



*Hi there.*

I'm a placemat, and my job is to whet your appetite for Christmas at the Feathers! Yes, it's that time of year again, and your mind may be turning to things of a festive nature. It is now!

We pride ourselves on delivering the perfect Christmas experience and what could be better than spending time with family, friends and colleagues in a quintessentially English public house?

The aroma of mulled wine, the roar of the fire (yes!) and the warmth of our welcome are the perfect accompaniment to our fabulous food and more-ish libations!

## From 21<sup>st</sup> November until New Years Day

**Weekday Lunchtimes** | Served 12 - 4pm

2 courses - £22    3 courses - £27

**Weekday Evenings & Weekends**

2 courses - £26    3 courses - £31

Whether indulging in our Three Course Feast, Festive Buffet or just après office drinky poos, we will help you relax and soak up the Christmas spirit.

Check out what we have to offer and please chat with a member of the team if you have any questions or would like to make a booking.

Victoria & The Feathers Team

*Cheers!*



## STARTERS

### Creamy Tomato & Basil Soup

w/ aromatic pesto drizzle & crispy toasted focaccia (ve, gfo)

### Elegant Prawn & Avocado Cocktail

Layers of freshness & flavour w/ sourdough croutons (gfo)

### Chicken & Apricot Terrine

w/ crispy toasted focaccia, tangy plum & apple chutney (gfo)

### Crumbed Camembert

w/ fig & honey chutney (v)

### Spicy Rendang Croquettes

Deliciously crispy Malaysian bites w/ zesty Asian dipping sauce (ve)

## FESTIVE ROASTS



### Roast Topside of Beef

w/ red wine and red currant jus & a Yorkshire pudding

### Roast Turkey Breast

w/ sage, onion and cranberry stuffing & pigs in blankets

### Chestnut & Almond Roast

w/ sage, onion and cranberry stuffing (ve)

- ▶ Our fabulous Christmas roasts are served w/ festive roasted vegetables and rosemary & thyme twice-roasted potatoes

### Salmon Fillet

Delicate Moroccan spiced salmon fillet w/ crispy sautéed potatoes & creamed leeks (gf)

### Gourmet Festive Burger

Toasted brioche bun w/ ground steak patty, breaded Camembert, crispy bacon, tangy fig & honey chutney, braised red cabbage slaw, rocket & mustard mayo

### Squash, Brie, Beetroot & Truffle Oil Tart

w/ festive roasted vegetables, rosemary & thyme twice-roasted potato, braised red cabbage & bold red wine jus (v, gf)

### Creamy Leek & Spinach Risotto

w/ toasted sunflower seeds & rich butternut squash pesto (v, veo, gf)

## DESSERTS

### Warm Spiced Plum Christmas Pudding

w/ velvety crème Anglaise (veo, gfo)

### Indulgent Triple Chocolate Cake

Gently warmed w/ Madagascan vanilla ice cream & mulled berry coulis (ve)

### Delicate Raspberry Meringue Tartlet

w/ fresh raspberries & raspberry coulis (v)

### Sicilian Lemon Sorbet

A delightful & refreshing finish (ve)

### More-ish Mince Pie Waffle

Warmed sweet waffle w/ warmed smashed mince pies, spiced fruit compote & caramelised biscuit ice cream (ve)

### Rich Panettone Cheesecake

Creamy vanilla cheesecake w/ brioche chunks, citrusy orange curd, chocolate pieces, chocolate & blood orange ice cream (v)

### British Cheeseboard (£2 supplement per person)

Artisan Cornish Brie, crumbly Wensleydale, robust Clawson Stilton, smoky Applewood Cheddar, juicy grapes, cracker selection, fig & honey chutney (v)

## FESTIVE BUFFET

▶ From **£19 per person**

Sit down dinner too formal? Worry not! We have a fabulous selection of hot & cold buffet menu options that are perfect for office parties and larger Christmas events. Our laid back **Party Buffets start from £19** per head and can be enjoyed by 20 to 60 revellers, giving you the ability to have a much more informal Christmas get together.

### **Dietary Needs, Allergens & Intolerances**

If you have a food allergy or intolerance, please advise a team member when ordering your food. Even if you are a regular customer please inform us as our ingredients and recipes can change from time to time.

