PARTY MENU

3 COURSES 23.00 COURSES 21.00

Wednesday to Saturday

3 COURSES 21.00

Sunday to Tuesday

STARTERS

TOMATO & BASIL SOUP (V) Served with bread and butter Vegan option available

PRAWN & CRAB BITES
Crispy breaded prawns coupled with crab, prawn & mac cheese bites. Served with lemon mayo

BUTTERMILK-COATED PORK BELLY BITES With cranberry ketchup

BBQ JACKFRUIT NACHOS (VG) With Violife grated mature, tomato salsa, vegan mayo, guacamole and jalapenos

MAINS

HAND-CARVED TURKEY

With a pork, cranberry & fig stuffing, pigs-in-blankets, roast potatoes, seasonal vegetables, roasted parsnips and a red wine gravy

SMOKED CHEEZE & BEETROOT TART (VG)

A vegan cheeze filling of butternut squash and onion chutney, encased in a beetroot pastry tart, served with roast potatoes, seasonal vegetables, roasted parsnips and cranberry gravy on the side

FESTIVE BURGER

CHOOSE BETWEEN CRISPY COATED BUTTERMILK TURKEY OR **BEEF & BACON**

Topped with a burger cheese slice and pork, cranberry & fig stuffing, in a soft glazed bun with burger sauce, ketchup, chopped onion, gherkin and iceberg lettuce. Served with pigs-in-blankets, fries and a cranberry sauce dip

RIB OF BEEF

Slow-cooked top rib of beef, finished with a roasted onion, Madeira wine & redcurrant sauce, topped with chives and served with roast potatoes, seasonal vegetables and roasted parsnips

FESTIVE VEGAN BURGER (VG)

Choose from either a Moving Mountains® B12 burger or Louisiana Chick'n™ burger, with BBQ pulled jackfruit and Violife grated mature, in a soft glazed bun with vegan mayo, ketchup, chopped onion, gherkin and iceberg lettuce. Topped with a Quorn™ sausage and topped nachos on the

FILLET OF SALMON

With butter-&-chive-glazed roast baby potatoes, seasonal vegetables and a creamy white wine, Prosecco & lobsterflavour sauce

Add a side of six pigs-in blankets 2.45

Add a of side pork, cranberry & fig stuffing 2.45

DESSERTS

CHRISTMAS MINCE PIE SUNDAE (V)

Mince pie ice cream layered with caramel sauce, chocolate fudge cake pieces, and Belgian chocolate sauce finished with a swirl of cream and topped with a flake and festive edible glitter

BAKED VANILLA CHEESECAKE (V)

Served with raspberry coulis

CHERRY BROWNIE CHEEZECAKE* (VG-M)

Served with Belgian chocolate sauce. Contains almond milk

PORNSTAR PAVLOVA (V)

A meringue nest, topped with a Prosecco, vodka, mango & passion fruit compote, with Champagne sorbet

DO YOU HAVE ANY ALLERGIES?

Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change and menus do not list all ingredients. Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes.

Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination.

Fish and poultry dishes may contain bones. All weights are approximate uncooked.

(V)Suitable for vegetarians. (VG)Suitable for vegans. (V-M) Made with Vegetarian ingredients; however, produced in a factory which handles nonvegetarian (VG-M) Made with Vegan ingredients, however produced in a factory which handles non-vegan ingredients, with a 'may contain'

warning.

Please note that we do not operate a dedicated vegetarian/vegan kitchen area. This menu requires a pre-order. We require a deposit to confirm your booking, and full pre payment for all items pre ordered in advance. All pre payments are fully redeemable against the total bill. Please refer to our full terms and conditions on our website www.craft-pubs.co.uk

CHILDREN'S MENU CHILDREN'S 3 COURSES 12.00

CHILDREN'S 3 COURSES 11.00 (SUN-TUES)

STARTERS

CHEESY GARLIC TIGER BREAD (V)

PANKO-CRUMBED CALAMARI STICKS

With a mayonnaise dip and salad garnish

MAINS

HAND-CARVED TURKEY

With a pork, cranberry & fig stuffing, a pig-in-blanket, roast potatoes, roasted parsnips, seasonal vegetables and gravy

FESTIVE TURKEY BURGER

A crispy coated turkey fillet burger, topped with a burger cheese slice and pork, cranberry & fig stuffing, in a soft glazed bun with burger sauce, ketchup, chopped onion, gherkin and iceberg lettuce. Served with pigs-in-blankets, fries and a cranberry sauce dip

VEGETABLE & CRANBERRY ROAST (VG)

With lentils, carrot, butternut squash, parsnip and cranberries, roast potatoes, roasted parsnips, seasonal vegetables and gravy on the side

FESTIVE VEGAN BURGER (VG)

A baked crispy coated vegetable burger, topped with a Violife grated mature, served in a soft glazed bun, with vegan mayo and iceberg lettuce, topped with a Quorn™ sausage with tomato ketchup and topped nachos on the side

DESSERTS

CHERRY BROWNIE CHEEZECAKE (VG-M)

Served with Belgian chocolate sauce. Contains almond milk.

COOKIE-CRUMB PROFITEROLES (V)

With a Belgian chocolate sauce

VANILLA ICE CREAM (V)

With caramel sauce

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