FESTIVE MENU

2 courses £17.95 / 3 courses £20.95
(Child £9 / £10.50)

A non-refundable deposit of £5 per person is required to secure your booking
Served from Wednesday 25th November 2020

Creamed winter vegetable soup topped with sour cream and chives &
served with warm bread & butter (v/gfa)

Prawn cocktail with Marie Rose sauce, granary bread & lemon (gfa)

Duck liver pâté with brandied spiced fruit, apple & Plum Pudding ale chutney and toasted sourdough

Crispy mushrooms in garlic crumb with lemon & coriander mayonnaise (vg)

Roast turkey breast served with sage & onion stuffing, chipolata sausage, a Yorkshire pudding,
buttered Brussel sprouts, roasted root vegetables, roast potatoes & rich turkey gravy (gfa)

Slow-cooked British beef casserole in its own rich braising sauce served with
creamy mash, seasonal vegetables & Yorkshire pudding (gfa)

Lemon baked salmon fillet with sautéed potatoes, buttered greens and
a creamy white wine & prawn sauce (gfa)

Spinach & vegan cheese tortelloni, roast cherry tomatoes, spring onions,
shaved chestnuts & rapeseed oil (vg)

Traditional Christmas pudding with brandy sauce

Warm pear & almond tart with Cheshire Farm vanilla ice cream

Baked vanilla cheesecake with mulled red berries (vg/gfa)

Crumbly Lancashire cheese & creamy Stilton with apple & Plum Pudding ale chutney & fruit loaf (gfa)

(v) suitable for vegetarians / (vg) suitable for vegans / (gfa) gluten free alternative available.
Before ordering, please let our Manager know of any allergies or dietary requirements.

FESTIVE MENU PRE-ORDER FORM

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

Name of organiser: _____

Date of party: _____ Preferred time of dining: _____

Number of guests: _____ Contact number: _____

Email: _____

			STARTERS				MAINS				PUDDINGS				
Diner's name	GF alternative required	Children portion	**Winter vegetable soup (vg/gfa)**	**Prawn cocktail (gfa)**	**Duck liver pâté**	**Crispy mushrooms (v)**	**Roast turkey (gfa)**	**Beef casserole (gfa)**	**Fillet of salmon (gfa)**	**Spinach & vegan cheese tortelloni (vg)**	**Christmas pudding**	**Pear & almond tart**	**Cheesecake (vg/gfa)**	**Cheese board (gfa)**	Deposit paid?

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.