

SEASONAL FAYRE

Served 12pm-9pm

Available from November 24th – 30th December
(excluding Christmas day) £10.00 non refundable deposit per person.

STARTERS

French Onion Soup (V)

Rich, slow cooked onions simmered in a savoury broth and topped with a golden, cheesy crouton. Seasoned with herbs and served with half a crusty baguette and butter.

Scottish Smoked Salmon (*GF)

With a winter salad, cream cheese dressing and chives. Topped with pomegranate pearls and served with wholemeal bread and butter.

Chicken Liver Pâté (*GF)

Smooth and buttery, made with the finest chicken livers and a generous glug of port. With toasted ciabatta.

Goat's Cheese Brulee (V) (GF)

Creamy, tangy goat's cheese with a crispy, caramelised sugar topping. Served with a raspberry vinaigrette and fresh thyme.

Jackfruit Wings (VG)

Made from succulent jackfruit, seasoned with herbs and spices and coated in crispy panko breadcrumbs. Served with a tomato salsa.

MAINS

Hand Carved Roast Turkey (*GF)

With bacon wrapped chipolatas, buttered sprouts, roasted honey parsnips, carrots, roast potatoes, mashed potatoes and a sage and onion stuffing.

Beef Bourguignon (GF)

A classic, hearty French casserole featuring tender, slow-cooked beef, carrots, mushrooms, and onions braised in a rich, savoury red wine sauce. Served with creamed potatoes.

Twice Roasted Belly of Pork (GF)

With apple and cranberry braised red cabbage, broccoli florets and topped with a potato gratin. Accompanied with a rich gravy hinted with sage.

Salmon en Crouste

Fillet of salmon topped with a mushroom, cream cheese and spinach filling. Bound in puff pastry and served upon crushed new potatoes with broccoli florets and a white wine cream and chive sauce.

Festive Tagine (VG)(GF)

A rich, aromatic and warming stew featuring a blend of seasonal root vegetables and cranberries. Cooked in a savoury, spiced broth. Accompanied with basmati rice.

DESSERTS

Biscoff Sundae (*VG)

A decadent dessert that features layers of whipped ice cream topped with a generous drizzle of velvety Biscoff cookie butter and a scattering of crushed Lotus Biscoff cookies.

Double Chocolate Bread and Butter Pudding

A rich twist on the classic British dessert, perfect for chocolate lovers. Featuring layers of buttery bread soaked in a luxurious, silky-smooth chocolate custard and chocolate chips. Served with lashings of hot custard.

Christmas Pudding (*GF)

A steamed pudding filled with a mix of dried fruits and warm spices, and then 'fed' with cider and rum. Served with brandy sauce.

Lemon Meringue Pie

Tangy lemon filling in a crisp shortcrust pastry case topped with soft, mallow meringue and served with raspberry coulis and sweetened cream.

Cheese and Biscuits (+£3.50 supplement) (V)

A selection of mature Cheddar, blue stilton, Somerset camembert and double Gloucester. Served with a glass of fine Ruby port.

2 Courses £24.95 | 3 Courses £26.95

LUNCHTIME SET MENU

Served Monday to Saturday, 12pm - 6pm.

Available from November 24th – 30th December (excluding Christmas day and Boxing day) £10.00 non refundable deposit per person.

STARTERS

Ardennes Pâté (*GF)

Served with wholemeal toast and red onion jam.

Freshly Homemade Soup of the Day

Served with half a baguette and butter.

Salt & Pepper Squid (£1.25 supplement).

With garlic mayo.

Cheesy Mushrooms (V)

With a creamy garlic sauce and ciabatta.

Prawn Cocktail (*GF)

Served with Marie Rose and wholemeal bread.

Vegetable Pakora (VG) (GF)

Served with salad and sweet chilli sauce.

MAINS

Hand Carved Breast of Turkey (*GF)

With bacon wrapped chipolatas, fresh seasonal vegetables and sage and onion stuffing.

Breaded Scampi

With chips, garden peas salad.

8oz Gammon Steak (*GF)

With a fried egg, side salad, chips and onion rings.

