CHRISTMAS DAY MENU

£79.95 PP
£15PP DEPOSIT & PRE-ORDER REQUIRED TO GUARANTEE YOUR BOOKING

TO START

Potted chicken liver & brandy pâté,
sticky caramelised fig & onion chutney and toasted rye bread
Creamed leek, potato & Stilton soup,
crispy croutons, warm bread and butter * (VGA)
Prawn cocktail with crayfish & smoked salmon,
Marie Rose sauce, lemon and granary bread *
Crispy tofu & smashed avocado on toast with shaved chestnuts
and sage leaves (VG)

MAIN COURSE

Roast turkey breast, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables, Yorkshire pudding, cranberry sauce and turkey gravy *
Roast Sirloin of aged British beef, onion, mushroom & tarragon sauce, roast potatoes, seasonal vegetables and Yorkshire pudding *
Lemon baked salmon fillet, parsley & Parmesan mash, buttered broccoli, Chantenay carrots and tartar cream sauce (NGCI)
Butternut squash, walnut & falafel roast, vegan chipolata, roast potatoes, seasonal vegetables and vegan gravy (VG)

PUDDINGS

Christmas pudding, brandy sauce and clotted cream ice cream
Rich chocolate tart with caramelised clementines (VGA)
Glazed white chocolate crème brûlée,
double chocolate ice cream and shortbread crumb *
British cheese board, biscuits, apple, celery and Plum Pudding ale chutney *

FOR AFTERS

Freshly brewed coffee & mince pies

This Christmas, JW Lees and

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

£34.95PP

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

TO START

Creamed leek, potato & Stilton soup, crispy croutons, warm bread and butter * (VGA)

Prawn cocktail & crayfish, Marie Rose sauce, lemon and granary bread *
Crispy tofu & smashed avocado on toast
with shaved chestnuts and sage leaves (VG)

MAIN COURSE

Roast turkey breast, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables, Yorkshire pudding, cranberry sauce and turkey gravy * Roast Sirloin of aged British beef, roast potatoes, seasonal vegetables and Yorkshire pudding *

Lemon baked salmon fillet, creamy mash, buttered broccoli, chantenay carrots and lemon cream sauce (NGCI)

Butternut squash, walnut & falafel roast, vegan chipolata, roast potatoes, seasonal vegetables and vegan gravy (VGA)

PUDDINGS

Rich chocolate tart with caramelised clementines (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



Full range of soft drinks available at the bar

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ADULTS £79.95 PP CHILDREN'S £34.95PP £15PP DEPOSIT TO GUARANTEE YOUR BOOKING

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

Party Name

Contact Number _																		_
Email																	_	
Number of Guests					Adults Children													
Deposit paid																		_
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	DIETARY REQUIREMENTS				TO START				MAINS				PUDDINGS					
	OTHER (PLEASE SPECIFY)	VG - VEGAN	NG - WITHOUT GLUTEN	CHILDREN'S PORTION SIZE (TICK IF REQUIRED)	CHICKEN PÂTÉ	LEEK, POTATO SOUP *	PRAWN COCKTAIL *	TOFU & AVOCADO ON TOAST (VG)	ROAST TURKEY *	ROAST BEEF *	SALMON FILLET (NGC)	BUTTERNUT SQUASH ROAST (VG)	CHRISTMAS PUDDING	CHOCOLATE TART (VGA)	WHITE CHOCOLATE CRÈME BRÛLÉE *	CHEESE BOARD *	SANTA'S ICE CREAM SUNDAE (CHILDREN'S MENU)	STICKY TOFFEE PUDDING (CHILDREN'S MENU)
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GUEST NAME																		

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.