



Christmas at The Great Western

Two Courses | 33 Three Courses | 38

Our Christmas menu is available Monday 23rd November until Thursday 24th December for all party sizes.

Card details are required to secure your booking & pre orders are required at least 1 week prior to arrival.

STARTERS

Roasted Parsnip & Cumin Soup (VOA) Sourdough |

Camembert (V) Crusty bread, roasted garlic, pistachio & honey |

Roasted Sprouts Crispy bacon, cranberries & parmesan |

Bloody Mary Prawn Cocktail (G) Croutes |

Smoked Mackerel Pate (G) Melba Toast |

MAINS

Roast Turkey (G) Pigs in blankets, cranberry stuffing, white wine gravy, braised red cabbage, honey roasted carrots & parsnip, roasted sprouts, green beans, roasted potatoes |

Aubrey Allen Topside of Beef (G) Yorkshire pudding, red wine gravy, braised red cabbage, honey roasted carrots & parsnip, roasted sprouts, green beans, roasted potatoes |

Pie of the Day (G) (VOA) Mashed potato, honey roasted carrots & parsnip, roasted sprouts, green beans, red wine gravy |

Sea Trout Fillet (G) Herb crust, new potatoes, green beans, parsley cream |

Butternut Squash Wellington (VOA) Red wine gravy, braised red cabbage, roasted carrots & parsnip, roasted sprouts, green beans, roasted potatoes |

DESSERTS

Christmas Pudding (V) Brandy Cream |

Sticky Toffee Pudding (V) Cream or custard |

Chocolate Brownie (V) (GF) Vanilla ice cream |

Ice Cream (V) (VOA) Vanilla, Strawberry or Chocolate |

Aubrey Allen British Cheese Board Crackers, chutney, grapes & celery |

SIDES

Pigs in Blankets (GF) | 7 supplement

Yorkshire Pudding (V) | 2 supplement

Cauliflower Cheese for one (V) | 4 supplement

(V)– Vegetarian, (GF) Gluten free, (G) Modified gluten free, (VOA) Vegan option available.

Please inform a member of staff of any food allergies or special dietary requirements. As our food is prepared in a small kitchen where allergens are present, therefore we cannot guarantee complete separation.



To you, our fabulous customers... this festive season we want to take a moment to thank you for choosing to spend your time with us. 🎄 🥂

We know you have a choice about where you spend your precious time, and we are so delighted that you choose to spend some of it with us — for lunches and dinners, pints with friends and work colleagues, celebrations over bottles of fizz, birthdays, weddings, family get-togethers, catch-ups and every “we’ll just stay for one” that somehow turns into three... and now, Christmas.

Every single visit matters to us, and we truly value the support, friendship and loyalty you continue to show The Great Western.

From Shane, Siobhan and Dillyn, our amazing chefs, brilliant bar team, front-of-house crew and every single member of The Great Western family — we wish you a very Merry Christmas and a happy, healthy and absolutely cracking New Year.

Pre Order Form

Two Courses | 33 Three Courses | 38

Our Christmas menu runs from Monday 23rd November through Thursday 24th December and is available for all party sizes. A pre-order is required to book, so please place yours at least one week before your visit.

To secure your booking, we’ll just need your card details on file. And a quick note: cancellations within 48 hours of your visit will incur a £10 per person charge. Thanks so much for your understanding

Name on Booking -

Date of Booking -

Party Size –

Name	Dietary req	Starter	Main	Dessert	Side

(V)– Vegetarian, (GF) Gluten free, (G) Modified gluten free, (VOA) Vegan option available.

Please inform a member of staff of any food allergies or special dietary requirements. As our food is prepared in a small kitchen where allergens are present, therefore we cannot guarantee complete separation.



(V)– Vegetarian, (GF) Gluten free, (G) Modified gluten free, (VOA) Vegan option available.

Please inform a member of staff of any food allergies or special dietary requirements. As our food is prepared in a small kitchen where allergens are present, therefore we cannot guarantee complete separation.