FESTIVE MENU

2 courses £15.95 / 3 courses £18.95

Served from Monday 25th November 2019

Leek & potato soup topped with chives & warm bread & butter (vga/gfa)

Prawn & avocado cocktail with Marie Rose sauce & a lemon wedge (gfa)

Duck liver & orange pate with winter fruit chutney & toasted bloomer bread

Baked crispy crumb Brie with a cranberry & port compote (v)

Roast turkey breast served with sage & onion stuffing, chipolata sausage, Yorkshire pudding, buttered Brussels sprouts, roasted root vegetables, roast potatoes & turkey gravy (gfa)

Slow-cooked shin of British beef in its own rich braising sauce, served with creamy mash, seasonal vegetables & Yorkshire pudding (gfa)

Pan fried fillet of seabass with sautéed potatoes, buttered greens and a crab & Prosecco cream sauce (gfa)

Pumpkin tortelloni, broccoli florets, chopped chestnuts, crispy sage & rapeseed oil (vga)

Traditional Christmas pudding with brandy sauce (vga)

Chocolate & salted caramel tart with Cheshire Farm vanilla ice cream

Baked vanilla cheesecake with mulled red berries

British cheese board with biscuits, apple, celery & Plum Pudding ale chutney (gfa)

ADD SOME SPARKLE TO YOUR TABLE WITH A MAGNUM OF PROSECCO FOR £38.95

A non-refundable deposit of £5 per person is required to secure your booking for parties.
(v) suitable for vegetarians / (vga) vegan alternative available / (gfa) gluten free alternative available.
Before ordering, please let our Manager know of any allergies or dietary requirements.
Children's portions available at half price.

FESTIVE MENU PRE-ORDER FORM

2 courses £15.95 / 3 courses £18.95

A non-refundable deposit of £5 per person is required to secure your booking.

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

Name of organiser: _____

Date of party _____ Preferred time of dining: _____

Number of guests: _____ Contact number: _____

Email: _____

				STARTERS				MAINS				PUDDINGS				
Diner's name	GF alternative required?	Vegan alternative required?	Children's portion?	Leek & potato soup (vga/gfa)	Prawn cocktail (gfa)	Duck liver & orange pâté	Baked Brie (v)	Roast turkey (gfa)	Slow-cooked beef (gfa)	Fillet of seabass (gfa)	Pumpkin tortelloni (vga)	Christmas pudding (vga)	Chocolate & caramel tart	Baked vanilla cheesecake	Cheese board (gfa)	Deposit paid?

ADD SOME SPARKLE WITH A MAGNUM OF PROSECCO
(1 Magnum is the equivalent of 2 standard bottles)

No. of Magnums

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.