

STONEHOUSE



MERRY

Moments

START HERE

FESTIVE MENU

Available 14th November to
31st December 2024 excluding
Christmas Day and Boxing Day.



3 COURSES
FROM
17.79⁺

Create your own #merrymoments with
our Christmas props and decorations

STARTERS

DOUGH BALLS **v**

Made with our own fresh dough and
served with a garlic dip.

**ADD Pulled pork mixed with sweet
cranberry and tangy BBQ sauces +1.00**

CHICKEN WINGS* **v**

Chicken wings tossed in cranberry and orange
and served with a cranberry and orange dip.

TOMATO SOUP **VE**

Served with multigrain
Farmhouse bread and sunflower spread.

BEER BATTERED SALT & PEPPER MUSHROOMS* **v**

Served with a BBQ and cranberry dip.

CLASSIC PRAWN COCKTAIL

North Atlantic prawns, iceberg lettuce and
seafood sauce, with multigrain Farmhouse
bread, Lurpak* portion and lemon wedge.

MAINS

FESTIVE CARVERY

Your choice of freshly carved
roasts from the carvery with
hand rolled pigs in blankets.
Then help yourself to
vegetables, potatoes,
gravy and sauces.

MARGHERITA PIZZA **v**

Tomato pizza sauce base
topped with mozzarella.

A vegan serve is also available **VE**

ADD stuffed crust +2.00

FESTIVE FEAST PIZZA

Pieces of pulled pork, hand
rolled pigs in blankets and
dollops of cranberry sauce.

ADD stuffed crust +2.00

LEEK FONDUE BAKE **v**

Leeks and sprouts in a cheesy
sauce and souffle style case and
dressed with pea shoots.

THE CHICKEN GIFT STACK

Two Southern fried chicken
breasts drizzled with cranberry
sauce and crowned with a
Mozzarella & Camembert cheese
bite and a hand rolled pig in
blanket. Served with chips.

RATATOUILLE TART **VE**

A fluted pastry case containing
roasted red and yellow
peppers, aubergine and
courgette in a Passata, garlic
and Oregano sauce. Decorated
with pine nuts and pea shoots.

DESSERTS

CHRISTMAS PUDDING* **v**

Made with a hint of mixed spices,
this rum infused pudding is
garnished with mint and served
with rich brandy sauce or custard.

VANILLA & BERRY CHOUXNUT **v**

An iced chouxnut with a creamy
custard filling, topped with
a scoop of vanilla ice cream
then drizzled with strawberry
sauce and garnished with fresh
strawberry.

HOME-BAKED STICKY TOFFEE PUDDING **v**

An individual home-baked
sticky toffee pudding drizzled
with toffee sauce and served
with your choice of piping hot
custard or ice cream.

BRAMLEY APPLE PIE **v**

Bramley apple chunks in
a shortcrust pastry case
with a hint of cinnamon.
Served with custard.

A vegan serve is also available **VE**

FESTIVE CHOCOLATE FUDGE CAKE **v**

Drizzled with salted caramel
sauce then sprinkled with
gold dust and served with
fluffy cream.

GINGERBREAD SALTED CARAMEL PROFITEROLES **v**

Salted caramel flavoured
profiteroles drizzled with
gingerbread salted caramel
sauce and finished with fluffy
cream and mini chocolate
baubles.

*Monday - Saturday price only. £20.79 Sunday.

CHRISTMAS DAY MENU

Available 12 noon - 6pm

3 COURSES
57.99

STARTERS

TOMATO SOUP v

A rich tomato soup, drizzled with cream and served with multigrain Farmhouse bread and Lurpak® portion.

A vegan serve is also available VE

SMOKED SALMON & PRAWNS DUO

Served with a seafood sauce, crisp baby gem lettuce, a lemon wedge and multigrain Farmhouse bread with a Lurpak® portion.

CAMEMBERT & MOZZARELLA CHEESE BITES* v

Crispy and oozingly cheesy. Dressed with pea shoots and served with a cranberry and orange dip.

