



Fill your
CHRISTMAS
with Good Times!

STONEHOUSE
· PIZZA & CARVERY ·

3 Courses

£12.29

MON - SAT

£15.99

SUNDAY

FESTIVE MENU

Including a festive cracker. Available every day, from 12th November - 31st December 2019, excluding Christmas Day and Boxing Day



STARTERS

PRAWN COCKTAIL

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

BEER BATTERED SALT & PEPPER MUSHROOMS* V

Served with a BBQ and cranberry dip.

SOUTHERN FRIED CHICKEN & WAFFLE

Three strips of chicken breast fillet coated in a southern fried crumb, a Belgian waffle and maple flavour syrup for dipping.

TOMATO AND BASIL SOUP VE

Served with brown bread.

MAINS

YOUR CHOICE FROM THE CARVERY

OR

MARGHERITA PIZZA V

Tomato pizza sauce base topped with mozzarella.

FIRECRACKER CHICKEN PIZZA

Pulled chicken meat in a fiery sauce, sliced red peppers, red onions, mozzarella & pigs in blankets and drizzled with ranch dressing.

MUSHROOM, BRIE AND CRANBERRY WELLINGTON V

Filled with a mushroom, cranberry, and spinach stuffing, topped with a creamy brie sauce, encased in a light puff pastry.

THE CHRISTMAS CRACKER BURGER

A double burger, sandwiched between firecracker pulled chicken, mature Cheddar cheese, drizzled with ranch dressing and topped with a pig in blanket and an onion ring.

NUT ROAST VE

A root julienne of vegetables with pockets of apricot, cranberries, sage and mixed nuts, topped with a mixed seed & cranberry granola topping.

Help yourself to steamed or roasted veg, potatoes, stuffing and gravy, or, if you prefer, to our salad station

Add Three Pigs in Blankets for 99p

PUDDINGS

RASPBERRY ARCTIC ROLL V

Ice cream coated with raspberry flavoured sauce and wrapped in sponge cake. Served with Sicilian lemon sauce.

SPICED GINGER SPONGE V

Steamed ginger sponge drizzled with toffee fudge sauce and served with custard.

CHOCOLATE & SALTED CARAMEL FESTIVE DUO V

A layered chocolate mousse cake served with salted caramel profiteroles and a drizzle of chocolate sauce.

CHRISTMAS PUDDING* V

A dark rum infused mix of almonds, sultanas, raisins, orange peel and mixed spices served with a 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

PROFITEROLES V

Cream filled choux pastry buns drizzled with toffee fudge sauce and garnished with a sprig of mint.



CHRISTMAS DAY MENU



3 Courses
£47.99

Last booking at 5pm

STARTERS

SLOW ROASTED TOMATO SOUP **V**

A rich soup made from slow roasted tomatoes finished with herbs, drizzled with cream, and served with a half baguette and Lurpak® portion.

A vegan serve is also available **VE**

SMOKED SALMON AND PRAWNS WITH SEAFOOD SAUCE

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

MELON MEDLEY WITH CHAMPAGNE SORBET* **VE**

Sweet orange, cantaloupe and watermelon balls, topped with a scoop of Champagne sorbet and a drizzle of passion fruit coulis.

GOATS' CHEESE SOUFFLÉ **V**

Served with sweet pears, baby gem salad and a honey & marmalade syrup.

DUCK LIVER & PORT PATÉ*

A smooth paté accompanied with red onion marmalade, salad garnish and toasted baguette slices.

MAINS

YOUR CHOICE OF HAND CARVED, SLOW COOKED ROASTS FROM OUR CARVERY
CHOOSE FROM:

BRITISH FARM ASSURED ROAST TURKEY

ROAST RIB OF BEEF
with a Beef Dripping Glaze.

All accompanied with Yorkshire puddings and pigs in blankets

OR

SWEET POTATO AND APRICOT TART **VE**

A vegan pastry tart filled with apricot chutney, sweet potato and spinach all topped with a savoury granola.

