



ALMOND FAMILY PUBS



The Station House

# Festive Fayre

Two courses (main & dessert) 24.50

Three courses 29.50

## Starters

**Hot Honey Roasted Beetroot, Goat's Cheese & Toasted Pine Nut Salad (V)**

White balsamic dressing

**Roasted Butternut Squash Soup (VE)**

Sage infused cream, rustic bread

**Bloody Mary Prawn Cocktail**

Toasted brioche, charred lemon

**Porchetta Stuffed Chicken Thigh**

White wine & tarragon sauce, grilled ciabatta

## Mains

**The Bells & Whistles Burger**

Traditional beef patty, crumbled blue cheese, rocket & pickled red onion, brioche style bun, topped with a pig in blanket & festive slaw

**Roasted Pumpkin & Ricotta Ravioli (V)**

Creamy red pesto sauce, toasted pine nuts & sage oil

**Teriyaki Salmon Skewers**

Basmati & wild rice, steamed kale, soy & ginger dressing, charred lime

**Apple Cider & Ginger Braised Lamb Shank (NGI, +3.50)**

Sweet potato mash, winter greens, rich gravy

**Almond Festive Roast (NGI available)**

Slow-roasted Turkey roulade with sage & buttered onion stuffing, wrapped in crispy maple glazed streaky bacon & a selection of:

Triple cooked roasties, sprouts mash, maple roasted parsnips

braised red cabbage with apple & cinnamon, caraway buttered carrots, rich gravy

Top it all off with a pig in blanket 1 for 1.95 | 2 for 3.50

**Make it Vegan with a Plant-based 'turkey' breast**

Festive sides, Vegan gravy

## Desserts

**Rocky Road Chocolate Cheesecake**, pouring cream

**Mulled Apple & Blackberry Crumble**, honeycomb ice cream

**Traditional Christmas Pudding**, brandy sauce

**Lemon & Ginger Treacle Tart**, pouring cream





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# Christmas Cheers

To complement your festivities

## Spritz

### Aperol

Aperol, prosecco, soda & an orange slice 9.50

### Hugo

Elderflower liqueur, prosecco, soda & mint 9.75

### Limoncello

Limoncello, prosecco, soda & a lemon wheel 9.00

### Manchester Tart

Amaretto, prosecco, soda & a Maraschino cherry 9.50

### Passionfruit Cooler 0%

Passionfruit martini house mix, pineapple juice & half a passionfruit 6.50

### Margarita 0%

Margarita house mix, apple juice, soda & a wedge of lime 6.50

## Cocktails

### Espresso Martini

Vodka, Kahlua, fresh espresso & demerara 9.50

### Paloma

Tequila, grapefruit soda, lemon juice & a grapefruit slice 9.25

### Tom Collins

Gin, lemon juice, sugar syrup & soda 9.25

### Bramble

Gin, crème de mûre, sugar & lemon 9.25

### Passionfruit Martini

Vodka, Passoa, passionfruit puree, vanilla & pineapple juice 9.75

### Negroni

Gin, Campari & vermouth 9.50

### Old Fashioned

Bourbon, demerara & bitters 9.50

### Allergies & Intolerances

Before ordering, please speak to the team about your requirements

V-Vegetarian | VE-Vegan | NGI-No Gluten Ingredients

Though we strive to accommodate all dietary restrictions, please note our kitchen appliances are shared, and we cannot guarantee our dishes are completely vegan.

### Tips

A 10% discretionary service charge will be added to your bill. Our fantastic team receive 100% of tips. If you'd rather we take this off, please just ask, we're more than happy to remove it.

