



Have yourself
a merry

STONEHOUSE
Christmas



FESTIVE MENU

3 COURSES
ADULT
£14.29 (MON-SAT)
£17.79 (SUN)

Available 14th November to 31st December 2023 excluding Christmas Day and Boxing Day.

STARTERS

HOMEMADE TOMATO, MOZZARELLA AND CRANBERRY PIZZA PIN WHEELS (V)

Made with our fresh dough and served with a garlic dip.

LOADED YORKIES

Two Yorkshire puddings stuffed with a festive combo of smoked pulled turkey, crispy fried onion bits and Nacho cheese sauce.

BEER-BATTERED SALT & PEPPER MUSHROOMS* (V)

Served with a BBQ and cranberry dip.

CLASSIC PRAWN COCKTAIL

North Atlantic prawns, iceberg lettuce and seafood sauce, with a brown bread roll, Lurpak® portion and lemon wedge.

TOMATO SOUP (VE)

Served with a brown bread roll and sunflower spread.

MAINS

TRADITIONAL FESTIVE CARVERY

Your choice of freshly carved roasts from the carvery, then help yourself to freshly steamed or roasted veg, potatoes, stuffing and gravy.

CHEA-SONS GREETINGS BURGER

A double beef burger topped with panko coated cheese fries, a dollop of cranberry sauce and drizzled with Ranch dressing. Served in a brioche style bun with fries.

MARGHERITA PIZZA (V)

Nice and simple with a sprinkle of oregano.

CAMEMBERT & ROOT VEGETABLE BAKE (V)

Root vegetables, apricots and cranberries with a melt in the middle French Camembert centre. Topped with an oat & sunflower seed crumble. Then help yourself to veg from the carvery.

VEGAN MARGHERITA PIZZA (VE)

Swap your cheese for our mozzarella cheese alternative (made with coconut oil).

FESTIVE FEAST PIZZA

Smoked pulled turkey, streaky bacon, pork, sage and onion stuffing pieces and red onion slices with BBQ and cranberry sauces and drizzles of Ranch dressing.

PLANT BASED CHICKEN BREAST (VE)

A plant based chicken breast made with plant protein then help yourself to freshly steamed or roasted veg, potatoes and stuffing. Please ask for onion gravy.

DESSERTS

CHRISTMAS PUDDING (V)

A mix of sultanas, raisins, orange peel and mixed spices, served with a rich brandy sauce or custard
A vegan serve is also available (VE)

DEEP FILLED APPLE PIE (V)

Bramley apple chunks in a shortcrust pastry case, served with custard.
A vegan serve is also available (VE)

ICED STRAWBERRY DOUGHNUT (V)

An iced jam doughnut served with drizzles of raspberry sauce and vanilla ice cream. Garnished with mint.

HOME-BAKED STICKY TOFFEE PUDDING (V)

An individual home baked sticky toffee pudding drizzled with toffee sauce and festive sprinkles. Served with your choice of piping hot custard or ice cream.

FESTIVE CHOCOLATE FUDGE CAKE (V)

Drizzled with salted caramel sauce then sprinkled with gold dust and served with fluffy cream.

SALTED CARAMEL FLAVOURED PROFITEROLES (V)

Choux pastry buns with a salted caramel flavoured filling and a chocolate flavour coating. Served with fluffy cream, drizzles of toffee sauce and mini chocolate bauble sprinkles.

CHRISTMAS DAY MENU

3 COURSES
ADULT
£49.99

Available 12 noon - 6pm

STARTERS

FIVE GOLD WINGS

Crispy chicken wings sprinkled with gold dust and served with a BBQ and cranberry dip.

SMOKED SALMON & PRAWNS

Served with a seafood sauce, crisp baby gem lettuce, a lemon wedge and a bread roll with a Lurpak® portion.

TOMATO SOUP (V)

A rich tomato soup, drizzled with cream and served with a bread roll and Lurpak® portion.

A vegan serve is also available (VE)

GOAT'S CHEESE PIZZETTE (V)

Goat's cheese baked on a base of our homemade dough, then topped with red onion chutney and dressed with pea shoots. Served with a swirl of melted garlic on the side.

CRISPY BRIE WEDGES (V)

Dressed with pea shoots and served with cranberry sauce.

MAINS

CHRISTMAS DAY CARVERY

Roast turkey (British Farm Assured), roast beef, roast gammon or roast pork. All accompanied with Yorkshire puddings, honey-glazed parsnips and pigs in blankets.

BAKED SALMON

A baked salmon fillet served with prawns and a Hollandaise sauce.

CAMEMBERT & ROOT VEGETABLE BAKE (V)

Root vegetables, apricots and cranberries with a melt in the middle French Camembert centre. Topped with an oat & sunflower seed crumble.

PLANT BASED CHICKEN BREAST (VE)

A plant based chicken breast made with plant protein then help yourself to freshly steamed or roasted veg, potatoes and stuffing. Please ask for onion gravy.

