



CHRISTMAS



MENU

EVER SO
SENSIBLE
PUBS | RESTAURANTS | HOTELS

WATSON FOTHERGILLS
5-7 Castle Road, Nottingham, NG1 6AA
0115 9588 195
fothergills@eversosensible.com

Bookings Terms & Conditions

To confirm a booking, a non-refundable deposit of £10 per person must be paid.

Any 'no shows' without prior acknowledgement, will incur a £10 charge.

Due to the layout of the establishment, we cannot always guarantee where your party will be seated.

Pre-orders are required two weeks before your allocated booking date.

All festive party bookings are allocated time slots of up to two hours.

Due to us being a cashless operator we cannot produce large table bills on a per person basis.

You must specify ALL dietary requirements when pre-ordering.

Please be aware that some dishes or products may change due to supply issues,
we will do our utmost to ensure this has a minimum effect on your party.



FESTIVE FAYRE MENU

EVENING & WEEKEND

3 COURSE £34.95

MONDAY TO FRIDAY LUNCH

2 COURSE £21.95 OR 3 COURSE £26.95

SERVED 12PM - 4PM

☆ PROSECCO RECEPTION ☆

ADD A PROSECCO RECEPTION TO YOUR
FESTIVE BOOKING FOR £3.95 PER PERSON

ENJOY A GLASS OF PROSECCO UPON ARRIVAL
FOR YOU AND YOUR PARTY

TO START

Spinach & Shallot Croquettes

Sweet pepper & chilli hummus with toasted walnuts (V)

Wild Mushroom & Truffled Pecorino

In a white wine, garlic & tarragon cream on toasted bread (VO) (GFO)

Ham & Parsley Terrine

Infused with honey & wholegrain mustard,
alongside our sweet piccalilli with toasted bread (GFO)

Sweet Potato, Carrot & Thyme Soup

Ginger oil & warm sourdough (V) (VGO) (GFO)

Smoked Salmon Roulade

Pickled fennel, caper berries, cream cheese & lemon dressing (GFO)

TO FOLLOW

Traditional Roast Turkey

Herb stuffing, pigs in blankets, roasties, parsnips, carrots, sprouts, braised red cabbage & gravy

Boeuf Bourguignon

British beef & pancetta slow-cooked in red wine, pearl onions & mushrooms.
horseradish mash & roasted root vegetables (GFO)

Pistachio Crusted Hake Supreme

Creamy spinach & saffron-potatoes with green beans (GFO)

Crispy Pork Belly & Dauphinoise Potato

Roasted root vegetables & mulled cider reduction (GFO)

Apricot & Goats Cheese Nut Roast

Roast potatoes, sprouts, braised red cabbage, root vegetables & vegetarian gravy (V) (VGO)

Harissa & Coconut Tagine

Spiced chickpeas, mixed peppers, spinach & sweet potato,
with fragrant lemon & coriander rice (V) (VGO) (GFO)

Ribeye Steak, King Prawn & Champagne Butter

Colcannon potatoes, green beans & roast vine cherry tomatoes (GFO)

Unless otherwise stated, this dish will be served medium-rare & will incur a £5 SUPPLEMENT

TO FINISH

Christmas Pudding

Brandy sauce (V) (GFO)

Sticky Toffee Pudding

Salted caramel ice cream (V)

Strawberry & Prosecco Cheesecake

Berry compote (V)

Mulled Wine Poached Pear

Candied walnuts & mascarpone (V) (VGO) (GFO)

Belgian Chocolate Torte

Vanilla ice cream (V) (VGO)

SIDES

Marinated Olives £4 (V) (VGO)

Bread & Butter £3 (V)

Garlic Bread £5 (V)

Rustic Chips £3

Pigs in Blankets £4

Herb Roasties £3 (V)

FOOD ALLERGIES & INTOLERANCES

If you have any allergies, intolerances or dietary requirements
you must inform us when pre-ordering.
All our food is cooked to order, due to the nature of our food production,
using shared equipment in a busy environment, some products
may not be suitable for those with severe allergies.
We cannot guarantee with 100% certainty, that traces of allergens are not present.

(V) = Vegetarian | (VO) = Vegetarian Option Available

(VGO) = Vegan Option Available | (GFO) = Gluten Free Option Available

If you require one of the above options, please indicate this on your pre-order.

