

The background is a deep green with a fine, sparkling texture. Large, intricate gold snowflakes are scattered across the top and bottom edges. Small, shiny gold confetti and streamers are also visible, adding to the celebratory feel.

CHRISTMAS CELEBRATION MENU

SET MENU

3 COURSES

PEAK LUNCH 38.00

OFF-PEAK LUNCH 35.00

PEAK DINNER 45.00

OFF-PEAK DINNER 42.00

STARTERS

LEEK & POTATO SOUP (VG)

Leek & potato soup with truffle oil and chives. 166 kcal

HAM HOCK & PEA TERRINE

Roasted onion crostini with ham hock & pea terrine and fig & date chutney. 323 kcal

ASPARAGUS BRUSCHETTA (VG-M)

Asparagus bruschetta, Roquito® pepper & olive tapenade and herbs. 252 kcal

PRAWN & SALMON COCKTAIL

Smoked salmon & prawn cocktail with horseradish & tomato mayo, toasted brioche and cucumber ribbons. 317 kcal

BURRATA (V)

Burrata with broad bean & pine kernel pesto, plum tomato and balsamic glaze. 429 kcal

MAINS

All Mains Served With A Selection of Season Skin-On-Fries (VG) +181 kcal, Chive Mash (V) +123 kcal
or Maple Glazed Seasonal Vegetables (VG) +277 kcal

TURKEY FILLET IN BACON

Turkey fillet wrapped in bacon, basted with truffle butter and served with sticky pigs and pork, cranberry & date stuffing. 1044 kcal

XMAS BEEF BURGER

British Isles smashed beef burger topped with Black Bomber® Cheddar sauce and streaky bacon, in a roasted onion potato bun with mayo, pickles and watercress. 832 kcal

GRILLED HAKE

Grilled fillet of hake with wilted samphire and lobster cream sauce. 593 kcal

MUSHROOM WELLINGTON (VG)

Mushroom, cashew & almond nut wellington with fig & date sauce. 790 kcal

TURKEY PIE

Fully-encased turkey & smoked bacon pie with a creamy thyme sauce, served with beef gravy. 637 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

PRALINE BROWNIE (VG-M)

Dark chocolate, almond and hazelnut praline brownie with dairy-free Madagascan vanilla iced Kream and Lotus Biscoff® sauce. 644 kcal

XMAS CLEMENTINE TART (V)

Clementine citrus tart with Chantilly cream and white chocolate bark. 721 kcal

CHRISTMAS PUDDING (V)

Classic Christmas Brandy pudding with walnuts, served with salted caramel brand sauce and crushed amaretti biscuits. 673 kcal

VANILLA CHEEZECAKE (VG)

Baked vanilla cheezecake with freeze dried raspberry dust and sweet apple purée. 242 kcal

EXTRAS

STICKY PIGS £2.50

Sticky pigs wrapped in bacon. 633 kcal

MAPLE SPROUTS £2.50

Roasted maple sprouts with smoked bacon. 199 kcal

MINCE PIE (V) 189 kcal £1

ASSORTED CHOCOLATE

LIQUEUR TRUFFLES (V) £2.50

5 sumptuous chocolate truffles in a variety of the following flavours: milk, dark, white, salted caramel, orange liqueur, raspberry & Champagne, caramel, cappuccino, Champagne, Buck's fizz & rum. 313 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



Please note food choices are subject to availability due to major football events taking place during the festive period. Certain selections will not be available on major match days. Please ask the bar team for further guidance.

Adults need around 2000 kcal a day.

DO YOU HAVE ANY ALLERGIES?

Please inform staff of any allergies 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) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, 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.