

# FESTIVE MENU

2 courses £23.00 / 3 courses £28.00

Served from Wednesday 25th November 2020

A non-refundable deposit of £10 per person is required to secure your booking



Creamed woodland mushroom soup with truffle oil & chives served with warm bread & butter (v/gfa)

Oak smoked salmon, caper & red onion salad, sour cream & warm blinis (gfa)

Potted duck with fig & cinnamon chutney and toasted sourdough (gfa)

Spinach & vegan cheese tortelloni with sun dried tomato, shaved chestnuts & olive oil (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 daube of beef in a JW Lees ale braising liquor served with Cheddar cheese scone, creamy mash & glazed carrots (gfa)

Pan fried fillet of seabass with prawn & crab butter sauce, wilted spinach & dauphinoise potatoes (gfa)

Quinoa, beetroot & edamame wellington served with seasonal roasted root vegetables, Brussel sprouts & roast potatoes (vg)



Traditional Christmas pudding with brandy sauce

Glazed crème brûlée with cinnamon shortbread

Baked vanilla cheesecake with mulled red berries (vg/gfa)

Crumbly Lancashire cheese & creamy Stilton with apple & Plum Pudding ale chutney and 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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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: \_\_\_\_\_

Diner's name	STARTERS					MAINS				PUDDINGS			Deposit paid?	
	GFA required?	Children's portion?	Mushroom soup (v/gfa)	Smoked salmon (gfa)	Potted duck (gfa)	Spinach & vegan cheese tortelloni (vg)	Roast turkey (gfa)	Slow-cooked beef (gfa)	Fillet of seabass (gfa)	Quinoa wellington (vg)	Christmas pudding	Crème brûlée		Cheesecake (vg/gfa)

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](http://jwlees.co.uk/privacy-policy) for more information.