Sausage and Mash

With crispy onions. (vegetarian sausages available)

Handmade Faggots

With mashed potatoes, mushy peas and meaty gravy.

Smoked Cajun Chicken Pasta

With garlic bread.

Chicken Curry (*GF)

With rice, naan bread and poppadom. (vegetarian/vegan option available)

8oz Sirloin Steak (£3.75 supplement) (*GF)

With chips, onion rings, grilled tomato and salad.

Twice Roasted Belly of Pork (GF)

Two slices of pork belly with mashed potato, broccoli and a rich meaty gravy.

Fillet of Seabass

With sautéed potatoes, broccoli and a prawn bisque sauce.

DESSERTS

Christmas Pudding (*GF)

Served with brandy sauce.

Forest Fruit Pavlova (*GF)

Meringue nest topped with ice cream, whipped cream and forest fruits.

Hot Jam Sponge

Served with lashings of custard.

Chocolate Brownie Sundae

Layers of whipped ice cream, brownie and chocolate sauce.

Hot Berry Waffle

Served with whipped ice cream, forest fruits and chocolate sauce.

OR Your choice of tea or coffee

2 Courses £17.95 | 3 Courses £19.95

Any meals listed as (*GF)(*VG) on both menus can be made gluten free or vegan.

BOOKING FORM

ALLERGEN INFORMATION
SOME OF OUR MENU ITEMS CONTAIN
ALLERGENS, INCLUDING, GLUTEN, NUTS,
MILK, EGGS, FISH, SHELLFISH, SOYA,
CELERY, MUSTARD, SULPHITES, SESAME
AND LUPIN. PLEASE ASK A MEMBER OF
STAFF FOR MORE INFORMATION

Name:

Contact Telephone No:

Email address:

No. in party:

Adults: Children:

Date of party: Time:

1. To confirm bookings, a booking form should be completed and returned, with a non-refundable deposit.
2. Upon receiving payment of the deposit a receipt will be issued. The customer should check that the deposit receipt is correct.
3. Should we have to cancel any bookings, due to unforeseen circumstances, all monies received from the customer will be refunded upon production of receipts.
4. We will never give your details to any other party, we may contact you from time to time by email with promotions and offers.

LUNCHTIME SET MENU

Please specify your selection by entering the total number against each dish.

☐ Paté ☐ Soup ☐ Squid

☐ Mushrooms ☐ Prawn ☐ Pakora

☐ Turkey ☐ Scampi ☐ Gammon ☐ Sausage ☐ Faggots

☐ Pasta ☐ Curry ☐ Sirloin ☐ Pork ☐ Seabass

☐ X Pudding ☐ Pavlova ☐ Sponge ☐ Sundae

☐ Waffle ☐ Tea ☐ Coffee

SEASONAL FAYRE

Please specify your selection by entering the total number against each dish.

☐ Soup ☐ Salmon ☐ Pate ☐ Brulee ☐ Wings

☐ Turkey ☐ Beef ☐ Pork ☐ Salmon ☐ Tagine

☐ Biscoff ☐ B&B Pudding ☐ X Pudding

☐ Lemon Pie ☐ Cheese and Biscuits

Notes/Dietary requirements:

.....

.....

.....

Christmas Day Takeaway

Starter

French Onion Soup (V)

Rich, slow cooked onions simmered in a savoury broth and topped with a golden, cheesy crouton. Seasoned with herbs and served with half a crusty baguette and butter.

Main

Roast Breast of Turkey

Served with bacon wrapped chipolatas, roast parsnips, buttered carrots, baby sprouts, roast and mashed potatoes, festive stuffing and a rich meaty gravy.

Dessert

Our Homemade Christmas Pudding

With a creamed brandy sauce. Topped with walnuts, almonds and glacé cherries.

Collection Only
Christmas Eve
12pm-6pm
Christmas Day Morning
9am-11am

Main Course Only £21.00 2 Courses £26.00

3 Courses
£30.00

Christmas Seasonal Menus 2025

-01527 892603-

154@thenevillarms.uk

154 The Ridgeway, Astwood Bank, Redditch, B96 6NB

