Festive Fayre *menu*

Available from 12th November 2026 until 1st January 2027

NO GLUTEN CONTAINING

Dishes on this menu are made with ingredients that do not intentionally contain gluten.
However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present.
Please ensure a member of the team is aware that you are ordering from our No Gluten Containing Menu.

Deposit and pre-orders required for all bookings

Starters

Prawn Cocktail †
King prawns, seafood sauce and baby gem lettuce, served with seeded bread and butter (452kcal).

Smooth Chicken Liver & Brandy Pâté
Served with toasted seeded bread and caramelised red onion chutney (666kcal).

Tomato Soup V
Served with seeded bread and butter (336kcal).
Vegan option available (235kcal) VE

Mains

Traditional Christmas Dinner
Hand-carved turkey with a pig in blanket, roast potatoes, buttered mash, seasonal vegetables and rich gravy (830kcal).

Cranberry Nut Roast VE N
Served with roast potatoes, seasonal vegetables and cranberry sauce (674kcal).

Loaded Steak
8oz* sirloin steak seasoned and served to your liking. Topped with crumbled Stilton® and a peppercorn sauce. Served with a pig in blanket, roast potatoes, buttered mash and seasonal vegetables (1387kcal).

Grilled Salmon Fillet †
Served with roast potatoes, broccoli, peas and hollandaise sauce (768kcal).

Desserts

Cheese Selection V
Stilton®, camembert and Cheddar with grapes, caramelised red onion chutney and toasted seeded bread (808kcal).

Chocolate Orange Sundae V
Clotted cream ice cream, chocolate ice cream, chocolate orange sauce and fluffy cream (545kcal).

Berry Sundae VE
Vegan ice cream, raspberry coulis and fresh berries (671kcal).

Adults need around 2000kcal a day V Vegetarian VE Vegan † May contain shell or bones N Dish contains nuts

Terms & Conditions: Ask a member of the team to view our allergen information. Please advise the team of any dietary requirements before ordering. (V) Suitable for Vegetarians. (VE) Suitable for Vegans. (N) Dish contains nuts. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. † Fish, poultry and shellfish dishes may contain bones and/or shell. * All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. Please be aware our No Gluten Containing Menu items are not suitable for people with coeliac disease. Festive Fayre bookings require a non-refundable deposit of £5.00 per every adult attending. Calorie counts are correct at the time of printing. This information has been provided to allow you to make an informed choice when dining with us. To ensure our customers have choice, temporary product substitutions may be required which can affect the calorie content listed for our dishes on the menu.

GK11241/72571 Festive Fayre 2025 NOGI PB1

Festive Fayre Booking Form

If you have children in your party, they can order from our regular Kids menu on the day. Please carefully fill in this form including the menu options and give it to one of Santa's helpers (behind the bar) with your £5pp deposit.

Pub Name			
Date of Party		Time of Party	
Total in Party		Adults		Children (Under 12)	
Name of Party			
Organiser			
Address			
Postcode		Tel / Mobile	
Email Address			

PLEASE FILL IN THE TABLE BELOW FOR OUR NGCI FESTIVE FAYRE MENU

We aim to make our food enjoyable for as many people as possible, so we have a great range of dietary specific dishes.

Please specify below if you require a vegetarian (V) or vegan option (VE).

	Names	Starters			Mains									Desserts		
		Prawn Cocktail (†)	Chicken Liver Pâté	Tomato Soup **(V) or (VE)**	Traditional Christmas Dinner	Loaded Steak	Rare (R)	Medium-Rare (MR)	Medium (M)	Medium-Well (MW)	Well-Done (WD)	Cranberry Nut Roast **(VE) (N)**	Grilled Salmon Fillet (†)	Cheese Selection (V)	Chocolate Orange Sundae (V)	Berry Sundae (VE)
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2																
3																
4																
5																
6																
7																
8																

No-Gluten Menu

PLEASE HIGHLIGHT BELOW ANY ADDITIONAL REQUESTS I.E. ALLERGENS

Name 1	Name 2	Name 3	Name 4
Name 5	Name 6	Name 7	Name 8

Staff Use Only	Payment Method
Non-Refundable Deposit Amount	Cash
Received By	Card

Booking Terms & Conditions: Our Festive Fayre menus are available from 12th November 2026 to 1st January 2027 excluding 25th December 2026. No festive booking is confirmed until a deposit is received. Please speak to a member of the team at your chosen venue regarding maximum number of guests. Festive Fayre bookings require a deposit of £5.00 per every adult attending. Pre-orders are really important during our busiest time of year, Christmas takes so much planning so please get your group's pre-orders in as soon as possible. Please don't forget the allergens and dietary needs section, if we know all of this in advance then it's all smooth sailing. Finally, if you can bring your booking confirmation and any pre-order details with you, that would be great. We know it's easy to forget what you've ordered so it would be a massive help if one person in the group took control. We are here to answer any of your questions or concerns, so please contact the pub if you need any more info or clarity.