

# CHRISTMAS MENU

Lunch 2 Courses £18.00 pp | 3 Courses £22.00 pp  
Dinner 2 Courses £22.00 pp | 3 Courses £27.00 pp

## STARTERS

**Curried Parsnip & Apple Soup**  
Parsnip Bhaji (v,gfa,df,ve)

**Hot Smoked Mackerel**  
Heritage Beetroot & Caper Salad,  
Horseradish Yoghurt (gf,dfa)

**Duck Liver Pâté**  
Pineapple & Mustard Seed Chutney,  
Toasted Sourdough (gfa)

**Whipped Goats Cheese**  
Red Wine & Thyme Figs, Endive,  
Candied Walnuts (v,gf,n,dfa,veo)

## MAINS

**Turkey & Apricot Stuffing Roulade**  
Sage Roast Potatoes, Pigs in Blankets,  
Brussel Sprouts & Gravy (gfa)

**Mulled Winter Lamb Casserole**  
Potato & Celeriac Gratin,  
Pomegranate & Mint (gf)

**8oz Dry-aged British Rump Steak**  
Chunky Chips, Caramelised Onion &  
Watercress, Peppercorn Sauce (gf,dfa)  
*Supplement £4.50*

**Dill Crusted Scottish Salmon**  
Brown Crab & Leek Crushed  
Potatoes, White Wine Cream (gf)

**Iron Bark Pumpkin & Chestnut Roast**  
Puy Lentil & Truffle Vinaigrette,  
Crispy Kale (v,gf,n,df,ve)

All served with Sticky Red Cabbage,  
Glazed Chantenay Carrots & Broccoli  
for the table to share (v,dfa)

## PUDDINGS

**Buttermilk Panna Cotta**  
Stem Ginger Shortbread,  
Roasted Rhubarb (gf)

**Christmas Pudding Tart**  
Spiced Cranberries  
& Vanilla Custard (n,v)

**Cropwell Bishop Stilton**  
Grape & Celery Chutney,  
Artisan Biscuits (gfa)

**Limoncello Sorbet**  
Saffron & Ginger Poached  
Clementines (gf,v,df,ve)

**Bitter Chocolate & Orange Delice**  
Honeycomb, Salted Caramel  
Ice Cream (gf,v)

# CHRISTMAS DAY LUNCH MENU

Available 25th December | £69.95pp  
Available from 12 – 3pm & 3 – 6pm | Children under 12 years old half price  
4 Courses including presents from Father Christmas

## STARTERS

**Devon Crab Cocktail**  
Whipped Avocado, Seaweed  
Crostini & Caviar (gfa)

**Tea Smoked Duck Breast**  
Radish & Hazelnuts, Blood  
Orange Jelly (gfa,n)

**Cornish Brie & Onion Tart**  
Celeriac & Pickled Pear Salad,  
Sherry Dressing (v,veo)

## MAINS

**Traditional Roast Turkey**  
Sage Roast Potatoes, Apricot Stuffing,  
Pigs in Blankets & Gravy (gfa)

**Slow-cooked Rib of  
Cumbrian Beef**  
Smoked Potato Gratin, Red  
Wine & Shallot Sauce (gf)

**Pumpkin &  
Wild Mushroom Strudel**  
Lentil & Truffle Purée, Candied  
Chestnuts (v,n,df,ve)  
All served with Sticky Red Cabbage,  
Glazed Chantenay Carrots,  
Parsnips & Brussel Sprouts for  
the table to share (v,dfa)

## PUDDINGS

**Warm Christmas Pudding**  
Brandy Sauce (v,n)

**Baileys Tiramisu**  
Mulled Cherries

**Selection of British Cheeses**  
Spiced Apple Chutney  
& Millers Damsels (gfa)

**Limoncello Sorbet**  
Saffron & Ginger Poached  
Clementines (gf,v,df,ve)

Tea, Coffee & Petit Fours

Additional Vegan options available on request

Please ask for any allergen information  
(gf) Gluten Free | (gfa) Gluten Free Available  
(n) Contains Nuts | (df) Dairy Free | (dfa) Dairy Free Available  
(v) Vegetarian | (ve) Vegan | (veo) Vegan Option

# CHRISTMAS AFTERNOON TEA

Available from 3 – 6pm | £19.75 pp  
Not served on Christmas Day  
Must be pre-booked | Includes a glass of fizz and tea or coffee

