



The Puffing Billy
Festive Menu
27th Nov – 23rd Dec



First Class Gifts

The perfect gift for any occasion

Popular Options

£25 — A round & nibbles

£50 — Meal for two

£75 — Feast for two

£100 — The Full Experience

Available at the bar or message us to order

Valid for 12 months from purchase



Book Your Seat

Three easy ways to reserve your table

By Phone

01392 877751

By Email

enquiries@thepuffingbilly.co.uk

Online

www.thepuffingbilly.co.uk

We aim to respond to all enquiries within 24 hours

Terms and Conditions

All bookings of 8 or more will require a £10 deposit per person.

A pre-order is also required for all bookings of 8 or more.

Any cancellations within 48 hours of your dining date will be non-refundable and cannot be transferred to another diner.

Please get in touch if you have any questions



Festive Party

Starters

Roasted celeriac soup, garlic croutons, thyme oil (**VG, *GF**)

Breaded brie bites, cranberry compote, crispy bacon, mixed salad (***V**)

Confit duck leg, celeriac purée, kale, plum & pickled shallot (**GF, DF**)

Smoked mackerel fillet, pickled shallots & beetroot salad, horseradish
mayonnaise (**GF**)

Pan fried scallops, black pudding, apple purée, roasted apples (**Supp £3**)
(***GF, DF**)

Mains

Roast striplion of beef, Yorkshire pudding, red cabbage (***GF, *DF**)

Roast turkey breast, pigs in blankets, Brussels sprouts (***GF, *DF**)

Chestnut and mushroom Wellington, Yorkshire pudding, red cabbage (***VG,**
***GF**)

**All served with roast potatoes, carrots, parsnips, broccoli, savoy cabbage &
gravy**

Pan-fried sea bass, roasted new potatoes, cherry tomatoes, red pepper sauce,
kale (**GF**)

Sage and onion stuffed chicken breast, mashed potatoes, carrot purée, garlic
cream sauce, broccoli, savoy cabbage (**Supp £5**) (**GF**)

Desserts

Christmas pudding, brandy sauce, mixed berry compote

Brownie, chocolate sauce, white chocolate soil, vanilla ice cream (**GF**)

Mulled wine poached pear, spice crumble topping, apple purée, candied
orange peel (**VG**)

Christmas sundae, brandy sauce, vanilla & cherry chocolate ice cream,
whipped cream, chocolate soil

Irish cream brûlée, vanilla and cinnamon shortbread (**Supp £2**)

2 courses: £29

3 courses: £34

Christmas Day

Timings

Bookings available at the below times

12:00

13:30

15:00

Pricing

Adult 3-course menu £80 per person

Children's 3-course menu £40 per person

Need to know

A 50% deposit is required to secure the booking, with the remainder and drinks paid for on the day.

The menu will be available by the end of September.

Upgrade Station

Arrival

Cocktails: Cranberry Mojito, Mulled Wine or Winter Sour — £9 each or 5 for £40

Prosecco: £8 per glass or £35 per bottle

During

Red & white wine:

Two bottles (1 of each) — £55

Four bottles (2 of each) — £100

Six bottles (3 of each) — £155

Departure

Cocktail: Mince Pie Espresso Martini — £9 each or 5 for £40

Mince pie & port — £9 per person

These prices are only available on pre-order.





All Aboard

Dates for your diary over December

4th, 12th & 18th December — 6:30pm

The Pups are back (Puffer ukulele players society) playing whilst you dine.

23rd December — 6pm start
Carols around the fire with a live band

£5 per person, including a glass of mulled wine

Christmas Eve:

Christmas-themed menu — 12:00–20:00

Boxing Day & New Year's Day:
Themed menu — 12:00–16:30

29th December — 7:30pm
Christmas Quiz

£12 per person, including turkey curry

New Year's Eve:

Specials from 12:00–20:00

