TIS THE FESTIVE MENU

SERVED FROM FRIDAY 29TH NOV 2024
2 COURSE £24.95PP, 3 COURSE £29.95PP
CHILDREN'S £12.50PP/£14.50PP

£10PP DEPOSIT FOR 8+ GUESTS TO GUARANTEE YOUR BOOKING

TO START

Creamed woodland mushroom soup, truffle oil, tarragon cream, warm bread and butter * (VGA)

Duck liver pâté, port wine jelly and toasted rosemary focaccia **Prawn cocktail** with crayfish & smoked salmon, Marie-Rose sauce, lemon and granary bread *

Crispy tofu & smashed avocado on toast with shaved chestnuts and sage leaves (VG)

MAIN COURSE

Roast turkey breast, pigs in blankets, seasonal vegetables, roast potatoes, sage & onion stuffing, Yorkshire pudding and cranberry sauce *

Slow braised shin of British beef, spiced parsnip mash, glazed carrots, roast potatoes and JW Lees ale gravy *

Grilled sea bass fillet, crushed parsley potatoes, creamed bacon lardons, baby onions, spinach and garden peas (NGCI)

Butternut squash, walnut & falafel roast, vegan chipolata, roast potatoes, seasonal vegetables and vegan gravy (VGA)

FESTIVE SIDES **£3.95**

Festive roast potatoes (V/NGCI)

Pigs in blankets

Baked cauliflower cheese (V/NGCI)

PUDDINGS

Christmas pudding, brandy sauce and whipped Chantilly cream

Baked vanilla cheesecake with mulled berries and Baileys ice cream (VGA)

Glazed white chocolate crème brûlée.

double chocolate ice cream and shortbread crumb * **British cheese board,** biscuits, apple, celery and Plum Pudding ale chutney *

FOR AFTERS Freshly brewed coffee & mince pies

This Christmas, JW Lees and

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





2 COURSE **24.95**, 3 COURSE **29.95** CHILDRENS **12.50/14.50**

£10PP DEPOSIT TO GUARANTEE YOUR BOOKING

Party Name

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

Date of Event

Contact Number _																	
Email																	
Number of Guests			Adults						_ Chi	Children							
Deposit Paid	Deposit Paid																
u	DIETARY																
	REQUIREMENTS	TO START			MAINS				PUDDINGS				SIDES +£3.95				
	NG WITHOUT GLUTEN VG VEGAN OTHER (PLEASE SPECIFY)	CHILDREN'S PORTION SIZE (TICK IF REQUIRED)	MUSHROOM SOUP */VGA	DUCK PÂTÉ	PRAWN COCKTAIL *	TOFU & AVOCADO (VG)	ROAST TURKEY *	SHIN OF BEEF *	SEA BASS (NGCI)	BUTTERNUT SQUASH ROAST (VGA)	CHRISTMAS PUDDING	VANILLA CHEESECAKE (VGA)	WHITE CHOC CRÈME BRULEE *	CHEESE BOARD *	ROASTIES (V/NGCI)	PIGS IN BLANKETS	CAULIFLOWER CHEESE (V/NGCI)
GUEST NAME		² 0			*					F		8	품		_	S	
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A non-refundable deposit is required to secure your booking. Full payment will be required by 1st December 2024. 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.