NUT ROAST **VE**

A root julienne of vegetables with pockets of apricot, cranberries, sage and mixed nuts, topped with a mixed seed & cranberry granola topping.

Help yourself to steamed or roasted veg, potatoes, stuffing and gravy

ROAST GAMMON

with a Honey & Marmalade Glaze.

ROAST PORK

with Apple & Sage Glaze & Crackling.

HANDMADE SALMON AND KING PRAWN WELLINGTON*

Salmon and king prawns in a thermidor sauce with sherry, parmesan cheese, mustard and parsley wrapped in crisp puff pastry.

Served with a butter sauce.

May contain small bones.

PUDDINGS

CHRISTMAS PUDDING* **V**

Made with almonds and a hint of mixed spices, this rum infused pudding is dusted with icing sugar and garnished with mint. Served with a rich brandy sauce or custard.

IRISH CREAM TOPPED BROWNIE* **V**

A rich brownie base topped with an Irish cream mousse studded with sponge fingers dipped in an Irish liqueur syrup & dusted with cocoa powder to finish. Served with chocolate sauce & mini chocolate baubles.

BAKED VANILLA CHEESECAKE **V**

Served with Sicilian lemon sauce, blueberry compote and sprinkled with meringue snow drops.

CHOCOLATE TRIO **V**

A chocolate brownie, cream profiteroles drizzled in Belgian chocolate sauce and chocolate mousse cake all served with salted caramel sauce and a scoop of vanilla ice cream.

DEEP FILLED APPLE PIE **V**

Bramley apple chunks in a shortcrust pastry case. Served with custard.

A vegan serve is also available **VE**





3 Courses
£17.99

CELEBRATION MENU

Available on Boxing Day until 8pm
and on New Years' Eve until 9pm.



STARTERS

SOUP OF THE DAY **V**

Served with a half baguette
and Lurpak® portion.

A vegan serve is also available **VE**

PRAWN COCKTAIL

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

GOATS' CHEESE SOUFFLÉ **V**

Served with sweet pears,
baby gem salad and a
honey & marmalade syrup.

DUCK LIVER & PORT PATÉ*

A smooth paté accompanied with
red onion marmalade, salad garnish
and toasted baguette slices.

MAINS

YOUR CHOICE FROM THE CARVERY

OR

FIRECRACKER CHICKEN PIZZA

Pulled chicken meat in a fiery sauce, sliced
red peppers, red onions, mozzarella & pigs
in blankets and drizzled with ranch dressing.
Or choose from our Classic Pizza selection.

HEN PARTY BURGER

A chicken breast and crispy fried buttermilk
chicken topped with bacon, BBQ sauce,
Cheddar cheese and onion rings.

THE CHRISTMAS CRACKER BURGER

A double burger, sandwiched between
firecracker pulled chicken, mature
Cheddar cheese, drizzled with ranch
dressing and topped with a pig
in blanket and an onion ring.

NUT ROAST **VE**

A root julienne of vegetables with
pockets of apricot, cranberries, sage
and mixed nuts, topped with a mixed
seed & cranberry granola topping.

HAND BATTERED FISH

Coated in batter and then
fried to golden perfection.

MUSHROOM, BRIE AND CRANBERRY WELLINGTON **V**

Filled with a mushroom, cranberry,
and spinach stuffing, topped with
a creamy brie sauce, encased
in a light puff pastry.

*Help yourself to steamed or roasted veg, potatoes, stuffing
and gravy, or, if you prefer, to our salad station.*

PUDDINGS

CHOCOLATE BROWNIE **V**

With Belgian chocolate sauce & vanilla ice
cream sprinkled with Oreo® cookie crumb.

BAKED VANILLA CHEESECAKE **V**

Served with Sicilian lemon sauce,
blueberry compote and sprinkled
with meringue snow drops.

PROFITEROLES **V**

Cream filled choux pastry buns
drizzled with toffee fudge
sauce and garnished
with a sprig of mint.

