



Vegan Menu

Lunch & Evening - Pre-Bookings Only

Starters

Freshly battered Mushrooms
Served with a sweet chilli Dip

Main Courses

Vegan Goulash
served with Rice & Naan

Desserts

Chocolate Tart
with Vegan Ice Cream

Tea, Coffee & Vegan Mince Pies

3 Courses £27.95 | 2 Courses £22.50

Children's Menu

Main Course

Roast Turkey Dinner **GF**
With all the Trimmings

Sausage Roast or Sausage & Chips **GF**

Breast of Chicken Nuggets & Chips **GF**
Served with Peas or Beans

Desserts

Chocolate Brownie
served with Ice Cream

American Style Pancake **GF**
With Ice Cream & Chocolate Sauce
Decorate your own Fairy Cake **GF**

£8.95

**For Children's Pre Order Please include in
Additional Information**



Terms & Conditions

A £50 deposit is required for bookings of 10 or more.

Each Party must order from the same menu. We do not allow mixing between our Pub Menu & the Christmas Menu

Pre Orders are required 5 days before.

Cancellations or Changes to bookings must be given 24 hours notice less than this then the meals will be charged for.

Please do not order Gluten Free Desserts if you are not Gluten Free due to the limited number we have made.

Please do not mix between the different Christmas Menus for example:- Order all Courses from one Menu such as Gluten Free or Senior Citizens

If you are paying separately we would prefer you not to 'Split Bills' at the till at the end of your meal for larger parties due to the time it takes during this busy period. It would help if one person could collect monies from individuals beforehand and drinks are ordered and paid for at the bar.



THE FAMOUS CREG NY BAA

Find us on



**Available from
29th November to 24th December**

Christmas Eve

Food served from 12.00 till 5.30pm
Pub Closes 7.45pm
Menu is Pub Favourites & Specials of the day

New Year's Eve

Food served from 12.00 till 4.30pm

New Year's Day

Food served from 12.00 till 3.30pm
Menu is Pub Favourites & Specials of the day
New Year's Day Evening - Closed

Christmas & Boxing Day

Closed



Christmas Party Menu

Lunch & Evening - Pre-Bookings Only

Starters

Roasted Butternut Squash Soup

Swirled with Creme Fraiche

Ham Hock Terrine

Served with Picalli & Ciabatta

Traditional Prawn Cocktail

Served with a Marie Rose Sauce

Freshly Battered Deep Fried Brie

Served with Cranberry Sauce

Main Courses

Traditional Roast Turkey Dinner

Served with all the Trimmings

Slow cooked Beef Brisket with Yorkshire Pudding

Served with a Bacon, Mushroom & Red Wine Jus

Seabass Fillet with a Saffron Mash

Served with a white wine & dill sauce

Veggie Sausage Roast

Vegan Goulash

Served with Rice & Garlic Bread

'Quirkies' Our Freshly Battered Deep Fried Cod

Served with Homemade Chips & Mushy Peas

Desserts

White Chocolate & Baileys Cheesecake

served with Cream

Sticky Toffee Christmas Pudding

served with Brandy Sauce

Eton Mess

Sherry Trifle

Served with Cream

Tea, Coffee & Mini Mince Pies

3 Courses £27.95 | 2 Courses £22.50



Senior Citizens Christmas Menu

'Smaller Portions'

Starters

Roasted Butternut Squash Soup SC

Swirled with Creme Fraiche

Freshly Battered Deep Fried Brie SC

Served with Cranberry Sauce

Traditional Prawn Cocktail SC

Served with a Marie Rose Sauce

Main Courses

Traditional Roast Turkey Dinner SC

Served with all the Trimmings

Slow cooked Beef Brisket with Yorkshire Pudding SC

Served with a Yorkshire Pudding

Veggie Sausage Roast SC

Our Freshly Battered Deep Fried Cod SC

Served with Homemade Chips & Mushy Peas

Desserts

White Chocolate & Baileys Cheesecake SC

served with Cream

Sticky Toffee Christmas Pudding SC

served with Brandy Sauce

Sherry Trifle SC

Served with Cream

Tea, Coffee & Mini Mince Pies

3 Courses £22.50 | 2 Courses £16.50



Gluten Free Menu

Lunch & Evening - Pre-Bookings Only

Starters

Roasted Butternut Squash Soup GF

Swirled with Creme Fraiche

Ham Hock Terrine GF

Served with Picalli & Ciabatta

Traditional Prawn Cocktail GF

Served with a Marie Rose Sauce

Freshly Battered Deep Fried Brie GF

Served with Cranberry Sauce

Main Courses

Traditional Roast Turkey Dinner GF

Served with all the Trimmings

Slow cooked Beef Brisket with Yorkshire Pudding GF

Served with a Bacon, Mushroom & Red Wine Jus

Seabass Fillet with a Saffron Mash GF

Served with a white wine & dill sauce

Vegan Goulash GF

Served with Rice & Garlic Bread

'Quirkies' Our Freshly Battered Deep Fried Cod GF

Served with Homemade Chips & Mushy Peas

Desserts

Sticky Toffee Pudding

Served with Cream

Chocolate Tart

Served with Cream

Eton Mess

Tea, Coffee & Mini Mince Pies (with 2 & 3 Courses)

3 Courses £27.95 | 2 Courses £22.50

