

GET TOGETHER THIS CHRISTMAS...

Whether you're celebrating with friends, arranging a works party with colleagues or planning your annual get together with your nearest & dearest for the festive season, we're the perfect place for your event. Our Festive Menu is packed with traditional favourites for a delicious 2 or 3 course meal. We've got the perfect drinks accompaniments from our bar... with award-winning cask ales, seasonal specials, quality wines & spirits.

To book your festive meal, please follow the steps below:

STEP ONE: Please call us to check availability or visit our website to enquire about your booking requirements. For parties of 8 or more, we'll require a reservation, pre-order and deposit.

STEP TWO: To confirm your booking, please complete the menu order form and return it to us along with your non-refundable deposit. Deposit payments are required within seven days of making your reservation. Bookings cannot be held without the deposit payment. You can pay over the phone, or pop in and see us to pay your deposit by cash or card.

STEP THREE: On receipt of your deposit, we'll provide you with a booking confirmation.

When dining with us in December, you'll receive a festive treat from us to enjoy 25% off your food bill in the New Year.

This Christmas, JW Lees and *Coca-Cola* are offering buy one get one free on Coke Icon bottles for designated drivers.

**FANCY A BREAK AWAY THIS CHRISTMAS?
VISIT US AT JWLEES.CO.UK/INNS-HOTELS
TO BOOK YOUR FESTIVE STAY IN ONE OF
OUR FANTASTIC INNS & HOTELS.**

CODE: 8BK131

J.W. LEES

CODE: HERFMPREM19



FESTIVE MENU

2 courses £17.95 / 3 courses £20.95

Served from Monday 25th November 2019



- Leek & potato soup topped with chives & warm bread & butter (vga/gfa)
- Prawn & avocado cocktail with Marie Rose sauce & a lemon wedge (gfa)
- Duck liver & orange pate with winter fruit chutney & toasted bloomer bread
- Baked crispy crumb Brie with a cranberry & port compote (v)



Roast turkey breast served with sage & onion stuffing, chipolata sausage, Yorkshire pudding, buttered Brussels sprouts, roasted root vegetables, roast potatoes & turkey gravy (gfa)

Slow-cooked shin of British beef in its own rich braising sauce, served with creamy mash, seasonal vegetables & Yorkshire pudding (gfa)

Pan fried fillet of seabass with sautéed potatoes, buttered greens and a crab & Prosecco cream sauce (gfa)

Pumpkin tortelloni, broccoli florets, chopped chestnuts, crispy sage & rapeseed oil (vga)



Traditional Christmas pudding with brandy sauce (vga)

Chocolate & salted caramel tart with Cheshire Farm vanilla ice cream

Baked vanilla cheesecake with mulled red berries

British cheese board with biscuits, apple, celery & Plum Pudding ale chutney (gfa)

A non-refundable deposit of £5 per person is required to secure your booking for parties.
 (v) suitable for vegetarians / (vga) vegan alternative available / (gfa) gluten free alternative available.
 Before ordering, please let our Manager know of any allergies or dietary requirements.
 Children's portions available at half price.

FESTIVE MENU PRE-ORDER FORM

2 courses £17.95 / 3 courses £20.95

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

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

Name of organiser: _____
 Date of party: _____ Preferred time of dining: _____
 Number of guests: _____ Contact number: _____
 Email: _____

Diner's name	GF alternative required?	Vegan alternative required?	Children's portion?	STARTERS			MAINS			PUDDINGS			Deposit paid?	
				Leek & potato soup (vga/gfa)	Prawn cocktail (gfa)	Duck liver & orange pate	Baked Brie (v)	Roast turkey (gfa)	Slow-cooked beef (gfa)	Fillet of seabass (gfa)	Pumpkin tortelloni (vga)	Christmas pudding (vga)		Chocolate & caramel tart

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.