SPICED GINGER SPONGE **V**

Steamed ginger sponge drizzled with toffee
fudge sauce and served with custard.

DEEP FILLED APPLE PIE **V**

Bramley apple chunks in a shortcrust
pastry case. Served with custard.

A vegan serve is also available **VE**

IRISH CREAM TOPPED BROWNIE* **V**

A rich brownie base topped with an Irish
cream mousse studded with sponge fingers
dipped in an Irish liqueur syrup & dusted
with cocoa powder to finish. Served with
chocolate sauce & mini chocolate baubles.





KIDS MENU

(Under 10 years)

Festive Menu £6.49

STARTERS

TOMATO & BASIL SOUP VE

PRAWN COCKTAIL

SOUTHERN FRIED CHICKEN & WAFFLE

MAINS

CHOOSE ANY MAIN COURSE FROM OUR STANDARD KIDS MENU

PUDDINGS

PROFITEROLES V

BOTTOMLESS DAIRY ICE CREAM V

With sauces and toppings.

CHOCOLATE MOUSSE CAKE V

With chocolate sauce and mini chocolate baubles.

RASPBERRY ARCTIC ROLL V

Christmas Day Menu £23.99

STARTERS

SLOW ROASTED
TOMATO SOUP V

With half baguette and Lurpak® portion.

FIVE GOLD RINGS V

Crispy onion rings served with a BBQ sauce to dip.

SALMON AND PRAWNS WITH
SEAFOOD SAUCE

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

SOUTHERN FRIED
CHICKEN & WAFFLE

Two strips of chicken breast fillet coated in a southern fried crumb, a small Belgian waffle and maple flavour syrup for dipping.

MAINS

HAND CARVED ROASTS
FROM THE CARVERY

Choose from four different meats.

FISH FINGERS

Three cod fillet fish fingers coated in breadcrumb.

CHICKEN NUGGETS

Battered chicken breast pieces.

TOMATO PENNE PASTA VE

Pasta tubes in a tomato sauce.

PUDDINGS

PROFITEROLES V

Cream filled pastry buns drizzled with toffee fudge sauce.

FRUITPOT™ JELLY VE

Peach pieces in peach flavour jelly.

CHOCOLATE BROWNIE

With Belgian chocolate sauce & vanilla ice cream sprinkled with Oreo® cookie crumb.

BOTTOMLESS DAIRY
ICE CREAM V

With toppings and sauces.

RASPBERRY ARCTIC ROLL V

Ice cream coated with raspberry flavoured sauce and wrapped in sponge cake.

Celebration Menu £8.49

STARTERS

SOUP OF THE DAY V

FIVE GOLD RINGS V

Crispy onion rings served with a BBQ sauce to dip.

PRAWN COCKTAIL

SOUTHERN FRIED CHICKEN & WAFFLE

MAINS

CHOOSE ANY MAIN COURSE FROM OUR STANDARD KIDS MENU

PUDDINGS

PROFITEROLES V

FRUITPOT™ JELLY VE

Peach pieces in peach flavour jelly.

BOTTOMLESS DAIRY ICE CREAM V

With toppings and sauces.

CHOCOLATE BROWNIE V

With Belgian chocolate sauce & vanilla ice cream sprinkled with Oreo® cookie crumb.





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

CHRISTMAS DAY

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 2019.

CELEBRATION MENU

A non-refundable deposit of £5 per person is payable at the time of booking.

Deposits can be made by cash, debit or credit card. We're sorry, but we cannot accept cheques as a method of payment for either deposits, or on the day of your visit.

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

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 early November to allow you to confirm your booking. The information is, to the best of our knowledge correct, however is subject to change between the time of 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 and cooking methods may affect this. If you require more information please ask your server. *Made with alcohol and cannot be served to children.

A non-bookable 2 course festive menu will also be available Monday - Saturday throughout December†.

†Excluding Christmas Day and Boxing Day.