HELP YOURSELF TO FRESHLY STEAMED OR ROASTED VEG, POTATOES, STUFFING AND GRAVY.

DESSERTS

CHRISTMAS PUDDING* (V)

Made with a hint of mixed spices, this rum infused pudding is garnished with mint and served with rich brandy sauce or custard.

DEEP FILLED APPLE PIE (V)

Bramley apple chunks in a shortcrust pastry case, served with custard.

A vegan serve is also available (VE)

CHOCOLATE TRIO (V)

Chocolate brownie, salted caramel flavoured profiterole and chocolate ice cream, topped with toffee sauce and festive sprinkles.

MERRY BERRY ROULADE (V)

Frosted berry meringue roulade on swirls of raspberry sauce and garnished with fresh strawberries and mint.

BAKED VANILLA CHEESECAKE (V)

New York style cheesecake served with blueberry compote, fluffy cream and mint.

BOXING DAY MENU

3 COURSES
ADULT
£19.99

Available on Boxing Day from 11.30am until 8pm.

STARTERS

BEER-BATTERED SALT & PEPPER MUSHROOMS* (V)

Served with a BBQ and cranberry dip.

CLASSIC PRAWN COCKTAIL

North Atlantic prawns, iceberg lettuce and seafood sauce, with a brown bread roll, Lurpak® portion and lemon wedge.

TOMATO SOUP (VE)

Served with a brown bread roll and sunflower spread.

CRISPY BRIE WEDGES (V)

Dressed with pea shoots and served with cranberry sauce.

MAINS

TRADITIONAL FESTIVE CARVERY

Your choice of freshly carved roasts from the carvery, then help yourself to freshly steamed or roasted veg, potatoes, stuffing and gravy.

BAKED SALMON

A baked salmon fillet served with prawns and a Hollandaise sauce.

CAMEMBERT & ROOT VEGETABLE BAKE (V)

Root vegetables, apricots and cranberries with a melt in the middle French Camembert centre. Topped with an oat & sunflower seed crumble. Then help yourself to veg from the carvery.

PEPPERONI PIZZA

Topped with mozzarella and a generous helping of pepperoni.

CHEA-SONS GREETINGS BURGER

A double beef burger topped with panko coated cheese fries, a dollop of cranberry sauce and drizzled with Ranch dressing. Served in a brioche style bun with chips.

FESTIVE FEAST PIZZA

Smoked pulled turkey, streaky bacon, pork, sage and onion stuffing pieces and red onion slices with BBQ and cranberry sauces and drizzles of Ranch dressing.

SOUTHERN FRIED BBQ CHICKEN BURGER

A Southern fried chicken breast with a streaky bacon, cheesy slice and BBQ sauce topping and freshly cooked chips on the side.

MARGHERITA PIZZA (V)

Nice and simple with a sprinkle of oregano.

VEGAN MARGHERITA PIZZA (VE)

Swap your cheese for our mozzarella cheese alternative (made with coconut oil).

CHEESY BURGER

Just what it says. Two juicy beef burgers topped with American-style cheesy slices and served with chips.

DESSERTS

HOME-BAKED STICKY TOFFEE PUDDING (V)

An individual home baked sticky toffee pudding drizzled with toffee sauce and festive sprinkles. Served with your choice of piping hot custard or ice cream.

FESTIVE CHOCOLATE FUDGE CAKE (V)

Drizzled with salted caramel sauce then sprinkled with gold dust and served with fluffy cream.

SALTED CARAMEL FLAVOURED PROFITEROLES (V)

Choux pastry buns with a salted caramel flavoured filling and a chocolate flavour coating. Served with fluffy cream, drizzles of toffee sauce and mini chocolate bauble sprinkles.

XXX COOKIE SUNDAE (V)

Layers of vanilla ice cream, chocolate chip cookie, cookie dough and Oreo® biscuit, topped with fluffy cream and drizzled with chocolate sauce.

BOTTOMLESS ICE CREAM SUNDAE (V)

Help yourself to dairy soft serve ice cream and finish it off with a choice of topping and sauces.

BAKED VANILLA CHEESECAKE (V)

New York style cheesecake served with blueberry compote, fluffy cream and mint.

DEEP FILLED APPLE PIE (V)

Bramley apple chunks in a shortcrust pastry case, served with custard.

A vegan serve is also available (VE)

KIDS FESTIVE MENU

3 COURSES
CHILD
£8.49 (MON-SAT)
£8.99 (SUN)

STARTERS

TOMATO SOUP (VE)

Served with a brown bread roll & sunflower spread.

PRAWN COCKTAIL

North Atlantic prawns, iceberg lettuce and seafood sauce with a brown roll, Lurpak® portion and lemon wedge.

LOADED YORKIE

A Yorkshire pudding stuffed with smoked pulled turkey, crispy fried onion bits and Nacho cheese sauce.

