

CHRISTMAS MADE MERRIER

Menu selector

Date: Time:

Booking name:

No. of children: No. of adults:

Address:

Postcode:

Email:

Mobile no.

Festive menu Christmas Day Celebration menu

Steak cooking preferences

Please fill out your food pre-order overleaf

Tick to opt in. By opting into email or SMS communications, you consent to receive, from time to time, emails or SMS offers from all of Mitchells & Butlers' brands that we feel you may be interested in. These may include: Harvester, Vintage Inns, Innkeeper's Lodge, Sizzling Pubs, Crown Carveries, Oak Tree Pubs, All Bar One, Miller & Carter, Nicholson's, O'Neill's, Ember Inns, Toby Carvery, Browns and Stonehouse. We use the contact details in this booking form (including names, emails and mobile numbers) to confirm, process and take a deposit for your booking and to provide your booking products and services when you visit us. For more details on how we use your information, please see www.sizzlingpubs.co.uk/privacy. If you want to hear about Sizzling Pubs offers, vouchers, news and competitions, please visit www.sizzlingpubs.co.uk/offers and www.sizzlingpubs.co.uk/signup

Book early and receive a £5 voucher

The £5 off £15 voucher will be issued at the time the deposit is paid provided that the deposit is paid on or before 31st October 2018.

One £5 off £15 voucher will be issued per booking. No responsibility will be accepted for lost vouchers. The voucher will be valid until 7th November 2018.

Give friends and family a festive treat.
Buy a gift card in store or online.

CELEBRATION MENU

Available from 26th December
to 1st January

STARTERS

TOMATO AND BASIL SOUP

Served with a warmed half baguette and butter.

BREADED BRIE WEDGES

Served with cranberry sauce.

PRAWN COCKTAIL

North Atlantic prawns, baby gem lettuce, seafood sauce and a lemon wedge served with wholemeal bread and butter.

SOUTHERN FRIED CHICKEN BITES

Served with cranberry BBQ sauce.

MAINS

ROAST TURKEY BREAST

Served with seasoned roast potatoes, honey roast parsnips, carrots, peas, Brussels sprouts, sage and onion stuffing and pig in blanket, served with a jug of gravy.

THE FESTIVE SIZZLER

Chargrilled chicken breast, topped with melted Monterey Jack cheese, sticky cranberry sauce and a breaded Brie wedge, served on a hot skillet with sizzling onions and peppers and sweet potato fries.

MUSHROOM, SMOKED CHEDDAR AND SPINACH TART

Served with baby potatoes, carrots, peas and vegetarian gravy.

SURF & TURF

50z* rump steak and six pieces of Whitby® wholetail scampi. Served with seasoned chips, a flat mushroom and a grilled half tomato.

DESSERTS

VANILLA AND CARAMEL CHEESECAKE†

Served with fluffy cream and Devon toffee sauce.

BANOFFEE PROFITEROLES

Served with vanilla ice cream, fluffy cream and Devon toffee sauce.

CHOCOLATE BROWNIE

Served warm with Belgian chocolate sauce and vanilla ice cream.

BAILEYS SUNDAE†

Chocolate brownie cubes soaked in Baileys® Irish cream liqueur, with vanilla ice cream, chocolate sauce, fluffy cream, Cadbury® chocolate sprinkles and a wafer.

One for adults only.

COFFEE £1.50

With mint chocolate crisps.



* made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is to the best of our knowledge, correct, however it is subject to change between the time of advance booking and time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. Our fish has been carefully filleted however some small bones may remain. Alcohol is served to over 18s only. Photography is for illustration purposes only. All items are subject to availability. All prices include VAT at the current rate. †All weights stated are approximate uncooked weights. ‡Dishes containing alcohol. Crockery may vary by pub.

FESTIVE BUFFET

Available from 19th November until 31st December.
Subject to availability. Please check this buffet
menu is available with pub before booking.

BUFFET

CHEESE AND COLESLAW WRAP

HAM, LETTUCE AND TOMATO WRAP

TUNA MAYO WRAP

HOUSE-FRIED CORN NACHOS

ONION RINGS WITH BBQ SAUCE

BBQ-GLAZED PORK SAUSAGES

BBQ-GLAZED CHICKEN WINGS

GARLIC BREAD

BEER-BATTERED SALT AND PEPPER MUSHROOMS WITH BLUE CHEESE DIP†

SOUTHERN-FRIED CHICKEN PIECES WITH PERI PERI SAUCE

BREADED BRIE WITH CRANBERRY SAUCE

MINI CHEESEBURGERS

EXTRAS

£1 each per person choose from:

PIGS IN BLANKETS

TURKEY AND CRANBERRY WRAP

SEASONED MCCAIN® ROASTIES

CHOCOLATE BROWNIE WITH BELGIAN CHOCOLATE SAUCE AND FLUFFY CREAM



†Contains alcohol * made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

BOOK NOW
TWO COURSES

for

£9.49*

~ Book early for a £5 voucher** ~



*From our Festive Menu **For bookings made by 31st October

FESTIVE MENU

Available from 19th November until 24th December

2 COURSES
£9.49
3 COURSES
£11.99

STARTERS

TOMATO AND BASIL SOUP

Served with a warmed half baguette and butter.

