

CARVERY FESTIVE MENU

SERVED FROM FRIDAY 29TH NOV 2024

2 COURSE £24.95, 3 COURSE £28.95

CHILDREN 2 COURSE £12.50, 3 COURSE £14.50

£10PP DEPOSIT TO GUARANTEE BOOKING

*

Potted duck liver & Cointreau pâté, toasted bloomer bread and cranberry sauce

Creamy Winter vegetable soup, herb croutons, warm bread and butter * (VGA)

Prawn & avocado cocktail, Marie Rose sauce, lemon and granary bread *

Oyster mushroom fritters on flour tortilla with houmous and roast garlic & herb mayonnaise (VG)**

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From the carvery

A selection of sage roasted turkey breast, honey roast ham and roast topside of British beef, freshly steamed, baked & roasted seasonal vegetables, creamed potatoes, fluffy roast potatoes & all the traditional festive trimmings *

From the kitchen

Pan fried fillet of sea bass, parsley buttered baby potatoes, wilted spinach,
Prosecco & lemon cream sauce (NGCI)

Beetroot Wellington, beetroot, onion & soya mince wrapped in puff pastry, roast potatoes,
seasonal vegetables and vegan gravy (VG)

Christmas pudding, brandy sauce and whipped Chantilly cream

Glazed vanilla crème brûlée, shortbread crumb and Baileys ice cream *

Rich chocolate tart with mulled berries (VGA)

British cheese board, biscuits, apple, celery and Plum Pudding ale chutney * (+£2.00 supplement)

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available, (NGCI) – No Gluten Containing Ingredients,

* Can be cooked without gluten.. If you suffer from a food related allergy please inform a team member for advice before you order.

Not all ingredients are listed on the menu & our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable due to circumstances affecting the supply chain it may be replaced by a similar alternative product. Fish may contain bones. Cooking oil may contain genetically modified ingredients. Adults require around 2000kcal per day.

CARVERY FESTIVE MENU 2024 ORDER FORM

PARTY NAME					
CONTACT NUMBER					
DATE OF EVENT					
NUMBER OF GUESTS					
DEPOSIT PAID	ADULTS	CHILDREN	EMAIL		

			MAINS				PUDDINGS				
			TO START		MUSHROOM		ROAST	SEABASS	BEETRoot	CHRISTMAS	VANILLA
DIETARY REQUIREMENTS ING - WITHOUT GLUTEN VG - VEGAN OTHER (PLEASE SPECIFY)	CHILDREN'S PORTION SIZE (TICK IF REQUIRED)	WINTER SOUP •/VGA	PRAWN COCKTAIL •	FRITTERS (VG)	CARVERY •	(NGCI)	(Vg)	PUDDING	CRÈME BRULÉE •	TART (VGA)	BOARD • +£2
GUEST NAME											

A non-refundable deposit is required to secure your booking. We need to be able to contact you regarding your booking but we won't keep your details for marketing purposes. Please read our privacy policy at jwlees.co.uk/privacy-policy for more information.

