'TIS THE FESTIVE MENU

Adults 2 courses 25.95 | 3 courses 29.95
Children 2 courses 12.95 | 3 courses 14.95
Available from 24th November to 30th December
PRE-ORDER IS REQUIRED 2 WEEKS PRIOR TO THE BOOKING DAY.

TO START

Creamy leek & potato soup, herb croutons, warm bread and butter ★ **(VGA)**

Smooth chicken liver pâté, Plum Pudding ale & apple chutney and toasted bloomer bread

Prawn & avocado cocktail, Marie-Rose dressing, lemon and granary bread ★

Mushroom arancini, roast garlic mayonnaise and pickled cucumber salad (VG)

MAINS

Pan fried seabass fillet, sautéed potatoes, buttered spinach with a creamed white wine, prawn & chive sauce **(NGCI)**

Festive roast turkey, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables, Yorkshire pudding and turkey gravy ★

Slow braised feather blade of beef, horseradish mash, chantenay carrots, button mushroom, baby onion & red wine gravy and Yorkshire pudding ★

Butter bean, butternut squash & Quorn casserole topped with puff pastry, with roast potatoes and seasonal vegetables **(VG)**

FESTIVE SIDES

Roasties (V) 4.95

Pigs in blankets 4.95

Cauliflower cheese bake (NGCI) 4.95

PUDDINGS

Christmas pudding, brandy sauce and whipped Chantilly cream

Baked apple, cinnamon & toffee crumble with custard

Rich chocolate tart, mulled berries and vanilla ice cream **(VGA)**

British cheese board with biscuits, apple, celery and Plum Pudding ale & apple chutney ★

This Christmas, JW Lees and Coca-Cola are offering buy one get one free on Coke Icon bottles for designated drivers.

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available, (NGCI) – No Gluten Containing Ingredients, ★ Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu. Our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable it may be replaced by a similar alternative product. Fish may contain bones.

FOUNDER'S HALL

ORDER FORM

Adults 2 courses 25.95 | 3 courses 29.95
Children 2 courses 12.95 | 3 courses 14.95
Available from 24th November to 30th December
PRE-ORDER IS REQUIRED 2 WEEKS PRIOR TO THE BOOKING DAY.

Party name _____ Date & time _____

Contact number _____

Email _____

Number of guests _____ Adults _____ Children _____

Deposit paid _____

	DIETRY REQUIREMENTS		TO START				MAINS				PUDDINGS				SIDES +4.95		
GUEST NAME	NG *WITHOUT GLUTEN* VG *VEGAN* OTHER *(PLEASE SPECIFY)*	CHILDREN'S PORTION SIZE *(TICK IF REQUIRED)*	WINTER SOUP *(VGA)*	CHICKEN LIVER PÂTÉ	PRAWN COCKTAIL	MUSHROOM ARANCINI *(VG)*	SEABASS FILLET *(NGCI)*	ROAST TURKEY	BRAISED BEEF	QUORN CASSEROLE *(VG)*	CHRISTMAS PUDDING	BAKED CRUMBLE	CHOCOLATE TART	BRITISH CHEESE BOARD	ROASTIES *(V)*	PIGS IN BLANKETS	CAULIFLOWER CHEESE *(NGCI)*

A non-refundable deposit is required to secure your booking. 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.

PUB-FFM25