

## CHRISTMAS DAY MENU

£79.95

£15PP DEPOSIT AND PRE-ORDER REQUIRED TO GUARANTEE BOOKING

\*

Potted chicken liver & brandy pâté, sticky caramelised fig & onion chutney and toasted rye bread

Creamed leek, potato & Stilton soup, crispy croutons, warm bread and butter \* (VGA)

Prawn cocktail with crayfish & smoked salmon, Marie Rose sauce, lemon and granary bread \*

Crispy tofu & smashed avocado on toast with shaved chestnuts and sage leaves (VG)

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Roast turkey breast, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables,

Yorkshire pudding, cranberry sauce and turkey gravy \*

Roast Sirloin of aged British beef, onion, mushroom & tarragon sauce, roast potatoes, seasonal vegetables  
and Yorkshire pudding \*

Lemon baked salmon fillet, parsley & Parmesan mash, buttered broccoli, chantenay carrots  
and tartar cream sauce (NGCI)

Butternut squash, walnut & falafel roast, vegan chipolata, roast potatoes, seasonal vegetables  
and vegan gravy (VG)

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Christmas pudding, brandy sauce and clotted cream ice cream

Rich chocolate tart with caramelised clementines (VGA)

Glazed white chocolate crème brûlée, double chocolate ice cream and shortbread crumb \*

British cheese board, biscuits, apple, celery and Plum Pudding ale chutney \*

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Freshly brewed coffee & mince pie

(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.

# CHRISTMAS DAY MENU 2024 ORDER FORM

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

DIETARY REQUIREMENTS	TO START			MAINS			PUDDINGS					
	DUCK PÂTE	LEEK & POTATO SOUP •/VGA	PRAWN COCKTAIL •	TOFU & AVOCADO (VG)	ROAST TURKEY •	ROAST BEEF •	SALMON (NGCI)	BUTTERNUT SQUASH ROAST (VG)	CHRISTMAS PUDDING	CHOCOLATE TART (VGA)	WHITE CHOC CRÈME BRULÉE •	CHEESE BOARD •
GUEST NAME												

A non-refundable deposit is required to secure your booking. Full payment will be required by 1st December 2024. 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](http://jwlees.co.uk/privacy-policy) for more information.