**Finger Sandwiches**  
Roast Turkey, Bacon &  
Mustard Mayo (gfa)  
Vintage Cheddar, Spiced  
Pear Chutney (v,gfa)  
Poached Salmon, Cream  
Cheese & Cucumber (gfa)

**Assortment of Sweet Treats**  
Mince Pies & Brandy Butter Cream  
Caramel Shortcake (gf)  
Almond Macaroons (gf)  
Mini Black Forest Cake (gfa)

**Warm Sultana Scones**  
Clotted Cream & Strawberry Jam (v,gfa)

# CHRISTMAS BUFFET

£19.75 pp | Available in the Private Dining rooms  
Minimum of 20 people per booking

Artisan Breads, Garlic &  
Herb Butter (v,gfa,dfa)  
Nocellara Olives, Orange  
& Basil (v,gf,df,ve)  
Cheese & Paprika Straws (v)

Platter of Smoked Mackerel,  
Prawns & Poached Salmon,  
Cucumber & Beetroot (gf,df)

Mini sustainable Fishcakes,  
Lime & Saffron Aioli

Pork & Black Pudding Sausage Rolls,  
Pineapple & Mustard Chutney

Roast Turkey & Bacon Christmas  
Crackers, Cranberry Ketchup

Wild Mushroom & Spinach Wellingtons (v)  
Pumpkin, Chestnut & Sage  
Quiche, Rocket Pesto (v)  
Sea Salt & Rosemary Roast  
Potatoes (v,gf,df,ve)  
Winter Vegetable & Pumpkin Seed  
Slaw, Sherry Dressing (v,gf,df,ve)

Mince Pies, Brandy Cream (v)  
Rhubarb & Ginger Trifle (v,gf)

Additional Vegan Options  
Available on Request



# PRE-ORDER DRINKS

## PRE-DINNER DRINKS

Mulled Wine £5.50	Porn Star Martini £9.00
Mulled Cider £5.50	Beverley Hills Iced Tea £9.00
Winter Pimms £5.50	Newly Fashioned £8.00

## SPIRITS AND PORT

All bottles £80.00 each

Tanqueray Gin	Sambuca
Ketel One Vodka	Tequila
Bulliet Bourbon	Hennessey VS Cognac
Captain Morgan	Jägermeister
White, Dark & Spiced Rum	Port £50.00 per bottle

## WINE AND CHAMPAGNE

### WHITE BOTTLE

Pinot Grigio, Italy £23.95
Pays D'oc Viognier, France £22.95
Sauvignon Blanc, Chile £23.95

### ROSÉ BOTTLE

Blush Rosé, France £25.00
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### RED BOTTLE

Merlot, Chile £23.90
Cabernet Sauvignon, Chile £25.25
Roiija, Spain £29.70

### PROSECCO

Prosecco £32.00
Moët Champagne £55.00

## PRIVATE DINING

If you would prefer a more intimate space for your festive celebration then why not book our Private Dining room?

drinkaware

# CHRISTMAS EVENTS

185  
WATLING ST.  
PUB & KITCHEN

## WHITE OUT PARTY

Friday 21st December

Starts at 9pm. DJ from 10pm to late  
Dress code: Don your best white outfit

Free entry, simply register for your tickets at [www.185watlingstreet.com](http://www.185watlingstreet.com)

## BOXING DAY

Open as normal  
Full à la carte menu available  
for lunch and dinner

## NEW YEAR'S DAY

Open as normal  
Brunch £14.50pp from 10 – 3pm  
Full à la carte menu  
available 12 – 9pm  
Build Your Own Burgers

## NEW YEAR'S EVE PARTY

DJ from 9pm to late  
Complimentary glass of fizz at  
midnight to welcome the New Year  
Free entry, simply register for your  
tickets at [www.185watlingstreet.com](http://www.185watlingstreet.com)

