

# FESTIVE MENU

SERVED FROM FRIDAY 29<sup>TH</sup> 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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Festive roast turkey, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables,  
Yorkshire pudding and turkey gravy \*

Slow braised shin of British beef, creamy horseradish mash, glazed carrots, Yorkshire pudding  
and JW Lees ale gravy \*

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)

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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 supplement)

Festive sides £3.95

Festive roasties (V/NGCI)

Pigs in blankets

Baked cauliflower cheese (V/NGCI)

(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.

FESTIVE MENU 2024 ORDER FORM

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

	DIETARY REQUIREMENTS NG - WITHOUT GLUTEN VG - VEGAN OTHER (PLEASE SPECIFY)	TO START			MAINS			PUDDINGS			SIDES +£3.95					
		DUCK PÂTÉ	WINTER SOUP * /VGA	PRAWN COCKTAIL *	MUSHROOM FRITTERS (VG)	ROAST TURKEY *	SHIN OF BEEF *	SEA BASS (NGCI)	BETROOT WELLINGTON (VG)	CHRISTMAS PUDDING	CRÈME BRÛLÉE *	CHOCOLATE TART (VGA)	CHEESE BOARD * +£2	ROASTIES (V/NGCI)	PIGS IN BLANKETS	CAULIFLOWER CHEESE (V/NGCI)
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](https://jwlees.co.uk/privacy-policy) for more information.