



THREE COURSE FESTIVE MENU

FROM
£26.95

APPETIZERS

PIGS IN BLANKETS

With your choice of port & cranberry glaze or our Legendary Glaze made with Jack Daniel's®

BLOODY MARY SHRIMP COCKTAIL

Lightly coated shrimp with a bloody Mary cocktail dip and guacamole

FRIDAYS® SESAME CHICKEN STRIPS

Tossed in our Legendary Glaze made with Jack Daniel's®, topped with sesame seeds and chilli flakes

CHEESE NACHOS

Topped with a nacho cheese sauce, pickled jalapeños, guacamole, salsa, red chillies and drizzled with sour cream

FRIDAYS® LOADED POTATO SKINS

Topped with BBQ Beans

MAINS

SMOKY BBQ BRAISED BEEF SHORT RIB

Served with garlic mashed potatoes, parsnip crisps and smoky BBQ glaze

FULL RACK OF CLASSIC RIBS WITH LEGENDARY GLAZE

Baby back pork ribs coated in our Legendary Glaze made with Jack Daniel's® served with corn on the cob, slaw and house fries

FRIDAYS® FESTIVE TURKEY & CRANBERRY BURGER

Crispy buttermilk turkey, cranberry glaze, Monterey Jack cheese, lettuce, mayo, beef tomato, pickled red onion and topped with pigs in blankets. Served with cranberry mayo and house fries

FRIDAYS® SESAME CHICKEN STRIPS WITH HOUSE FRIES

A mega portion of Fridays® sesame chicken strips tossed in our Legendary Glaze made with Jack Daniel's®. Topped with toasted sesame seeds and chilli flakes, served with house fries

TO VEGAN & BEYOND BURGER

The Beyond® burger plant based patty, grilled flat cap mushroom, smoked applewood vegan cheese and vegan mayo. Served on a vegan bun with lettuce, tomato, pickled red onions and truffle & garlic vegan aioli with house fries

TERIYAKI SALMON

Pan-fried salmon† coated in a teriyaki sauce, served with pak choy, red onion and savoury rice

DESSERTS

FRIDAYS® CHOCOLATE ORANGE

Decadent chocolate brownie served with tangy orange sorbet

BLACK FOREST SUNDAE

Black forest gateau, chocolate & vanilla ice cream and cherry sauce

NEW YORK CHEESECAKE

A New York style vanilla cheesecake served with whipped cream

EXOTIC FRESH FRUIT SALAD & ORANGE SORBET

Frozen orange sorbet served with exotic fresh fruit

OR COCKTAILS

Swap your dessert for a festive cocktail

BAILEYS CHOCOLATE ORANGE

An indulgent mix of Baileys, Cointreau, double cream, chocolate bitters, topped with a flurry of chocolate flake

DRIVING HOME FOR CHRISTMAS

A festive treat of Seedlip spice 94 alcohol free spirit, grenadine and ginger beer

 Vegetarian  Vegan

Fridays three course festive menu available from 16th November to 26th December 2021. Pricing varies by location. Please inform your server of any allergies or intolerances before you order. Unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchens and bars. †May contain small bones



FESTIVE COCKTAILS

MERRY MARTINI

Grey Goose vodka and Licor 43 shaken with cranberry juice and topped with foam

BAILEYS CHOCOLATE ORANGE

An indulgent mix of Baileys, Cointreau, cream, chocolate bitters, topped with a flurry of chocolate flake

JUNE BUG

Malibu, Midori and banana liqueur with citrus and pineapple juice

FIZZMAS SPARKLE

Chambord topped with Prosecco, garnished with raspberries

PARADISE PUNCH

Southern Comfort®, amaretto, grenadine and Stolichnaya premium vodka with pineapple, orange and lime juices

GIN'GLE BELLS

A twist to the classic gin and tonic, with Beefeater blood orange gin and Chambord, topped with Fever Tree tonic

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PURPLE RAIN

Havana Club 3 Year Old rum, blue curaçao, Stolichnaya premium vodka and Chambord with citrus juices and a grenadine drizzle

STRAWBERRY DAIQUIRI

A frozen blend of strawberries, Havana Club 3 Year Old rum, strawberry liqueur and lime juice

WINTER IN LYNCHBURG

Jack Daniels, Chambord, apple juice, topped with lemonade



Festive cocktails are available between 16th November to 28th December 2021 and are individually priced.