FIVE GOLD WINGS

Crispy chicken wings sprinkled with gold dust, and served with a BBQ and cranberry dip

CARAMELISED ONION & SHALLOT TART* v

A caramelised onion and shallot tart with Goat's cheese and dressed with pea shoot tendrils.

A vegan serve is also available VE

MAINS

HELP YOURSELF TO FRESHLY STEAMED OR ROASTED VEG, POTATOES, STUFFING AND GRAVY.

CHRISTMAS CARVERY

Choose from British Farm Assured Roast Turkey, Roast Beef, Roast Gammon and Roast Pork. All accompanied with Yorkshire puddings, honey glazed parsnips and hand rolled pigs in blankets.

BAKED SALMON

A baked salmon fillet, served with prawns and a Champagne butter sauce.

RATATOUILLE TART VE

A fluted pastry case containing roasted red and yellow peppers, aubergine and courgette in a Passata, garlic and Oregano sauce. Decorated with pine nuts and pea shoots.

LEEK FONDUE BAKE v

Leeks and sprouts in a cheesy sauce and soufflé style case and dressed with pea shoots.

DESSERTS

CHRISTMAS PUDDING* v

Made with a hint of mixed spices, this rum infused pudding is garnished with mint and served with rich brandy sauce or custard.

LEMON MERINGUE ROULADE v

Layers of lemon curd and white chocolate mousse wrapped in crunchy meringue and finished with fluffy cream, drizzles of Sicilian lemon sauce and halves of fresh strawberry.

CHOCOLATE TRIO v

Chocolate brownie, salted caramel flavoured profiterole and chocolate ice cream, sat on drizzles of toffee sauce and garnished with mint.

BRAMLEY APPLE PIE v

Bramley apple chunks in a shortcrust pastry case with a hint of cinnamon spice. Served with custard.

A vegan serve is also available VE

GINGERBREAD SALTED CARAMEL PROFITEROLES v

Salted caramel flavoured profiteroles drizzled with gingerbread sauce and finished with fluffy cream and mini chocolate baubles.

BOXING DAY MENU

Available from 11.30am until 8pm



3 COURSES
21.29

STARTERS

BEER BATTERED SALT & PEPPER MUSHROOMS* v

Served with a BBQ and cranberry dip.

CLASSIC PRAWN COCKTAIL

North Atlantic prawns, iceberg lettuce and seafood sauce with multigrain Farmhouse bread, Lurpak® portion and a lemon wedge.

CARAMELISED ONION & SHALLOT TART* v

A caramelised onion and shallot tart with Goat's cheese and dressed with pea shoot tendrils.

A vegan serve is also available VE

TOMATO SOUP VE

Served with multigrain Farmhouse bread and sunflower spread.

CAMEMBERT & MOZZARELLA CHEESE BITES* v

Crispy and oozingly cheesy. Dressed with pea shoots and served with a cranberry and orange dip.

MAINS

FESTIVE CARVERY

Your choice of freshly carved roasts from the carvery. Then help yourself to vegetables, potatoes, gravy and sauces.

ADD 3 pigs in blankets for 1.49

BAKED SALMON

A baked salmon fillet served with prawns and a Champagne butter sauce.

PEPPERONI PIZZA

Topped with mozzarella and a generous helping of pepperoni.

MARGHERITA PIZZA v

A simple tomato sauce base topped with mozzarella.

A vegan serve is also available VE

ADD stuffed crust +2.00

LEEK FONDUE BAKE v

Leeks and sprouts in a cheesy sauce and souffle style case and dressed with pea shoots.

FESTIVE FEAST PIZZA

Pieces of pulled pork, hand rolled pigs in blankets and dollops of cranberry sauce.

ADD stuffed crust +2.00

RATATOUILLE TART VE

A fluted pastry case containing roasted red and yellow peppers, aubergine and courgette in a Passata, garlic and Oregano sauce. Decorated with pine nuts and pea shoots.

