Menu available on Friday 25th December 2020.

BOOK NOW
3 COURSES £47.99

TERMS & CONDITIONS:
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 4JF. 4. Alcohol may only be purchased by persons aged 18 years or over and photographic identification may be required at the party. 5. Vouchers and promotional offers are not valid when dining from this menu. 6. Bookings are valid for dining from this menu only. 7. V-Suitable for vegetarians or vegetarian option. VE-Suitable for vegans or vegan option available. We regret that we cannot guarantee that our fish/turkey/lamb/beef/game/shellfish dishes do not contain bones or shell. 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. Where we state a weight, it’s a raw weight and 1oz equals approximately 28 grams. 8. Cadbury is a registered trademark of Mondeléz International. 9. Prices include VAT. 10. We reserve the right to change, amend or withdraw this offer at any time without prior notice. 11. Photography is for representative purposes only.

Enjoy Christmas Together
3 COURSES £47.99
Mains

**ROAST TURKEY**
Hand-carved slices of succulent roast turkey, served with roast potatoes, seasonal vegetables, Yorkshire pudding, pigs in blankets, seasoned pork stuffing, rich port gravy and cranberry sauce.

**LEMON SOLE WITH PRAWNS**
Grilled lemon sole fillet and Argentine red prawns with a caramelised butter hollandaise sauce. Served on a bed of crushed new potatoes with seasonal vegetables and toasted vine tomatoes.

**AUBERGINE SCHNITZEL AND CARROT WELLINGTON V**
Hand-made, pan-fried aubergine schnizel accompanied by a roasted carrot and mushroom wellington. Served with roast potatoes, seasonal vegetables and gravy.

**BLUE CHEESE SOUFFLÉ V**
A baked soufflé with blue cheese and fig chutney. Served with a bread roll and butter.

**GAME PÂTÉ**
A coarse pâté of duck, pork and game. Served with a plum chutney and lightly toasted bread.

**BRAISED STEAK**
Slow-cooked rump steak in a rich red wine, thyme and roasted root vegetable gravy. Served with roast potatoes and seasonal vegetables.

**BUTTERNUT SQUASH, GARLIC AND SAGE SOUP V**
Topped with fresh pea shoots and a crispy croûte. Served with a bread roll and butter. **VE** When served without the butter.

**TOMATO AND HERB SCALLOPS**
Scallops pan-fried in a tomato flavour sauce. Served with a salad garnish.

**CHRISTMAS PUDDING V**
A classic pudding made with sultanas, citrus peel and rum. Served with brandy sauce.

**CHOCOLATE AND IRISH CREAM ROULADE V**
A slice of hand-made light chocolate sponge roulade, filled and smothered with an Irish whiskey cream and covered in milk chocolate shavings. Served with ice cream.

**HOT TODDY FILO PARCEL V**
A filo pastry crown with a Bramley apple, whisky and lemon filling. Served warm with custard.

**LIME AND PISTACHIO TORTE V**
Crispy digestive crumb-topped with a citrus sponge and zesty lime cheesecake, finished with a smooth mousse and crushed pistachios. Served with ice cream. **VE** When served with vanilla flavour ice cream.

**CHICKEN NUGGETS V**
Hand-made, pan-fried aubergine schnitzel served with a Cadbury ® Flake and chocolate sauce.

**GARLIC BREAD VE**
A classic garlic bread served with a Cadbury ® Flake and chocolate sauce.

**VEGETARIAN CAMELIA VE**
A classic vegetarian dish served with a Cadbury ® Flake and chocolate sauce.

**CHRISTMAS PUDDING V**
Served with custard.

**ICE CREAM V**
Served with a Cadbury ® Flake and chocolate sauce. **VE** option available.

**CHOCOLATE BROWNIE V**
Served with ice cream.

**UNDER 5S 2 COURSES £5.99**

**ROAST TURKEY**
Served with roast potatoes, carrots, parsnips and gravy.

**VEGGIE SOYA SAUSAGES VE**
Served with roast potatoes, carrots, parsnips, peas and gravy.

**CHRISTMAS PUDDING V**
Served with brandy sauce.

**ICE CREAM V**
Served with a Cadbury ® Flake and chocolate sauce. **VE** option available.

**COFFEE AND PRALINE ROLL VE**
Hand-made, pan-fried aubergine schnitzel served with a Cadbury ® Flake and chocolate sauce.

