FESTIVE MENU

2 courses £16.95 / 3 courses £19.95 (Child £8.50 / £10)

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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A non-refundable deposit of £5 per person is required to secure your booking. 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.