



Please drink responsibly.
drinkaware.co.uk
for the facts

25ml Bombay Bramble Gin,
25ml Disaronno® and
R. White's Lemonade creates a
perfect Christmas treat.

**Berry
Spritzmas**
GET INTO
THE SPIRIT
WITH A
OF THE SEASON



BOOKER WILL RECEIVE TWO £5
VOUCHERS REDEEMABLE AGAINST
FOOD ONLY TO USE ON TWO VISITS
THROUGHOUT JANUARY 2022.
Vouchers issued at the time the deposit is paid or upon your visit.
Terms and conditions apply. See voucher for full terms.

Book by 14th November 2021
and get £10 in Vouchers

BOOK NOW

Enjoy our Festive Menu from 22nd Nov - 30th Dec*
*EXCLUDES CHRISTMAS DAY & BOXING DAY

CONTACT DETAILS

NAME	
TEL NO.	DATE OF BIRTH
EMAIL	
I ENCLOSE A DEPOSIT OF: £2 PER PERSON TOTAL: £	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 <input type="checkbox"/>	PHC NO:

TERMS & CONDITIONS.

1. A deposit of £2 per adult diner is required – payable upon booking. This deposit is non-refundable. The balance of monies must be paid on the day. 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 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 available. **VE** - Suitable for vegans or vegan option available. **VE*** 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/turkey/chicken/pork/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 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 on our website. 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. Prices include VAT. 9. We reserve the right to change, amend or withdraw this offer at any time without prior notice. 10. Photography is for representative purposes only. 11. **☿** Contains alcohol.

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

FESTIVE MENU

Enjoy Christmas Together

2 Courses £15.50
3 Courses £18.50

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 on our website.



Starters

FRENCH ONION SOUP **V**

Topped with fresh pea shoots, cream and a crispy cheese and chive croûte. Served with a bread roll and butter.

VE When served without the cheese and chive croûte, cream 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, lightly toasted bread and butter.

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

ROAST TURKEY

Hand-carved slices of succulent roast turkey, served with herb roasted potatoes, seasonal vegetables, pigs in blankets, seasoned pork stuffing, gravy **V** and cranberry sauce.

CHAMPAGNE SALMON

Grilled salmon fillet served with a Champagne hollandaise sauce **V**, crushed new potatoes and seasonal vegetables.

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 herb roasted potatoes, seasonal vegetables and gravy **V**.

DUO OF BEEF

4oz 28-day aged sirloin steak and slow-cooked British beef, shredded and pressed with caramelised onions. Served with mashed potatoes, seasonal vegetables, chestnuts, mushrooms and beef dripping and merlot gravy **V**.

SLOW-COOKED PORK TENDERLOIN

Pork tenderloin with sage wrapped in smoked bacon. Served with herb roasted potatoes, seasonal vegetables and gravy **V**.

Desserts

CHRISTMAS PUDDING **V**

A classic pudding made with sultanas, citrus peel and rum. Served with brandy sauce **V**. **VE** When served with vegan vanilla flavour ice cream.

LEMON AND STEM GINGER CHEESECAKE **V**

A baked lemon cheesecake with a crunchy biscuit base, finished with stem ginger pieces. 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.

VE When served with vegan vanilla flavour ice cream.

MINT CHOCOLATE GATEAU

Dark and white mint chocolate mousse layered with chocolate sponge and decorated with mint chocolate rosettes. Served with ice cream.

RASPBERRY AND WHITE CHOCOLATE MERINGUE **V**

A slice of a rich hand-made roulade filled with whipped cream, raspberry sauce and white chocolate chips. Served with ice cream.

CHEESE AND BISCUITS **V**

Stilton, Brie and Cheddar cheese with biscuits, grapes, celery and caramelised red onion chutney.

Children's Food

5 - 10 YEARS

2 Courses £6.99 | 3 Courses £8.99

Starters

TOMATO SOUP **V**

VE Option available.

GARLIC BREAD **VE**

Mains

ROAST TURKEY

Served with herb roasted potatoes, seasonal vegetables, a pig in blanket, seasoned pork stuffing, gravy and cranberry sauce.

VEGGIE SAUSAGES **VE**

Served with herb roasted potatoes, seasonal vegetables and gravy.

BEEF BURGER

With crisp lettuce in a lightly toasted bun, served with chips and baked beans.

VEGGIE BURGER **VE***

With crisp lettuce in a lightly toasted bun, served with chips and baked beans.

Desserts

ICE CREAM **V**

Served with a chocolate 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.

Indicate how many bowls:

Pigs in blankets £3.99

Cheesy roast potatoes **V** £3.49

Add that extra sparkle to your Christmas meal
ENJOY A GLASS OF PROSECCO ON ARRIVAL - ONLY £4 PER PERSON

Indicate how many glasses:



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

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 DATE AND TIME?

HOW MANY PEOPLE IS THIS BOOKING FOR?

Adults Children 5-10 years Children under 5 No. of high chairs required.

Children under 5 can order from the usual children's menu and are not required to pre-order.

If you are ordering the **Duo of Beef**, 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

ADULTS	Starters				Mains				Desserts						5-10 YEARS	Starters		Mains			Desserts			
Tick your choice of dishes below. If you would like to order the vegan option of a dish, please write VE in the box.	FRENCH ONION SOUP V	CHICKEN AND CHORIZO TERRINE	PRAWN AND CRAYFISH COCKTAIL	RED ONION, BRIE & CRANBERRY TART V	ROAST TURKEY	CHAMPAGNE SALMON	CANDIED NUT ROAST VE	DUO OF BEEF	SLOW-COOKED PORK TENDERLOIN	CHRISTMAS PUDDING V	LEMON & GINGER CHEESECAKE V	CARAMEL APPLE TART V	MINT CHOCOLATE GATEAU	RASPBERRY & WHITE CHOCOLATE MERINGUE V	CHEESE AND BISCUITS V		TOMATO SOUP V	GARLIC BREAD VE	ROAST TURKEY	VEGGIE SAUSAGES VE	BEEF BURGER	VEGGIE BURGER VE*	ICE CREAM V	CHOCOLATE BROWNIE V
NAME																								

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