SALT AND PEPPER BEER-BATTERED MUSHROOMS*

With sour cream.

PRAWN COCKTAIL

North Atlantic prawns, baby gem lettuce, seafood sauce and a lemon wedge, served with wholemeal bread and butter.

SOUTHERN FRIED CHICKEN BITES

Served with cranberry BBQ sauce.

MAINS

ROAST TURKEY BREAST

Served with seasoned roast potatoes, honey roast parsnips, carrots, peas, Brussels sprouts, sage and onion stuffing and pig in blanket, served with a jug of gravy.

CHARGRILLED RUMP STEAK*[†] £2 SUPPLEMENT

Grilled 8oz* rump (cooked to your liking), served on a hot skillet with sizzling onions, grilled half tomato, flat mushroom, seasoned chips, battered onion rings and a creamy peppercorn sauce.

MUSHROOM, SMOKED CHEDDAR AND SPINACH TART

Served with baby potatoes, carrots, peas and vegetarian gravy.

FESTIVE CHICKEN BURGER

Our classic grilled chicken breast topped with cranberry sauce, Monterey Jack cheese and a breaded Brie wedge, served with seasoned chips and a cranberry BBQ sauce. *Swap chicken for beef if you prefer.*

THE FESTIVE SIZZLER

Chargrilled chicken breast, topped with melted Monterey Jack cheese, sticky cranberry sauce and a breaded Brie wedge, served on a hot skillet with sizzling onions and peppers and sweet potato fries.

GRILLED SALMON FILLET*

Served with a creamy lemon and chive butter sauce, baby potatoes, carrots and garden peas.

DIPPING PIGS
£3.69
6 Pigs in blankets served with a pot of cranberry BBQ dip

GO LARGE

£1.50

Go large with extra pigs in blankets, stuffing balls and a Yorkshire pudding.

ADD PIGS IN BLANKETS

£1.50

Add 3 of our festive bacon wrapped chipolatas with cranberry BBQ dip.

ADD-ON ROAST POTATOES

£1.50

McCain® Signature roasties, served hot and crispy with sage and onion seasoning.

DESSERTS

CHRISTMAS PUDDING*

Classic Christmas pudding made with almonds, served with your choice of brandy sauce, custard or vanilla ice cream.

LEMON MERINGUE BAR

Served with tangy orange curd and fluffy cream.

BANOFFEE PROFITEROLES

Served with vanilla ice cream, fluffy cream and Devon toffee sauce.

CHOCOLATE BROWNIE

Served warm with Belgian chocolate sauce and vanilla ice cream.

BAILEYS SUNDAE* £1.50 SUPPLEMENT

Chocolate brownie cubes soaked in Baileys® Irish cream liqueur, with vanilla ice cream, chocolate sauce, fluffy cream, Cadbury® chocolate sprinkles and a wafer. **One for adults only.**

*Contains alcohol. † = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

CHRISTMAS DAY MENU

Choose 3 courses and receive complimentary tea or coffee with chocolate mint crisps

STARTERS

CREAMY TOMATO AND BASIL SOUP

With garlic croutons and sour cream. Served with a warmed half baguette and butter.

SMOKED SALMON AND PRAWN COCKTAIL

Smoked salmon and prawns in cocktail sauce with a lemon wedge, shredded baby gem and wholemeal bread and butter.

SWEET ORANGE MELON

Served with orange curd, fresh berries and a scoop of orange sorbet.

DUCK PARFAIT*

With salad garnish, mini toasts and cranberry relish.

MAINS

HAND-CARVED ROAST TURKEY BREAST

Served with seasonal vegetables, honey roast parsnips, seasoned roast potatoes, sage and onion stuffing, Yorkshire pudding, pig in blanket and gravy.

8oz* SIRLOIN STEAK*

Cooked to your liking with seasonal vegetables, honey roast parsnips, seasoned roast potatoes, sage and onion stuffing, pig in blanket, Yorkshire pudding and creamy Diane sauce.

GRILLED SALMON FILLET*

Served with a creamy butter lemon and chive sauce, baby potatoes and seasonal vegetables.

MUSHROOM, SPINACH AND BRIE WELLINGTON

With seasonal vegetables, honey roast parsnips, seasoned roast potatoes, sage and onion stuffing, Yorkshire pudding and vegetarian gravy.

DESSERTS

CHRISTMAS PUDDING*

Classic Christmas pudding made with almonds, served with your choice of vanilla ice cream, brandy sauce or custard.

VANILLA AND CARAMEL CHEESECAKE

Served with fluffy cream and Devon toffee sauce.

APPLE CRUMBLE PIE

Served with custard and ice cream.

CHOCOLATE BROWNIE

Served warm with Belgian chocolate sauce, white chocolate and raspberry bark and vanilla ice cream.

CHOOSE FROM TEA OR COFFEE

and mint chocolate crisps

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KIDS FESTIVE MENU

Available from 19th November until 31st December

STARTERS

TOMATO AND BASIL SOUP

Served with a warmed half baguette and butter.

