FESTIVE MENU

2 courses 23.95 / 3 courses 28.95

Children £11.95 / £14.50

Served from Thursday 24th November 2022

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

Roast butternut squash & ginger soup with coriander oil & warm bread & butter (VGA)

Flaky hot smoked salmon, warm potato & chive salad, lemon & dill dressing (NGCI)

Potted ham hock, caramelised onion & fig chutney, griddled rosemary flatbread *

Oyster mushroom fritters in chickpea batter, rocket & walnut salad, roast garlic mayonnaise (VG/NGCI)

Roast turkey breast, sage & onion stuffing, pigs in blankets, roast root vegetables, brussel sprouts, goose fat roasties, Yorkshire pudding & cranberry gravy *

Grilled fillets of seabass, mussel, corn & leek chowder, wilted spinach & fondant potato (NGCI)

Daube of beef in a rich JW Lees ale glaze, served with creamy mash, roasted beets & horseradish suet dumpling *

Pea & shallot ravioli, shaved chestnuts, spring onion tops, roast cauliflower florets, crispy sage, rapeseed oil & vegan mozzarella (VG)

Traditional Christmas pudding, brandy sauce & clotted cream ice cream

Warm treacle & orange tart, cinnamon syrup & whipped vanilla cream

Festive cheesecake sundae, mulled red berries, Baileys ice cream * (VGA)

Cheese board, crumbly Lancashire cheese, Camembert & creamy Stilton, warm fruit loaf, apple, celery & Plum Pudding ale chutney *

NGCI – NO GLUTEN CONTAINING INGREDIENTS / *CAN BE ADAPTED TO BE COOKED WITHOUT GLUTEN / (V) - SUITABLE FOR VEGETARIANS / (VG) - SUITABLE FOR VEGANS. (VGA) - VEGAN ALTERNATIVE AVAILABLE

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 due to current circumstances affecting the supply chain it may be replaced by a similar alternative product. Fish may contain bones. Cooking oil contains soybeans and may contain genetically modified ingredients. Weights stated are uncooked and approximate. Prices are GBP. Before ordering, please let our Manager know of any allergies or dietary requirements.

FESTIVE PRE-ORDER FORM

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

Date of party: _____ Preferred time of dining: _____

Number of guests: _____ Contact number: _____

Email: _____

			STARTERS				MAINS				PUDDINGS				
Diner's name (Please notify us at the time of booking of any dietary requirements)	Required without gluten	Children's portion?	**Roast butternut squash & ginger soup (vg/ngci)**	**Flaky hot smoked salmon (ngci)**	**Potted ham hock ***	**Oyster mushroom fritters (vg/ngci)**	**Roast turkey breast ***	**Grilled fillets of seabass (ngci)**	**Daube of beef in rich glaze ***	**Pea & shallot (vg)**	**Christmas pudding**	**Warm treacle & orange tart**	**Cheesecake sundae * (vga)**	**Cheese board ***	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.