3 COURSE
SUN-TUE 27.99 WED-SAT 30.99

2 COURSE
SUN-TUE 24.99 WED-SAT 27.99

STARTERS

Cheese Duo (V)
A duo of rosemary & garlic breaded Brie and halloumi fries served with a cranberry and sticky-sweet red chilli dip. 634 kcal

King Prawn & Crayfish Seafood Salad
With lemon mayo, cucumber and spring onion. 148 kcal

Tomato & Basil Soup (V)
Served with bread and butter. 352 kcal
Without butter. (VG) 277 kcal

Duck Gyoza
Japanese style duck and sesame dumplings glazed with a sweet chilli and hoisin sauce. 197 kcal

MAINS

Turkey with all the Trimmings
Served with pork, cranberry & fig stuffing, pigs in blankets, crisp roast potatoes, roast parsnips, seasonal veg and lashings of rich red wine gravy. 749 kcal

Braised Beef
Tender slow-cooked beef in a French onion sauce topped with Taw Valley Cheddar cheese and chives, served with crisp roast potatoes, roast parsnips and seasonal veg. 1062 kcal

Fillet of Salmon
With a crayfish and tarragon Béarnaise butter sauce, roast baby potatoes with a butter and chive glaze and seasonal veg. 624 kcal

Sweet Potato & Red Onion Marmalade Seeded Tart (VG)
Golden shortcrust pastry filled with sweet potato and spinach, topped with red onion marmalade and a sprinkle of sunflower and pumpkin seeds, served with crisp roast potatoes, roast parsnips, seasonal veg and rich gravy. 1012 kcal

Festive Burger
Your choice of a succulent beef burger 1549 kcal or crispy southern-fried chicken fillet burger 1574 kcal topped with streaky bacon, a burger cheese slice, pork, cranberry & fig stuffing and cranberry sauce, stacked in a soft glazed bun with tangy burger sauce & tomato ketchup, crisp iceberg lettuce and diced onion & gherkin, served with pigs in blankets, skinny fries and a maple and Bourbon BBQ dip.

Xmas Plant-Based Burger (V)
Your choice of plant-based soya burger 1104 kcal or Quorn™ buttermilk style fillet 1049 kcal topped with a burger cheese slice, red onion, pomegranate seed, rocket and sweet chilli slaw, stacked in a soft glazed bun with sticky BBQ sauce, crisp iceberg lettuce and diced onion & gherkin, served with topped nachos and sticky BBQ sauce. Make it vegan by swapping your burger cheese slice to Violife grated mature (VG). +19 kcal

ADD A SIDE
Pork, Cranberry & Fig Stuffing 170 kcal £2.50
Pigs In Blankets 225 kcal £2.50
5 Assorted Chocolate Liqueur Truffles (V) 339 kcal £2.50

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

Pornstar Mochi (VG-M)
Passion fruit & mango soft mochi and gelato ice cream, served with fresh passion fruit and a fruity raspberry coulis. 190 kcal
Contains cashew nuts

Chocolate Truffle Brownie Torte (VG)
With espresso flavour Belgian chocolate sauce. 317 kcal

Salted Caramel Xmas Pud (V)
Christmas pudding filled with sultanas and a splash of cider and rum, drizzled with sweet salted caramel sauce and served with hot brandy sauce and freshly whipped double cream. 526 kcal

Bakewell Mousse
Crumbled biscuit base layered with velvety vanilla cheesecake mousse, cherry compote and Amaretto whipped double cream, topped with Maraschino flavour cocktail cherries. 761 kcal

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.

NIBBLE & MINGLE

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

BRONZE

SUN-TUE 14.99 WED-SAT 16.99

Sausage Rolls 1435 kcal

Red Pepper & Sesame Houmous and Bread (VG) 1618 kcal

Buttermilk Coated Turkey Mini Pink Sliders 3629 kcal

Panko Coated Calamari Strips
With red pepper mayo. 1937 kcal

Sticky BBQ Pigs In Blankets 1090 kcal

Fries (V) 2313 kcal

Garlic Breaded Mushrooms (V)
With garlic aioli dip. 1457 kcal

Crispy Cauliflower Wings (V)
With red pepper mayo. 2584 kcal

ADD A SHARING DESSERT PLATTER TO YOUR BRONZE OR SILVER BUFFET FOR £2
Cookie Crumb Profiteroles (V), Warm Brownie Bites (V) and Warm Mini Caramel Churros (V-M) 2864 kcal

SILVER

SUN-TUE 17.99 WED-SAT 19.99

All of the items in the bronze buffet **plus:**

Crispy BBQ Chicken Wings 872 kcal

Halloumi, Tomato & Olive Skewers (V) 1121 kcal

BBQ Beef Pink Tacos
With red pepper & sesame houmous, iceberg lettuce, sour cream, red chilli, rocket and spring onion. 1190 kcal

Southern-Fried Chicken Goujons
With sticky BBQ and garlic aioli dips. 2252 kcal

GOLD

SUN-TUE 20.99 WED-SAT 22.99

All of the items in the bronze & silver buffet **plus:**

Japanese Style Duck and Sesame Dumplings
With a sweet chilli and hoisin sauce. 738 kcal

Halloumi Fries
With sticky-sweet red chilli sauce. (V) 2289 kcal

Cod Goujons 1498 kcal

Sharing Dessert Platter
Cookie crumb profiteroles (V), warm brownie bites (V) and warm mini caramel churros. (V-M) 2864 kcal

VEGAN BUFFET

SUN-TUE 17.99 WED-SAT 19.99

Red Pepper & Sesame Houmous and Bread (VG) 1618 kcal

Dressed Mixed Salad
With soya beans & sesame seeds. (VG) 902 kcal

Vegan Hot Dogs (VG)
Served in a pink bun with ketchup, mustard, chopped onion & gherkin. 1823 kcal

Sweet Potato, Spinach & Red Onion Marmalade Seeded Tarts (VG) 1679 kcal

Quorn™ Buttermilk Style Fillet Mini Pink Sliders (VG) 1931 kcal

Japanese Style Veg and Sesame Dumplings
With a sweet chilli and hoisin sauce. (VG-M) 674 kcal

Smoky Soya Pink Tacos
With red pepper & sesame houmous, iceberg lettuce, vegan mayo, red chilli, rocket and spring onion. (VG) 1956 kcal

Chocolate Truffle Brownie Torte
With espresso flavour Belgian chocolate sauce and a Biscoff® biscuit crumb. (VG) 1659 kcal

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