DESSERTS

BOTTOMLESS ICE CREAM SUNDAE (V)

Help yourself to dairy soft ice cream and finish it off with a choice of toppings and sauces.

CHOCOLATE BROWNIE (V)

With chocolate sauce, fluffy cream and mini chocolate baubles.

MAINS

CARVERY

Your choice of freshly carved roasts from the carvery.

TOMATO PASTA (VE)

Pasta tubes in tomato sauce.

FISH FINGERS

Three Birds Eye Omega 3 fish fillet fingers coated in breadcrumbs.

SALTED CARAMEL FLAVOURED PROFITEROLES (V)

Choux pastry buns with a salted caramel flavoured filling and a chocolate flavour coating. Served with fluffy cream, drizzles of toffee sauce and mini chocolate bauble sprinkles.

KIDS CHRISTMAS DAY MENU

3 COURSES
CHILD (UNDER 10) £24.99

STARTERS

FIVE GOLD RINGS (V)

Crispy onion rings served with a BBQ sauce dip.

SMOKED SALMON & PRAWNS

Served with a seafood sauce, crisp baby gem lettuce, a lemon wedge and a bread roll with a Lurpak® portion.

TOMATO SOUP (VE)

Served with a brown bread roll & sunflower spread.

DESSERTS

BOTTOMLESS ICE CREAM SUNDAE (V)

Help yourself to dairy soft ice cream and finish it off with a choice of toppings and sauces.

CHOCOLATE BROWNIE (V)

With chocolate sauce, fluffy cream and mini chocolate baubles.

MAINS

CHRISTMAS DAY CARVERY

Your choice of freshly carved roasts from the carvery.

TOMATO PENNE PASTA (VE)

Penne pasta tubes in tomato sauce.

FISH FINGERS

Three Birds Eye Omega 3 fish fillet fingers coated in breadcrumbs.

SALTED CARAMEL FLAVOURED PROFITEROLES (V)

Choux pastry buns with a salted caramel flavoured filling and a chocolate flavour coating. Served with fluffy cream, drizzles of toffee sauce and mini chocolate bauble sprinkles.

KIDS BOXING DAY MENU

3 COURSES
CHILD (UNDER 10) £9.99

STARTERS

FIVE GOLD RINGS (V)

Crispy onion rings served with a BBQ sauce dip.

PRAWN COCKTAIL

North Atlantic prawns, iceberg lettuce and seafood sauce with a brown roll, Lurpak® portion and lemon wedge.

TOMATO SOUP (VE)

Served with a brown bread roll & sunflower spread.

DESSERTS

BOTTOMLESS ICE CREAM SUNDAE (V)

Help yourself to dairy soft ice cream and finish it off with a choice of toppings and sauces.

CHOCOLATE BROWNIE (V)

With chocolate sauce, fluffy cream and mini chocolate baubles.

MAINS

CARVERY

Your choice of freshly carved roasts from the carvery.

MARGHERITA PIZZA (V)

Nice and simple tomato base topped with mozzarella.

CHICKEN BURGER

Half a chicken fillet in a toasted burger bun with mayonnaise, lettuce and tomato.

BEEF BURGER

A beef burger served on a toasted bun with mayonnaise, lettuce and tomato.

CHICKEN DIPPERS

Six breaded chicken breast pieces.

SALTED CARAMEL FLAVOURED PROFITEROLES (V)

Choux pastry buns with a salted caramel flavoured filling and a chocolate flavour coating. Served with fluffy cream, drizzles of toffee sauce and mini chocolate bauble sprinkles.

How to book

To make a booking please visit us online or call us.

If you have any queries before making your reservation, our Christmas Co-ordinator will be happy to help, especially if you have any special requirements, or are booking for a large party.

FESTIVE MENU

Parties of 8 or more require a non-refundable deposit of £5 per person, which is payable at the time of booking.

CHRISTMAS DAY MENU

A non-refundable deposit of £10 per person is payable at the time of booking.

Full payment for Christmas Day is required by 1st December 2023. Bookings made after this date will be required to pay in full at the time of booking.

BOXING DAY

A non-refundable deposit of £20.00 is required for tables of 9 or more at the time of booking.

FOR MORE INFORMATION AND TO BOOK YOUR TABLE, VISIT STONEHOUSERESTAURANTS.CO.UK

For parties of 8 or more, a pre-order form will be emailed to the party organiser with the booking confirmation email.

HOUSE STAMP:

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from the end of August to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

Fish dishes may contain small bones. Onion rings are formed from chopped onion pieces. All items are subject to availability. All tips are kept by the staff.

(V) = Made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods may affect this. If you require more information, please ask your server. * Made with alcohol and cannot be served to children. # = uncooked weight. A non-bookable 2 course festive menu will also be available Monday - Saturday throughout December*.

*Excluding Christmas Day and Boxing Day.