THE CHICKEN GIFT STACK

Two Southern fried chicken breasts drizzled with cranberry sauce and crowned with a Mozzarella & Camembert cheese bite and a hand rolled pig in blanket. Served with chips.

DESSERTS

CHRISTMAS PUDDING* v

Made with a hint of mixed spices, this rum infused pudding is garnished with mint and served with rich brandy sauce or custard.

LEMON MERINGUE ROULADE v

Layers of lemon curd and white chocolate mousse wrapped in crunchy meringue and finished with fluffy cream, drizzles of Sicilian lemon sauce and halves of fresh strawberry.

HOME-BAKED STICKY TOFFEE PUDDING v

An individual home-baked sticky toffee pudding drizzled with toffee sauce and served with your choice of piping hot custard or ice cream.

BRAMLEY APPLE PIE v

Bramley apple chunks in a shortcrust pastry case with a hint of cinnamon. Served with custard.

A vegan serve is also available VE

HOME-BAKED CHOCOLATE BROWNIE v

Baked with cookie dough pieces and served with Belgian chocolate sauce and vanilla ice cream. Finished with a sprinkle of Oreo® cookie.

GINGERBREAD SALTED CAMEL PROFITEROLES v

Salted caramel flavoured profiteroles drizzled with gingerbread sauce and finished with fluffy cream and mini chocolate baubles.

FESTIVE

STARTERS

3 COURSES FROM
7.49[†]

DOUGH BALLS V

Made with our own fresh dough and served with a garlic dip.

TOMATO SOUP VE

Served with multigrain Farmhouse bread and sunflower spread.

PRAWN COCKTAIL

Served with multigrain Farmhouse bread, a Lurpak® portion and a lemon wedge.

MAINS

CARVERY

Your choice of freshly carved roasts from the carvery with a hand rolled pig in blanket.

MARGHERITA PIZZA V

A vegan serve is also available VE

BEEF BURGER

Served on a toasted bun with, lettuce and tomato.

A vegan serve is also available VE

BATTERED COD GOUJONS

Three Whitby® battered Cod goujons.

CHRISTMAS DAY

STARTERS

3 COURSES
28.99

TOMATO SOUP VE

Served with multigrain Farmhouse bread and sunflower spread.

SMOKED SALMON & PRAWNS

Served with a seafood sauce, crisp baby gem lettuce, a lemon wedge and multigrain Farmhouse bread with a Lurpak® portion.

CAMEMBERT & MOZZARELLA CHEESE BITES V

Served with a cranberry dip.

MAINS

CARVERY

Your choice of freshly carved roasts from the carvery.

RATATOUILLE TART VE

A fluted pastry case containing roasted red and yellow peppers, aubergine and courgette in a Passata, garlic and Oregano sauce. Decorated with pine nuts and pea shoots.

BATTERED COD GOUJONS

Three Whitby® battered Cod goujons.

BOXING DAY

STARTERS

CAMEMBERT & MOZZARELLA CHEESE BITES V

Served with a cranberry dip.

PRAWN COCKTAIL

North Atlantic prawns, iceberg lettuce and seafood sauce with multigrain Farmhouse bread, Lurpak® portion and lemon wedge.

TOMATO SOUP VE

Served with multigrain Farmhouse bread and sunflower spread.

MAINS

CARVERY

Your choice of freshly carved roasts from the carvery. Then help yourself to vegetables, potatoes, gravy and sauces.

MARGHERITA PIZZA V

A vegan serve is also available VE

BATTERED COD GOUJONS

Three Whitby® battered Cod goujons.

BEEF BURGER

Served on a toasted bun with lettuce and tomato.

A vegan serve is also available VE

3 COURSES
9.99

DESSERTS

Included with all kids' menus

ICE CREAM SUNDAE V

Dairy ice cream with a choice of topping and sauces.

CHOCOLATE BROWNIE V

With chocolate sauce, fluffy cream and mini chocolate baubles.

GINGERBREAD SALTED CAMEL PROFITEROLES V

Salted caramel flavoured profiteroles drizzled with gingerbread sauce and finished with fluffy cream and mini chocolate baubles.

