BOWLS PER PERSON

PEAK 3 BOWLS 35.00 | 5 BOWLS 40.00 | 7 BOWLS 45.00

OFF-PEAK 3 BOWLS 32.00 | 5 BOWLS 37.00 | 7 BOWLS 42.00

THREE BEAN CHILLI (VG)

Warming three bean & sweet potato chilli served with nachos and basmati rice. 448 kcal

BREADED PLAICE GOUJONS & CHIPS

Flaky plaice fillets in a golden breadcrumb, served with tartare sauce. 677 kcal

VEGETABLE THAI CURRY (VG)

Served with basmati rice. 414 kcal

VEGETABLE GYOZA (VG-M)

Japanese style dumplings served with an Asian style salad and sweet chilli sauce. 111 kcal

GLAZED CHICKEN SKEWERS

Tender grilled chicken marinated in a mango, chilli & pineapple dressing, served with roasted peppers and rocket leaves. 164 kcal

MINI CHICKEN & WILD MUSHROOM PIE

Tender chicken and wild mushroom encased in golden shortcrust pastry, served with buttery chive mashed potato and a rich beef gravy. 563 kcal

MAC 'N' CHEEZE (VG)

Oozing macaroni and vegan cheeze topped with smoky BBQ soya. 487 kcal

PEA, MINT & CHILLI PASTA (VG)

Pea, mint & mild chilli stuffed pasta drizzled with a lemon & olive oil dressing, served with slow-roasted tomatoes, peas, fresh mint and rocket leaves. 241 kcal

HOUSE SALAD (VG)

Quinoa salad tossed with Tenderstem® broccoli, cucumber, peas, sun-dried tomatoes, spinach, sugar snap peas, red onion, rocket leaves and sweet pomegranate seeds, drizzled with a lemon & olive oil dressing. 131 kcal

GLOUCESTER OLD SPOT SAUSAGES & MASH

Tender sausages served on a bed of buttery chive mashed potato with a rich beef gravy. 519 kcal

CHRISTMAS DINNER SKEWER

Tender turkey, a pig in blanket and pork, cranberry & fig stuffing stacked on a skewer and finished with a marmalade glaze, served with crisp British roast potatoes, roast parsnips & carrots, Brussels sprouts and rich beef gravy. 375 kcal

MERRY ETON MESS (V)

Pieces of meringue and Christmas pudding, juicy sultanas, a splash of cider and rum, with smooth double cream, a sweet & fruity raspberry coulis, cranberry sauce and strawberries. 469 kcal

Adults need around 2000 kcal a day.

BOOK NOW FOR A FANTASTIC CHRISTMAS CELEBRATION

OUR PEAK DATES FILL UP QUICKLY SO
CALL US ON 03300 949251 OR

SCAN THE QR CODE TO BOOK ONLINE



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
28 - NOV	29 - NOV	30 - NOV	1 - DEC	2 - DEC	3 - DEC	4 - DEC
5 - DEC	6 - DEC	7 - DEC	8 - DEC	9 - DEC	10 - DEC	11 - DEC
12 - DEC	13 - DEC	14 - DEC	15 - DEC	16 - DEC	17 - DEC	18 - DEC
19 - DEC	20 - DEC	21 - DEC	22 - DEC	23 - DEC	24 - DEC	25 - DEC
26 - DEC	27 - DEC	28 - DEC	29 - DEC	30 - DEC	31 - DEC	

KEY:

PEAK

OFF-PEAK

Adults need around 2000 kcal a day.

DO YOU HAVE ANY ALLERGIES?

Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change, and menus do not list all ingredients. Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes. **Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. There is significant risk of cross-contamination in our deep fat fryers.**

Fish and poultry dishes may contain bones. All weights are approximate uncooked. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. Ingredients are based on standard product formulations, variations may occur. Calories/nutritional values stated are subject to change.

(V) Suitable for vegetarians. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning (VG) Suitable for vegans. (VG-M) Suitable for vegans, however produced in a factory which handles milk and/or egg, with a 'may contain' warning. Some of our packages require a minimum number of people to be able to book. Please discuss with us at the time of booking. This menu requires a pre-order. We require a deposit to confirm your booking, and full pre-payment for all items pre ordered in advance. All pre-payments are fully redeemable against the total bill. Please refer to our full terms and conditions on our website: stonegategroup.co.uk/terms-conditions. Management reserves the right to withdraw/change offers (without notice). All menu items are subject to availability, and any substitutions will be discussed prior to your booking.

LANDMARK FESTIVE MENU BH