

## Stonehouse Wheelers and Stroud Valleys Christmas Meal MENU

Sunday 15<sup>th</sup> December 2024 12.30pm for 1pm

Brewers Fayre, The Old Nelson, Stratford Lodge, Stratford Road, Stroud GL5 4AF

2 courses £15.99, 3 courses £18.99

Some dishes incur an extra charge – pay on ordering

No swaps

Please state if you want the Gluten Free or Vegan Options

### **Starters**

1. Tomato Soup with garlic and herb croutons (**Vegetarian/Can be Vegan/Can be Gluten Free**)
2. Chicken Liver and Brandy Pate (**Gluten free**)
3. Classic Prawn Cocktail (**Gluten-free**)
4. Chicken Goujons with a cranberry BBQ sauce
5. Festive Nachos – with pulled turkey, smoked bacon, cheese, cranberry salsa, red chillies and spring onions (**Can be vegetarian/Gluten Free**)

### **Mains**

1. Carvery – Turkey, Beef or Gammon (state which when ordering) with all the trimmings including cauliflower cheese, pigs in blankets etc. (**Can be gluten free**)
2. Vegetable Wellington – caramelised carrot with mushroom and spinach in puff pastry with roast potatoes, broccoli, peas and gravy (**vegan**)
3. Salmon with seafood and prosecco sauce – baked fillet served with garlic potatoes, roasted broccoli & cherry tomatoes **+£2.49 additional cost (Gluten free)**
4. Festive garden gourmet sausages with roast potatoes, broccoli, peas and gravy (**vegan/gluten free**)
5. 8oz rump steak with peppercorn sauce – 30 day aged British & Irish beef with skin-on chips, grilled tomato, beer battered onion rings and peas. Swap chips and onion rings for a mixed salad. **+£2.49 additional cost +£2.00 to upgrade to 8oz sirloin steak. (Gluten free)**
6. Festive stack burger – 4oz beef burger, turkey slice, pork sausage, streaky bacon, cranberry ketchup and mayonnaise with skin-on chips and gravy (**can be gluten free**)
7. Cranberry BBQ smothered chicken, topped with bacon and cheese. Served with skin-on chips, coleslaw, garlic bread and a salad garnish. **+£3.49 to upgrade to double-smothered chicken.**

## Desserts

1. Traditional Christmas pudding with cider & rum-soaked fruit, served with a warm brandy sauce
2. Vanilla Ice cream sundae with after eight mints with chocolate sauce, mint flavoured sauce & a whip of cream **(Gluten free)**
3. Billionaires profiteroles – creamy profiteroles topped with chocolate & caramel sauces & a sweet baked oatly crumble
4. Melting snowball brownie – triple chocolate brownie served with vanilla ice cream
5. Spiced apple and blackberry crumble served with custard, vanilla ice cream or vegan vanilla ice cream **(Can be vegan)**
6. Banoffee Cheesecake – topped with banana, caramel sauce & crumbled chocolate flake, served with vanilla ice cream **(gluten free)**
7. Fruit salad **(Vegan/gluten free)**