[†]Monday - Saturday price only. 7.99 on Sunday

DRINKS PACKAGES

Available to pre-order to make it a real party.

BOTTLED BEERS & CIDERS

4 FOR 15.00

Mix and match any four bottles from:

Peroni Nastro Azzuro	5% vol (330ml)
Desperados Beer (VE)	5.9% vol (330ml)
Rekorderlig Wild Berries	4% vol (500ml)
Rekorderlig Peach & Raspberry	3.4% vol (500ml)
Rekorderlig Strawberry-Lime	4% vol (500ml)
Rekorderlig Blackcurrant & Blackberry	3.4% vol (500ml)

WINE

2 FOR 25.00

Mix and match any two bottles from:

Coopers Select White	South Africa 11% vol
Coopers Select Red	South Africa 11% vol
I Heart Shiraz	Spain 11% vol
19 Crimes Red	Australia 13.5% vol
Campo Viejo Rioja	Spain 13.5% vol
Silverland Malbec	Argentina 13% vol
Cono Sur Sauvignon Rose	Chile 12.5% vol
Rossellini Pinot Grigio Blush	Italy 10.5% vol
Torres Vina Sol	Spain 12% vol

Other wines may also be available, please ask the team.

PROSECCO

We've extended our Weekend Fizz deal to every day during our festive menu:

Balboni Prosecco	Italy 11% vol
Freixenet Prosecco Doc	Italy 11% vol
Freixenet Italian Sparkling Rose	Italy 11% vol

Need to Know: Details regarding our drink allergen and dietary information can be found on our main menu. Alcoholic volumes were correct at time of printing but may vary due to changes in vintage, please ask a member of our team or check the bottle for exact %. Please also check the label on the bottle if you have an allergy.

GIVE THE GIFT OF STONEHOUSE

Sometimes people need a nudge to treat themselves - so, why not buy a Stonehouse gift card for someone who deserves it.

Working just like a voucher, it can be used for any visit they like - from a Sunday lunch or pizza to one of our Signature Experiences.

Gift Cards are available from £5 - £250, to buy online or in our restaurants.

7/8TH, 14/15TH & 21ST - 24TH DECEMBER

BREAKFAST WITH SANTA

Includes a children's breakfast, drink, activity pack and chocolate, plus meeting the man himself.

Book your table online or speak to one of the team.

FROM
9.99*
PER CHILD



*Christmas Eve is £10.99 per child

HOW TO BOOK

For more information and to book
your table, scan the code or visit
stonehouserestaurants.co.uk



FESTIVE MENU

Parties of 9 or more require a non-refundable deposit of £5 per person, which is payable at the time of booking.



CHRISTMAS DAY MENU



A non-refundable deposit of £10 per person is payable at the time of booking.

Full payment for Christmas Day is required by 1st December 2024. Bookings made after this date will be required to pay in full at the time of booking.

BOXING DAY#



Parties of 9 or more require a non-refundable deposit of £20, which is payable at the time of booking.

If you have any queries before making your reservation, our Christmas Co-ordinator will be happy to help, especially if you have any special requirements, or are booking for a large party.

For parties of 9 or more, a pre-order form will be emailed to the party organiser with the booking confirmation email.
#The required deposit at the Jug & Bottle, Grimsby is £5 per person

HOUSE STAMP:

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from the end of August to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. 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 before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

Fish dishes may contain small bones. All items are subject to availability. All tips are kept by the staff. **V** = Made with vegetarian ingredients, **VE** = made with vegan ingredients, however some of our preparation, cooking and serving methods may affect this. If you require more information, please ask your server. *This dish contains alcohol. A non-bookable 2 course festive menu will also be available Monday - Saturday throughout December*. †Excluding Christmas Day and Boxing Day. Lurpak® is a registered trademark of Arla Foods. OREO® is a registered trademark of Mondelēz International Inc. Whitby Seafoods® is a registered trademark of Whitby Seafoods Limited.