Celebrate New Year Together

Terms & Conditions.
1. A deposit of £10 per adult diner is required – payable upon booking. This deposit is non-refundable. The balance of monies must be paid by Friday 4th December 2020.
2. Please be prompt, as we can only guarantee your table for 15 minutes.
3. We promise not to pass your information on to third parties. Data is held in compliance with the Data Protection Act 1998. Data controller: Marston’s PLC, Marston’s House, Brewery Road, Wolverhampton WV1 4JT.
4. Alcohol may only be purchased by persons aged 18 years or over and photographic identification may be required.
5. Vouchers and promotional offers are not valid when dining from this menu.
6. Bookings are valid for dining from this menu only.
7. Suitable for vegetarians or vegetarian option.
8. Suitable for vegans or vegan option available. We regret that we cannot guarantee that our fish/chicken/shellfish dishes do not contain bones or shell.
9. Allergen advice: Due to the way our food and drink is prepared it is not possible to guarantee the absence of allergens in our meals and drinks and we do not make a “free from” claim. Our allergen information only states allergens if they are an ingredient of a product. We do not include ‘may contain’ information. Our menu descriptions do not include all ingredients. Full allergen information is available. Please speak to a member of staff should you have any concerns.
10. Prices include VAT.
11. We reserve the right to change, amend or withdraw this offer at any time without prior notice.

Menu Available on Thursday 31st December 2020

New Year’s Eve Menu

3 COURSES £17.99

Get into the spirit of the season with a Gingle Berry Cocktail

Bombay Sapphire gin and Chambord black raspberry liqueur topped with bramblederry ginger foam for a festive starter

Contact Details

For Office Use Only:

Tel No.

Email

I enclose a deposit of £10 per person

For Office Use Only:

Internal Booking Reference:

We’d love to send you great offers for your favourite pub. If you’d like to be contacted by us, please tick here

Name

Signature

Date

Office Use Only:

Sign up to your favourite pub and be the first to hear about great offers and events.

Visit www.marstons.co.uk | Don’t forget to follow us on

Vouchers issued at the time the deposit is paid. Vouchers Issued on 25th November 2020

BOOK NOW

Photography is for representative purposes only.

Get your vouchers and get 10 in November 2020

Book by 15th November 2020 and get 10* voucher

Vouchers redeemable against food only to use on two visits throughout January 2021.

* Booker will receive two £5 vouchers.

* Suitable for vegetarians or vegetarian option.

* Suitable for vegans or vegan option available.
If you have an allergy or intolerance, please speak to a member of our team before you order your food & drinks.

Full allergen & dietary information is available.

**STARTERS**

**FRENCH ONION SOUP V**
Topped with fresh pea shoots and a crispy cheese and chive croûte. Served with a bread roll and butter.

**VE** When served without the cheese and chive croûte and butter.

**CHICKEN AND CHORIZO TERRINE**
British chicken and chorizo, slow-cooked and pressed in a traditional terrine with tarragon and parsley. Served with caramelised red onion chutney and lightly toasted bread.

**PRAWN AND CRAYFISH COCKTAIL**
Prawns and crayfish tails topped with Marie Rose sauce on crisp lettuce with a dusting of paprika. Served with brown bread and butter.

**RED ONION, BRIE AND CRANBERRY TART V**
Crisp shortcrust pastry filled with sliced red onion, Brie and cranberries, set in a savoury egg custard. Served with a salad garnish.

**MAINS**

**HUNTER’S PIG IN BLANKET CHICKEN**
A roasted chicken breast topped with pigs in blankets, smothered with BBQ sauce and melted Cheddar cheese. Served with chips and a side salad.

**CHAMPAGNE SALMON**
Grilled salmon fillet served with a Champagne hollandaise sauce. Served with smoked Applewood™ cheese mash, garden peas, carrots and wilted spinach.

**CANDIED NUT ROAST VE**
A combination of candied cashews, pecans, almonds and peanut butter with butternut squash, spinach and root vegetables. Topped with a sticky red onion and black cherry relish. Served with roast potatoes and seasonal vegetables.

**GARLIC MUSHROOM SIRLOIN**
An 8oz sirloin steak, grilled to your liking, topped with sliced mushrooms in a rich creamy garlic sauce with spinach. Served with chips, onion rings, half a grilled tomato and garden peas.

**DESSERTS**

**PRALINE CHOCOLATE TART V**
A date and mixed nut case, filled with a Belgian chocolate coconut praline filling. Served with ice cream.

**VE** When served with vegan vanilla flavour ice cream.

**STICKY TOFFEE PUDDING V**
Rich sponge pudding studded with dates, topped with a sticky toffee flavour sauce. Served warm with custard.

**ZESTY SUNDAE V**
Scoops of vanilla ice cream layered with pieces of lemon drizzle cake, zesty lemon sauce and tart red berries, all topped with cream.

**CHEESE AND BISCUITS V**
Stilton, Brie and Cheddar cheese served with biscuits, grapes, celery and caramelised red onion chutney.

**ADD THAT EXTRA SPARKLE TO YOUR CHRISTMAS MEAL**

**ENJOY A GLASS OF PROSECCO ON ARRIVAL - ONLY £4 PER PERSON**

How to Book...

Please complete your guests’ meal choices below and your contact details overleaf, then hand in this booking form with your deposit to a member of staff who will be happy to confirm your booking. You can also make a Christmas booking enquiry online at christmas.marstons.co.uk

**HOW MANY PEOPLE IS THIS BOOKING FOR?**

**WHAT IS YOUR PREFERRED DINING TIME?**

**NAME**

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<thead>
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<td><strong>VEGAN ICE CREAM SUNDAE V</strong></td>
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**HOW MANY GLASSES?**

Indicate how many glasses:

If any of your guests have an allergy, intolerance or a special dietary requirement please state below, including the guest’s name:

If you are ordering the Garlic Mushroom Sirloin, please indicate in the box how you would like your steak cooked: R - Rare | MR - Medium Rare | M - Medium | MW - Medium Well | WD - Well Done

Tick your choice of dishes below. If you would like to order the vegan option of a dish, please write VE in the box.

NAME

| | FRENCH ONION SOUP V | CHICKEN AND CHORIZO TERRINE | PRAWN AND CRAYFISH COCKTAIL | RED ONION, BRIE AND CRANBERRY TART V | HUNTER’S PIG IN BLANKET CHICKEN | CHAMPAGNE SALMON | CANDIED NUT ROAST VE | GARLIC MUSHROOM SIRLOIN | PRALINE CHOCOLATE TART V | STICKY TOFFEE PUDDING V | ZESTY SUNDAE V | VEGAN ICE CREAM SUNDAE V | CHEESE AND BISCUITS V |