## NEW YEAR'S EVE

À la carte available from  
6 – 8pm

MOËT & CHANDON  
CHAMPAGNE

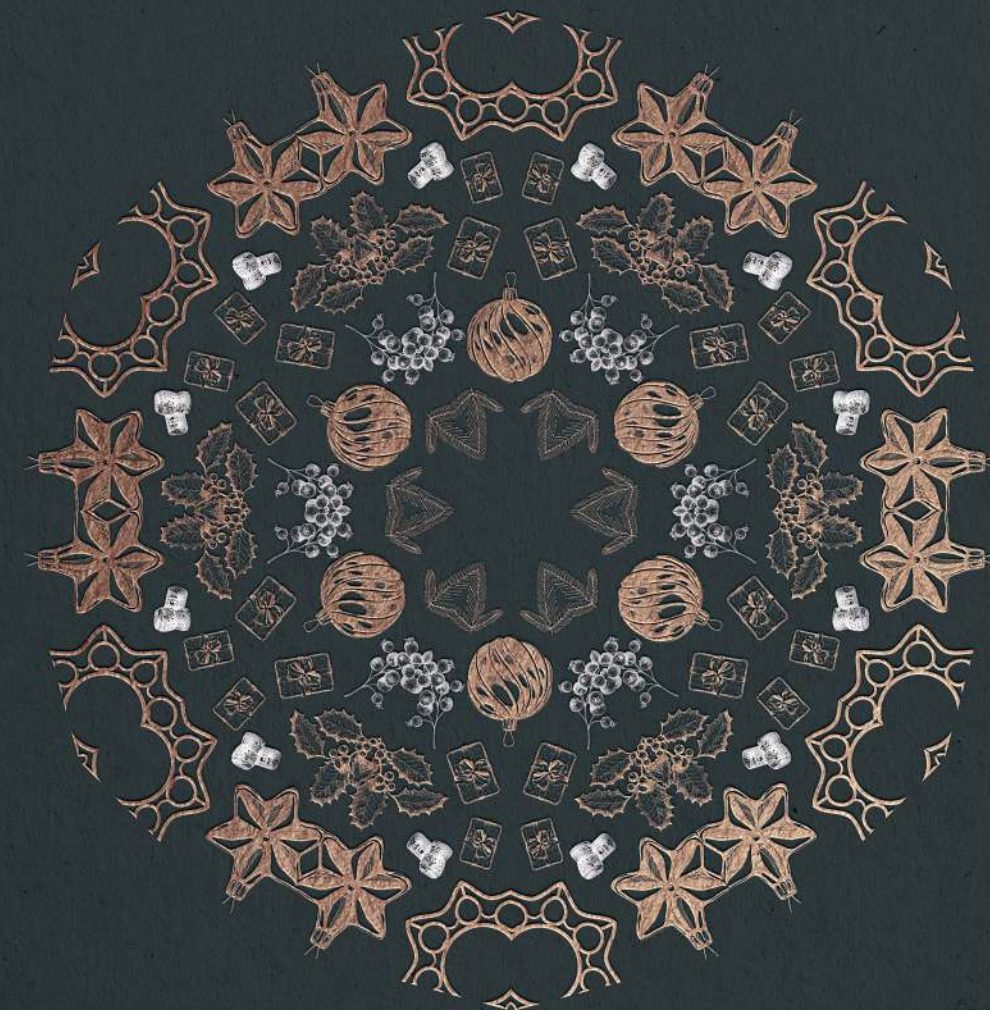
## SANTA'S COMING TO TOWN

Join us on Christmas Eve between 3 – 4pm as Father Christmas has promised us that he is going to pay us a visit. If you've been nice this year, there will be an extra surprise for all the children

Terms and Conditions apply: For tables of 6 or more, we do require a pre-order of your meals to be completed a minimum of 7 days prior to your party. Your credit card details will be stored securely within our pre-order system. No charge will be made at the time of booking or without contacting you first. However, should you wish to cancel your party or reduce your numbers, please notify us 7 days or more in advance by email or call us at the pub. If we don't receive at least 7 days' notice that you wish to cancel, the full cost of the party will be charged to your credit card. There is a 10% service charge for tables of 6 or more. A pre-payment will also be taken for all Christmas Day bookings.

TO MAKE A BOOKING OR TO FIND OUT MORE  
INFORMATION PLEASE CONTACT US AT:

Tel: 01327 317 177 Email: [185watlingst@epicpubs.com](mailto:185watlingst@epicpubs.com)  
[185watlingstreet.com](http://185watlingstreet.com)



TURNING ON THE  
FESTIVE MAGIC

CHRISTMAS MENUS & EVENTS  
29TH NOVEMBER – 31ST DECEMBER 2018