



# FESTIVE MENU

*Feast your eyes  
on our party menu,  
it's that 'just one more'  
time of year.*

*Served from 16th November*

*2 courses £23 / 3 courses £28  
Lunch (1-3pm)*

*3 courses £31  
Dinner (from 4pm)*

## Starters

Creamy garlic mushrooms  
Classic Prawn Cocktail  
Roast Butternut Squash & Sweet Potato Soup  
Pate

## Mains

Traditional Turkey Roast, with all the trimmings  
Feather blade of Beef in a red wine sauce  
Salmon served with a lemon butter sauce  
Gammon Steak, Egg & Pineapple  
Vegi option

## Puddings

Profiteroles  
Cheesecake  
Christmas Pudding  
Limoncello

## Sides

Extra Yorkshire Pudding 75p  
Cauliflower Cheese £4.95  
Pigs in Blankets £4.95





*Bring on the cheer,  
your perfect  
Christmas party  
starts here.*



*Scan to unwrap the  
magic and take a peek  
at our crafted  
Christmas.*

[www.potterspub.co.uk/christmas](http://www.potterspub.co.uk/christmas)

*We source our ingredients from Britain's best farmers,  
growers, fishers and foragers to bring out the season's flavours.*

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.

An adult's recommended daily calorie allowance is 2,000 Kcal.  
All tables are subject to a discretionary service charge of 12.5%.

