_MENU

Enjoy Christmas Together

Menu available Saturday 26th December 2020

3 COURSES £20.99

GET INTO THE SPIRIT OF THE SEASON WITH A GLINGLE BERRY COCKTAIL

Bombay Sapphire gin and Chambord black raspberry liqueur topped with lemonade creates a perfect Christmas treat.

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. 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. Alcohol may only be purchased by persons aged 18 years or over; photographic identification may be required at the party.

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.

V - Suitable for vegetarians or vegetarian option. VE - Suitable for vegans or vegan option available. VE* - Suitable for vegans or vegan option available. We cannot guarantee that our vegan dishes have been cooked in dedicated vegan fryers. Please ask a member of staff for more information.

We regret that we cannot guarantee that our fish/chicken/turkey/beef/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. 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 if you have any concerns.

Where we state a weight, it's a raw weight and 1 oz 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.

OFFICE USE ONLY:

TEL NO.
EMAIL
DATE OF BIRTH
INTERNAL BOOKING REFERENCE
PHC NO:
I ENCLOSE A DEPOSIT OF: £10 PER PERSON TOTAL: £
WE’D LOVE TO SEND YOU GREAT OFFERS FOR YOUR FAVOURITE PUB. IF YOU’D LIKE TO BE CONTACTED BY US, PLEASE TICK HERE

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

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Terms and conditions apply. See voucher for full terms.
If any of your guests have an allergy, intolerance or a special dietary requirement please state below, including the guest's name:

| 5-10 YEARS | 3 COURSES £10.49
|------------|------------------------
| Starters   | TOMATO SOUP V
|            | GARLIC BREAD VE
| Mains      | ROAST TURKEY
|            | VEggie Soya Sausages VE
|            | BEEF BURGER
|            | VEGGIE SOYA BURGER VE*
| Desserts   | ICE CREAM V
|            | CHOCOLATE BROWNIE V

### 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

#### Starters

**RED PEPPER AND TOMATO SOUP V**
Topped with fresh pea shoots, cream and cress. Served with a bread roll 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.

**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.

**TOMATO AND HERB SCALLOPS**
Scallops pan-fried in a tomato flavour butter with bacon.

#### 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.

**SLOW-COOKED DUCK**
Sous vide duck breast with a sour cherry and vodka sauce. Served with mashed potatoes and seasonal vegetables.

**MUSHROOM AND CHESTNUT PIE VE**
Crisp pastry encasing mushrooms and chestnuts in a rich red wine and tarragon gravy. Served with chips, seasonal vegetables and gravy.

**LEMON SOLE**
Grilled lemon sole fillet served with a champagne hollandaise sauce, crushed new potatoes and seasonal vegetables.

**DUO OF BEEF**
40 oz sirloin steak and slow-cooked Scottish beef, shredded and pressed with caramelised onions. Served with mashed potatoes, Chantenay carrots, chestnuts, mushrooms and beef dripping gravy.

#### Desserts

**LEMON MERINGUE PROFITEROLE V**
A giant profiterole filled with whipped cream, crushed meringue pieces and zesty lemon drizzle sauce. Served with ice cream.

**CARAMEL APPLE TART V**
A light pastry tart filled with chunky Bramley apples and caramel sauce, finished with a crunchy crumble topping. Served warm with custard.

**BELGIAN CHOCOLATE CUP V**
A dark Belgian chocolate semi-sphere filled with indulgent Belgian chocolate mousse. Served with fresh strawberries and Scottish cream shortbread.

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

**CARAMEL APPLE TART V**
A dark Belgian chocolate semi-sphere filled with indulgent Belgian chocolate mousse. Served with fresh strawberries and Scottish cream shortbread.

**LEMON MERINGUE PIE**
Belgian chocolate mousse. Served with meringue pieces and zesty lemon drizzle sauce. Served warm with custard.

**GARLIC BREAD VE**
Served with ice cream.

**BELGIAN CHOCOLATE BROWNIE V**
Served with a Cadbury ® Flake and chocolate sauce.

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

**CHOCOLATE BROWNIE V**
Served with a Cadbury ® Flake and chocolate sauce.

Add that extra sparkle to your Christmas meal

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

**Add that extra sparkle to your Christmas meal**

**Enjoy a glass of prosecco on arrival**

**Only £4 per person**

Indicate how many glasses:

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