



# Christmas

## M E N U

25 NOV - 24 DEC 2024

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THE MORTON SCOTT PUB CO.

[www.mspubs.co.uk](http://www.mspubs.co.uk)



# SET Menu

## TO START

Sweet Potato, Carrot and Parsnip Soup (V)  
*Homemade and served with crusty bread*

Quinoa Salad (VG & GF)  
*Avocado, sundried tomatoes, pomegranate,  
spinach and rocket*

Scottish Smoked Salmon Roulade (GF)  
*Homemade with cream cheese, dill  
and cracked black pepper*

Pork, Apple and Calvados Brandy Pâté  
*Served with crusty bread and butter*

## THE MAIN EVENT

*All mains are served with crispy roast potatoes, sprouts, honey roasted parsnips and carrots*

Traditional Roast Turkey  
*Hand carved breast of turkey served with pigs  
in blankets, sage and onion stuffing balls,  
Yorkshire pudding, cranberry sauce and gravy*

Striploin of Beef  
*Tender slices of locally sourced British beef,  
Yorkshire pudding, horseradish and gravy*

Fresh Cod Fillet  
*Gently poached cod served with asparagus  
spears and white wine sauce*

Mushroom, Cranberry and Brie  
Wellington (V)  
*Sautéed chestnut mushrooms with cranberries,  
hazelnuts, spinach and English Brie. Encased in  
puff pastry and topped with vegetarian gravy*

Stuffed Sweet Peppers (VG & GF)  
*Freshly baked peppers filled with a homemade  
mix of Quinoa, courgettes, onions and button  
mushrooms. Finished with a rich vegan gravy*

## TO FINISH

Traditional Christmas Pudding (V)  
*Served with a generous dollop of brandy sauce*

Chocolate Yule Log (V)  
*Indulgent festive favourite. With whipped cream*

Trillionaires Tart (VG & GF)  
*Dusted with icing sugar*

Selection of English Cheese and Crackers (V)  
*Supplement of £1.50 for this choice*



2 Courses for £30 pp / 3 Courses for £35



# BUFFET

## Menu

Creamy Brie and Cranberry Canapés (V)

*Homemade canapes with grilled Cornish Brie and topped with sweet cranberry sauce*

Pigs In Blankets

*Coated with honey and wholegrain mustard*

Bite-Sized Cottage Pies

*Lean minced beef in a rich gravy, topped with carrot, cheese and chive mash potato in a crisp pastry case*

Homemade Turkey Canapés

*Crusty sliced baguette topped with sage and onion stuffing and a dollop of cranberry sauce*

Sweet Potato Falafel (VG & GF)

*Served with a houmous dipping sauce*

Smoked Salmon Crostini

*Handmade with cream cheese, finely chopped dill and smoked Scottish salmon*

Pork and Chorizo Sausage Rolls

Vegetable Spring Rolls (VG & GF)

*Served with a sweet chilli dipping sauce*

Southern Coated Chicken Strips

*Served with a sour cream and chive dip*



Full Buffet £19.50 per person

Alternatively, select any 6 items for £15.50 per person

*(20 person minimum required)*





# MEET THE *Family*

## THE WHITE HART

191 Drury Lane, WC2B 5QD  
0207 242 2317  
thewhitehart@mpubs.co.uk

*We cater for set menus up to 15 and buffets up to 100. We're open until 2am each Fri & Sat and upon request, can extend our licence till 1am weekdays.*

## THE SUN TAVERN

66 Long Acre, WC2E 9JD  
0207 240 9221  
thesuntavern@mpubs.co.uk

*Our spacious upstairs bar, is available for a range of functions with private hire available. We can hold 40 guests dining or 70 for a standing event and buffet.*

## THE MARQUIS

51-52 Chandos Place, WC2N 4HS  
0207 379 0367  
themarquis@mpubs.co.uk

*The Marquis' upstairs bar is available for exclusive hire. We can seat up to 30 guests seated and 50 guests standing.*

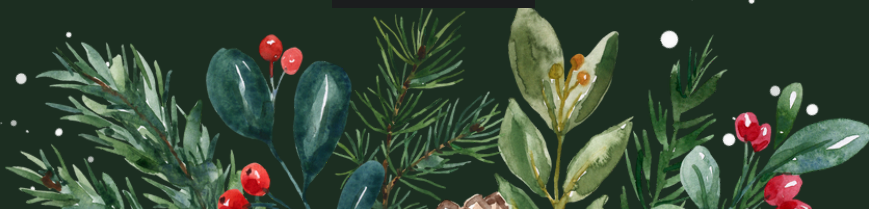
*\*We are unable to accept drink only reservations this year*

## THE GEORGE

8 Great Queen Street, WC2B 5DH  
0207 404 8888  
thegeorge@mpubs.co.uk

*We are able to accommodate set menus for up to 20 guests and festive buffets up to 35 guests.*

*Book Now For Christmas*





# MENU INFORMATION AND BOOKING TERMS & CONDITIONS

## *Dietary and Allergy Information*

The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know when booking.

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food maybe at risk of cross contamination by other ingredients. Fish dishes may contain small bones.

(V) Vegetarian (VG) Vegan (GF) Gluteen Free

## *Booking Procedure and Cancellation Policy*

In order to secure your booking we request a non-refundable deposit of £10 per head. The deposit will be deducted from the bill on the day of your booking. Any cancellations or no shows within 48 hours will incur the full cost of the meal.

To take advantage of the set menu prosecco offer, your deposit must be paid by the 31st of October 2024.

## *Service Charge*

*A 12.5% service charge maybe added to your bill - this is an optional charge. 100% of our tips are shared equally amongst our grateful staff*

## *Pre-Orders and Menu Availability*

All festive set menu and buffets pre-orders are kindly requested to be submitted no less than 2 weeks prior to your booking date. This ensures full availability of our range so there is no disappointment. Last minute menu orders or changes are not guaranteed due to potential supplier issues.

Our Christmas menus are available from the 25 November until 24 December 2024. We can happily accommodate Christmas functions in January but bookings must be confirmed with full payment and the pre-order by 10th December 2024.

