CHRISTMAS DAY MENU

£89.50 PP

£15PP DEPOSIT & PRE-ORDER REQUIRED TO GUARANTEE YOUR BOOKING

TO START

Classic game & sherry soup, parsnip crisps, warm bread and butter *
Tea smoked duck breast, candy beet & orange salad
and wholegrain mustard dressing *

Pea & shallot ravioli, shaved chestnuts, baby leaf spinach, spring onion tops, vegan feta and pressed rapeseed oil (VG)

Seafood cocktail with prawns, queenie scallops, crayfish tails, smoked trout & smoked salmon, Marie-Rose sauce and granary bread *

MAIN COURSE

Roast turkey breast, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables, Yorkshire pudding and cranberry sauce *

Roast salmon fillet, lemon & parsley crushed potatoes, buttered greens, caper & crab hollandaise sauce (NGCI)

Grilled fillet of beef, filled with chicken liver pâté, wrapped in bacon, served with fondant potato, roast shallots and peppercorn & brandy sauce

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

PUDDINGS

Christmas pudding, rum sauce and brandy butter *

Mulled winter berry & cinnamon Arctic slice, boozy cream sauce

Rich chocolate tart with caramelised clementines

and clotted cream ice cream (VGA)

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

FOR AFTERS

Freshly brewed coffee & mince pies

This Christmas, JW Lees and

Coca Cola

are offering buy one get on

are offering buy one get one free on Coke Icon bottles for designated drivers.

(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 it may be replaced by a similar alternative product. Fish may contain bones



'TIS THE CHILDREN'S CHILDREN'S CHILDREN'S DAY MENU

£39.95PP £15PP DEPOSIT & PRE-ORDER REQUIRED TO GUARANTEE YOUR BOOKING

TO START

Chef's soup of the day, parsnip crisps, warm bread and butter *

Pea & shallot ravioli, shaved chestnuts, baby leaf spinach, spring onion tops, vegan feta and pressed rapeseed oil (VG)

Seafood cocktail with prawns, queenie scallops, crayfish tails, smoked trout & smoked salmon, Marie-Rose sauce and granary bread *

MAIN COURSE

Roast turkey breast, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables, Yorkshire pudding and cranberry sauce *

Roast salmon fillet, lemon & parsley crushed potatoes, buttered greens, caper and crab hollandaise sauce (NGCI)

Grilled medallion of beef fillet, creamy mash, roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

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

PUDDINGS

Rich chocolate tart, caramelised clementines and clotted cream ice cream (VGA)

Sticky toffee pudding with toffee sauce or custard

Santa's ice cream sundae, layers of vanilla ice cream with chocolate sauce,
marshmallows and whipped cream

Coca Cola

Full range of soft drinks available at the bar

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£89.50PP

£15PP DEPOSIT TO GUARANTEE YOUR BOOKING

Please complete this and hand to a member of the team along with your deposit payment.

Contact Number

Party Name

Email																		_
Number of Guest	s	Adults										Children						
Deposit paid																		
	DII	DIETARY REQUIREMENTS			TO START					MAINS				PUDDINGS				
GUEST NAME	OTHER (PLEASE SPECIFY)	VG - VEGAN	NG - WITHOUT GLUTEN	CHILDREN'S PORTION SIZE (TICK IF REQUIRED)	SOUP *	TEA SMOKE DUCK *	RAVIOLI (VG)	SEAFOOD COCKTAIL *	ROAST TURKEY *	ROAST SALMON (NGCI)	BEEF FILLET	BEETROOT WELLINGTON (VG)	CHRISTMAS PUDDING *	ARCTIC SLICE	CHOCOLATE TART (VGA)	CHEESE BOARD *	SANTA'S ICE CREAM SUNDAE (CHILDREN'S MENU)	STICKY TOFFEE PUDDING (CHILDREN'S MENU)

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 for more information.