SOUTHERN FRIED CHICKEN BITES

Served with BBQ dip.

MAINS

ROAST TURKEY BREAST

With roast potatoes, carrots, peas, sage and onion stuffing, pig in blanket served with cranberry sauce and a jug of gravy.

QUORN® LASAGNE

Served with a mini side salad.

DESSERTS

CHOCOLATE BROWNIE

Served warm with Belgian chocolate sauce and a scoop of vanilla ice cream.

VANILLA ICE CREAM

2 scoops with Belgian chocolate sauce, Cadbury® chocolate flake and a wafer.

*Contains alcohol. † = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Alcohol is served to over 18s only.

KIDS CHRISTMAS DAY MENU

Available from 19th November until 31st December

STARTERS

TOMATO AND BASIL SOUP

Served with a warmed half baguette and butter.

PRAWN COCKTAIL

North Atlantic prawns, baby gem lettuce and seafood sauce with a lemon wedge and wholemeal bread and butter.

SWEET ORANGE MELON

With orange curd and fresh raspberries.

MAINS

HAND-CARVED ROAST TURKEY BREAST

With seasonal vegetables, honey roast parsnips, roast potatoes, sage and onion stuffing, pig in blanket, Yorkshire pudding and gravy.

GRILLED SALMON FILLET

Served with a lemon wedge, baby potatoes, Chantenay carrots, peas and broccoli.

MUSHROOM, SPINACH AND SMOKED CHEDDAR WELLINGTON

With seasonal vegetables, roast potatoes, Yorkshire pudding and vegetarian gravy.

DESSERTS

CHOCOLATE FUDGE CAKE

Served warm with Belgian chocolate sauce, a scoop of vanilla ice cream and Cadbury® chocolate sprinkles.

CHOCOLATE ORANGE SUNDAE

With mandarin jelly, chocolate brownie pieces, chocolate sauce, vanilla ice cream, fluffy cream and Cadbury® chocolate pieces.

VANILLA ICE CREAM

2 scoops with Belgian chocolate sauce, Cadbury® chocolate flake and a wafer.

Christmas Day
3 COURSES
£18.49

21684/SUB/XM18P1/B2

Please write the quantities required for each dish in the boxes below.

Deposits can be made by cheque but please note that we do not accept cheques as a method of payment on the day. Cheques should be made payable to Mitchells & Butlers plc. Availability times do vary so please speak to our Christmas Co-ordinator to agree a time for your party; this will then be confirmed on receipt of your deposit.

FESTIVE MENU

A non-refundable deposit of £5 per person is payable at the time of booking.

STARTERS

Tomato and basil soup	Salt and pepper beer-battered mushrooms	Prawn cocktail	Southern fried chicken bites	Roast turkey breast	Chargrilled rump steak
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MAINS

Mushroom, smoked Cheddar and spinach tart	Festive chicken burger	The festive sizzler	Grilled salmon fillet	Christmas pudding	Lemon meringue bar
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DESSERTS

Banoffee profiteroles	Chocolate brownie	Baileys sundae
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STARTERS

Tomato and basil soup	Southern fried chicken bites
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MAINS

Roast turkey breast	Quorn® lasagne
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DESSERTS

Chocolate brownie	Vanilla ice cream
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KIDS FESTIVE MENU

CHRISTMAS DAY MENU

A non-refundable deposit of £5 per person is payable at the time of booking, and the balance must be paid in full by 1st December 2018.

STARTERS

Creamy tomato and basil soup	Smoked salmon and prawn cocktail	Sweet orange melon	Duck parfait	Hand-carved roast turkey breast	8oz sirloin steak
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MAINS

Grilled salmon fillet	Roast mushroom, spinach and Brie Wellington	Christmas pudding	Vanilla and caramel cheesecake	Apple crumble pie
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DESSERTS

Chocolate brownie	Tea	Coffee
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STARTERS

Tomato and basil soup	Prawn cocktail	Sweet orange melon	Hand-carved roast turkey breast	Grilled salmon fillet	Mushroom, spinach and smoked Cheddar Wellington
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MAINS

Chocolate fudge cake	Chocolate orange sundae	Vanilla ice cream
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DESSERTS

Chocolate brownie	Baileys sundae*	Coffee £2
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STARTERS

Tomato and basil soup	Breaded Brie wedges	Prawn cocktail	Southern fried chicken bites	Roast turkey breast	The festive sizzler
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MAINS

Mushroom, smoked Cheddar and spinach tart	Surf & turf	Vanilla and caramel cheesecake*	Banoffee profiteroles	Chocolate brownie	Baileys sundae*
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DESSERTS

Coffee £2

LAGERS

6 x bottles of Budweiser or Corona for £16.00

CIDERS

6 x bottles of Old Mont. Choose from Berries & Cherries, Strawberry & Pomegranate, Kiwi & Lime or Berries & Cherries alcohol free for £16.00

WINES

2 bottles of Blossom Hill wine. Choose from White or Red for £17.00	White wine	Red wine
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DRINKS PACKAGES