

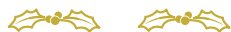
# FESTIVE MENU

2 courses £17.95 / 3 courses £20.95

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 £17.95 / 3 courses £20.95

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: \_\_\_\_\_

Diner's name	GF alternative required?	Vegan alternative required?	Children's portion?	STARTERS			MAINS			PUDDINGS			Deposit paid?	
				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

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

No. of Magnums	
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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.