**WELSH HARVEST VE**
Served with a Cadbury ® Flake and chocolate sauce.

**CHOCOLATE AND IRISH CREAM ROLL VE**
Served with brandy sauce.

**CHRISTMAS PUDDING V**
Served with custard.

**ICE CREAM V**
Served with a Cadbury ® Flake and chocolate sauce. **VE** option available.

**LIME & PISTACHIO TORTE V**
Served warm with custard.

**CHRISTMAS PUDDING V**
Served with custard.

**ICE CREAM V**
Served with a Cadbury ® Flake and chocolate sauce. **VE** option available.

**CHOCOLATE BROWNIE V**
Served with ice cream.

Add a bowl of...

**PIGS IN BLANKETS OR CHEESY ROAST POTATOES V TO SHARE FOR ONLY £2.95 EACH.**

<table>
<thead>
<tr>
<th>Indicate how many bowls:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pigs in blankets</td>
</tr>
<tr>
<td>Cheesy roast potatoes</td>
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</tbody>
</table>

Add that extra sparkle to your Christmas meal.

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

How To Book...

Where possible please complete and return your dish choices by 6th November 2020.

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.

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

**WHAT IS YOUR PREFERRED DINING TIME?**

<table>
<thead>
<tr>
<th>ADULTS</th>
<th>Starters</th>
<th>Mains</th>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>NAME</td>
<td>BUTTERNUT SQUASH, GARLIC AND SAGE SOUP V</td>
<td>ROAST TURKEY</td>
<td>CHRISTMAS PUDDING V</td>
</tr>
<tr>
<td></td>
<td>TOMATO SOUP V</td>
<td>LEONE S NICHELSON AND CARROT WELLINGTON V</td>
<td>CHOCOLATE AND IRISH CREAM ROULADE V</td>
</tr>
<tr>
<td></td>
<td>GARLIC BREAD VE</td>
<td>BRAISED STEAK</td>
<td>HOT TODDY FILO PARCEL V</td>
</tr>
<tr>
<td></td>
<td>AUBERGINE SCHNITZEL</td>
<td>LIME AND PISTACHIO TORTE V</td>
<td>CHEESE AND BISCUITS V</td>
</tr>
<tr>
<td></td>
<td>GAME PÂTÉ</td>
<td>CRUSHED NEW POTATOES WITH SEASONAL VEGETABLES</td>
<td>COFFEE AND PRALINE ROLL VE</td>
</tr>
<tr>
<td></td>
<td>BUTTERNUT SQUASH SOUP V</td>
<td>ROASTED CARROT AND MUSHROOM WELLINGTON VE</td>
<td>COFFEE AND PRALINE ROLL VE</td>
</tr>
<tr>
<td></td>
<td>BLUE CHEESE SOUFFLÉ V</td>
<td>VEGETARIAN CAMELIA VE</td>
<td>CHEESE AND BISCUITS V</td>
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<td>CHICKEN NUGGETS V</td>
<td>GARLIC BREAD VE</td>
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</table>

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

<table>
<thead>
<tr>
<th>Adults</th>
<th>Children 5-10 years</th>
<th>Children under 5</th>
<th>No. of high chairs required</th>
</tr>
</thead>
<tbody>
<tr>
<td>NAME</td>
<td>5 – 10 YEARS 3 COURSES £23.99</td>
<td>UNDER 5S 2 COURSES £5.99</td>
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</table>