



# CHRISTMAS



# MENU

EVER SO  
SENSIBLE  
PUBS | RESTAURANTS | HOTELS

**WATSON FOTHERGILLS**  
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[fothergills@eversosensible.com](mailto:fothergills@eversosensible.com)

### Bookings Terms & Conditions

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

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

Due to the establishment's layout, 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 being a cashless operator, we cannot produce large table bills per person.

You must specify ALL dietary requirements when pre-ordering.

Please be aware that some dishes or products may change due to ongoing supply issues.



# FESTIVE FAYRE MENU

## EVENING & WEEKEND

3 COURSE £37.95

## MONDAY TO FRIDAY LUNCH

2 COURSE £24.95 OR 3 COURSE £29.95

SERVED 12PM - 4PM

## ☆ PROSECCO RECEPTION ☆

ADD A PROSECCO RECEPTION TO YOUR  
FESTIVE BOOKING FOR £4.50 PER PERSON

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

### TO START

#### Caramelised Fig & Brie Tart

Red onion chutney & confit vine tomatoes (V)

#### Wild Mushroom & Truffled Pecorino

White wine, garlic & tarragon cream, toasted bread (VGO)

#### Chicken, Cranberry & Apricot Terrine

Dijon mustard, pistachio & leeks  
wrapped in bacon with toasted bread

#### Sweet Potato, Carrot & Thyme Soup

Ginger oil & warm bread (V) (VG)

#### King Prawn, Salmon & Pancetta Arancini

Tomato ragu & samphire

### TO FOLLOW

#### Traditional Roast Turkey

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

#### Slow Roasted Beef & Yorkshire Pudding

Stuffing, roasties, parsnips, carrots, sprouts & braised red cabbage & rich gravy

#### Pistachio Crusted Hake

Creamy spinach & saffron-potatoes, green beans

#### Crispy Pork Belly & Wholegrain Mash

Roasted root vegetables & mulled cider reduction

#### Apricot & Lentil Nut Roast

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

#### Harissa & Coconut Tagine

Spiced chickpeas, mixed peppers, spinach, sweet potato with rice & flatbread (V) (VG)

#### Ribeye Steak, King Prawns & Champagne Butter

Fondant potatoes, green beans & roast vine cherry tomatoes

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

### TO FINISH

#### Christmas Pudding

Brandy sauce (V)

#### Belgian Chocolate Torte

Vanilla ice cream (V) (VG)

#### Sticky Toffee Pudding

Salted caramel ice cream (V)

#### Gin & Lime Cheesecake

Zesty lemon sorbet

#### Mulled Wine Poached Pear

Candied walnuts & mascarpone (V) (VGO)

#### Double Chocolate Brownie

Mint chocolate ice cream (V)

### SIDES

#### Yorkies & Gravy £5 (V)

#### Festive Vegetables £4 (V)

#### Garlic Bread £6 (V)

#### Rustic Chips £4

#### Pigs in Blankets £5

#### Cauliflower Cheese £5 (V)

#### Herb Roasties £4 (V)

### ALLERGIES & INTOLERANCES

If you have any allergies or intolerances, you must inform us when pre-ordering.

Most of food is prepared to order and may contain allergens or ingredients not listed on the menu. Due to the nature of our food production environment and ongoing changes within our supply chain, we cannot guarantee our dishes are completely free from allergens.

However, we always do our best to accommodate your needs.

Please see our website for a full allergen menu.

Alternatively, ask a member of our team

(V) = Vegetarian | (VG) = Vegan | (VGO) = Vegan Option

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