Our fish may contain bones; our game may contain shot and our nuts definitely contain nuts!

**We produce our food in kitchens where our teams handle allergens. Equipment and utensils are used for multiple menu items, including those containing allergens.**

**All of our fryers are used for cooking products that may contain gluten. Whilst we try to keep things separate, we cannot guarantee any item is allergen-free.**

(v) Vegetarian (ve) Vegan (veo) Vegan Option (gf) Gluten Free (gfo) Gluten Free Option





MAKING THINGS AS EASY AS POSSIBLE

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This year, just like last, we want to make your Christmas booking experience as simple as possible. We won't be taking security deposits and we will only ask for pre-orders if you are a larger group. Easy.

For **tables of 6 or less**, simply book online.

For **tables of up to 9**, please email us or complete our enquiry form\* and our Christmas Gurus will get back to you.

For **tables of 10 or more**, email us or complete our enquiry form\* and our Christmas Gurus will get back to you and send out your pre-order request.

For tables of 9 or under, our Daily December menu is sprinkled with all the flavours of Christmas. For larger group bookings of 10 and over, you can see our 2 & 3 Course festive menu overleaf. Turkey, with all the traditional festive accompaniments, is the star, but there's also an array of tempting alternatives should you fancy something a little different if you're a little "turkeyed" out!

We look forward to hearing from you and remember...  
No deposits, no fuss... just festive fun!



the  
wing

For digital gift cards & vouchers, to enquire about 'The Wing' and everything else Feathers, please visit

[www.thefeathers.co.uk](http://www.thefeathers.co.uk)



\*Scan below to make your Christmas enquiry or email:

[thefeathers@aspirationalpubco.co.uk](mailto:thefeathers@aspirationalpubco.co.uk)

**Please note, it can take up to 48 hrs to respond to an enquiry. Cheers!**



An advantage of **pre-ordering** drinks is that you can also benefit from our **Money-saving Drink Packages**. We can have your drinks waiting for you at your table, meaning you can get straight into the party mood. Take a look below..!

### BOTTLED BEER

Estrella Damm, Spain 4.6% | 330ml

You **order** 6 btls for £26

You **save** £3.4

You **order** 12 btls for £50

You **save** £8.8

You **order** 24 btls for £96

You **save** £21.6

Peroni Gluten Free, Italy 5.1% | 330ml

You **order** 6 btls for £27

You **save** £3

You **order** 12 btls for £50

You **save** £10

You **order** 24 btls for £98

You **save** £22

### WHITE WINE

The Rambler White, Westen Cape, SA

You **order** 3 btls for £54

You **save** £6

You **order** 6 btls for £100

You **save** £20

Revenant Sauvignon Blanc, WO Coastal Region, SA

You **order** 3 btls for £71

You **save** £8.5

You **order** 6 btls for £137

You **save** £22

L'ormarine 'Carte Noire' Picpoul De Pinet, Languedoc, France

You **order** 3 btls for £76

You **save** £8

You **order** 6 btls for £142

You **save** £26

### RED WINE

Prime Cuts Red, Western Cape, South Africa

You **order** 3 btls for £54

You **save** £6

You **order** 6 btls for £100

You **save** £20

Andes Peaks Merlot, Valle Central, Chile

You **order** 3 btls for £66

You **save** £7

You **order** 6 btls for £122

You **save** £22

Turno De Noche Malbec, Mendoza, Argentina

You **order** 3 btls for £75

You **save** £6

You **order** 6 btls for £135

You **save** £27

### ROSÉ MAGNUM

Maison Boutinot Cuvee Edalise, Côtes de Provence Rosé 2021, Provence, France

A Magnum £60

You **save** £5

Ferghettina Franciacorta Rose 2016, Lombardia, Italy

Magnum £80

You **save** £10

### PROSECCO

Fontessa Prosecco Spumante Brut or Rose, Venice, Italy

You **order** 3 btls for £76.5

You **save** £12

You **order** 6 btls for £147.5

You **save** £29.5

► Please note that these offers are strictly limited to parties that are eating with us and can only be purchased as a pre-order. They are not available to order on the day. The savings shown are based on our normal selling prices. Please talk to one of the team about which packages you want to order.