

GET TOGETHER THIS CHRISTMAS...

Whether you're celebrating with friends, arranging a works party with colleagues or planning an annual get together with your nearest & dearest for the festive season, we're committed to providing you with a safe and relaxed environment for your event. Our Festive Menu is served from the 26th November and is packed with traditional favourites for a delicious 2 or 3 course meal. We've got the perfect drinks accompaniments from our bar... with award-winning cask ales, seasonal spirits & quality wines.

To book your festive meal, please follow the steps below:

STEP ONE: Please visit our website or call us to check availability to book or enquire about your requirements. We'll require a reservation, pre-order and deposit for all bookings.

STEP TWO: To confirm your booking, please complete the menu order form and return it to us along with your non-refundable deposit, payable online in the link in your confirmation email or over the phone. For parties of less than 8 people you can book and pay your deposit online. For larger groups, please make an enquiry in our booking system and you can pay your deposit when we confirm your booking. Deposit payments are required within seven days of making your reservation. Bookings cannot be held without the deposit payment.

STEP THREE: On receipt of your deposit, we'll provide you with a final booking confirmation.

Please note we may have to change the size and makeup of parties to follow changes in Government guidelines on group bookings

We've shortlisted our favourite wines to pre-order for Christmas. The full list is on our website but this delicious selection will make ordering easy for your party. Wine will be ready on your table when you arrive. Pre-order payment is requested with deposits.

Name of wine	£ Per bottle	Qty bottles
Chiaro Garganega, Pinot Grigio, White, Italy	£16.65	
Outnumbered Sauvignon Blanc, White, New Zealand	£20.65	
Rosebud Zinfandel, Pink, USA	£17.95	
Poco Taruca Merlot, Red, Chile	£17.20	
Despacito Malbec, Red, Argentina	£19.95	
Prosecco Spumante NV, Italy	£21.95	
Prosecco Spumante NV, Italy, Magnum 1.5 litres	£45.00	
Taittinger Brut Champagne	£42.00	

This Christmas, JW Lees and *Coca-Cola* are offering buy one get one free on Coke Icon bottles for designated drivers.

J.W. LEES

CODE: HERCARVFEST21-X



CARVERY FESTIVE MENU

2 courses £15.95 / 3 courses £18.95
(Child £8.00 / £9.50)

A non-refundable deposit of £5 per person is required to secure your booking
 Served from Friday 26th November 2021



Creamed winter vegetable soup topped with sour cream & chives and served with warm bread & butter (v/gfa)

Prawn cocktail with Marie Rose sauce, granary bread & lemon (gfa)

Duck liver pâté with brandied spiced fruit, apple & Plum Pudding ale chutney and toasted sourdough

Crispy mushrooms in garlic crumb with lemon & coriander mayonnaise (vg)



A selection of freshly carved festive roasts with traditional trimmings, seasonal vegetables, roast potatoes, mash potatoes & our homemade Yorkshire pudding

Lemon baked salmon fillet with sautéed potatoes, buttered greens and a creamy white wine & prawn sauce (gfa)

Pea & shallot ravioli with shaved chestnuts, roast vine tomatoes, spring onions, spinach, rapeseed oil & vegan mozzarella (vg)



Traditional Christmas pudding with brandy sauce

Warm pear & almond tart with Cheshire Farm vanilla ice cream

Baked vanilla cheesecake with mulled red berries (vg/gfa)

Crumbly Lancashire cheese & creamy Stilton with apple & Plum Pudding ale chutney & fruit loaf (gfa)

(v) suitable for vegetarians / (vg) suitable for vegans / (gfa) gluten free alternative available.
 Before ordering, please let our Manager know of any allergies or dietary requirements.
 Should the listed product be unavailable due to current circumstances affecting the supply chain it may be replaced by a like-for-like substitute product

CARVERY FESTIVE MENU PRE-ORDER FORM

2 courses £15.95 / 3 courses £18.95
(Child £8.00 / £9.50)

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: _____

Diner's name	GF alternative required	Children portion	STARTERS			MAINS			PUDDINGS			Deposit paid
			Winter vegetable soup (vg/gfa)	Prawn cocktail (gfa)	Duck liver pâté	Crispy mushrooms (v)	Festive carvery (gfa)	Fillet of salmon (gfa)	Pea & shallot ravioli (vg)	Christmas pudding	Pear & almond tart	

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.