



FESTIVE MENU

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

Served from 16th November

Festive Lunch · 1-3pm
2 courses £23 | 3 courses £28

Festive Dinner · from 4pm
3 courses £31

To Start

Creamy garlic mushrooms
Classic prawn cocktail
Roast butternut squash & sweet potato soup (vg)
Ham hock, carrot & mustard terrine

Mains

Traditional turkey roast, all the trimmings
Feather blade of beef, red wine sauce, roast potatoes & seasonal vegetables
Salmon, lemon butter sauce, crushed baby potatoes & seasonal vegetables
Gammon steak, egg & pineapple, chips or jacket potato
Leek, mushroom & Stilton pasta, garlic ciabatta (v)

Puddings

Profiteroles, Chantilly cream, chocolate & toffee sauce
Baked vanilla cheesecake, mulled fruit compote & cream
Christmas pudding, brandy sauce, cream or ice cream (vgo)
Chocolate fudge cake, chocolate sauce & cream

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

*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%.

