



# Christmas Fayre at The Jolly Drovers



2 Courses £13.95 or 3 Courses £18.95

Carvery served 2nd - 24th December Monday to Saturday 12-2pm & 5-8pm

## Starters

### GARLIC MUSHROOMS (V)

Sauteed mushrooms in a garlic cream sauce and served on a warm toasted ciabatta

### WINTER VEGETABLE SOUP

Served with a warm crusty roll & butter

### PRAWN COCKTAIL

Prawns bound in Marie Rose sauce on a bed of mixed leaves

## Desserts

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

WHITE CHOCOLATE & BAILEYS CHEESECAKE

GINGERBREAD LAYER CAKE

TERRYS CHOCOLATE ORANGE CAKE

3 SCOOPS OF KELLYS ICE CREAM

## Mains

CHOICE OF TRADITIONAL FESTIVE ROASTS FROM OUR CARVERY:

### ROAST TURKEY

### ROAST SILVERSIDE OF BEEF

### FESTIVE GLAZED GAMMON

Served with Yorkshire pudding & stuffing balls.

Help yourself to fresh seasonal vegetables, potatoes and gravy

### MATURE CHEDDAR AND RED ONION TART (V) (GF)

Puff pastry filled with mushrooms, spinach and tangy blue cheese.

Help yourself to fresh seasonal vegetables, potatoes from our carvery

## Childrens Menu - 2 Courses £9.95 or 3 Courses £13.95

### Starters

VEGETABLE DIM SUM VG

PRAWN COCKTAIL

CHICKEN GOUJONS

HALLOUMI STICKS WITH A SWEET CHILLI SAUCE

### Desserts

CHRISTMAS SUNDAE

Dairy ice cream, chocolate sauce, topped with a reindeer

GINGERBREAD MAN BISCUIT

CARAMEL SNICKERDOODLES

### Mains

TRADITIONAL ROAST BEEF OR TURKEY DINNER

Served with a homemade Yorkshire pudding, pigs in blankets, freshly steamed seasonal vegetables, baby boiled and roast potatoes

FOOTLONG PIG IN BLANKET

Served on a bed of mashed potato with Yorkshire pudding, peas and gravy

SALMON

Pan fried, drizzled with butter sauce, served with mash & peas



# Christmas Day at The Jolly Drivers



£59.95 per person; £29.95 kids under 12 & kids under 3 are free  
First Seating Served 12pm - 2.30pm & Second Seating 2.30pm - 5pm

## Starters

### FESTIVE SOUP

Served with ciabatta bread and butter

### PRAWN AND AVOCADO COCKTAIL

North Atlantic prawns bound in a Marie Rose sauce on a bed of crisp lettuce and avocado

### FESTIVE DUCK LIVER PATE

With red onion marmalade & served with ciabatta bread and butter

### DEEP FRIED CAMEMBERT

Served with a salad garnish and festive dip

### HONEYDEW MELON AND FIGS

Drizzled with dark fruit compote (V)

## Mains

### CHOICE OF FESTIVE ROASTS FROM OUR CARVERY:

Served from our carvery with freshly steamed seasonal vegetables, roast and new potatoes, homemade Yorkshire pudding and gravy

### TRADITIONAL ROAST TURKEY WITH SAGE AND ONION STUFFING

### TRADITIONAL ROAST BEEF

### ROAST PORK WITH CRACKLING

### FESTIVE GLAZED GAMMON

### SEABASS RISOTTO

Grilled seabass with creamy pea and sage risotto

### MUSHROOM AND STILTON WELLINGTON (V)

Mushroom, spinach and tangy blue cheese wrapped in puff pastry

## Desserts

### TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

### WHITE CHOCOLATE AND AMERETTO CHEESECAKE

### 3 SCOOPS OF KELLYS ICE CREAM

### WHITE CHOCOLATE PENGUIN CAKE

### RED VELVET CAKE

### CHEESE BOARD

Full payment is required upon booking





# Boxing & New Years Day



Food Served 12pm - 8pm £19.95 per person (Normal menu also available)

## Starters

### FESTIVE SOUP

Served with ciabatta bread and butter

### DEEP FRIED CAMEBERT

Served with a salad garnish and festive dip

### PRAWN & AVACADO COCKTAIL

North Atlantic prawns bound in a Marie Rose sauce on a bed of crisp lettuce and avacado

### FESTIVE PATE

With red onion marmalade served with ciabatta bread and butter

## Mains

### CHOICE OF FESTIVE ROASTS FROM OUR CARVERY:

Freshly steamed seasonal vegetables, mash, roast and new potatoes, Yorkshire pudding and gravy

### TRADITIONAL ROAST TURKEY WITH SAGE AND ONION STUFFING

### TRADITIONAL ROAST BEEF

### FESTIVE GLAZED GAMMON

### SEABASS RISOTTO

Grilled seabass with creamy pea and sage rissotto

### MUSHROOM AND STILTON WELLINGTON V

Mushroom, spinach and tangy blue cheese wrapped in puff pastry

## Desserts

### TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

### WHITE CHOCOLATE AND AMERETTO CHEESECAKE

### 3 SCOOPS OF KELLYS ICE CREAM

### WHITE CHOCOLATE PENGUIN CAKE

### RED VELVET CAKE

### CHEESE BOARD