



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 striploin 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

Starters

Tomato soup, garlic and herb crostini, cream cheese & basil oil (**VG, *GF**)

Pan-fried Scallops and chorizo, celeriac cream sauce, pear chutney (**GF**)

Confit Pork belly bites glazed in honey, apple slaw, cider & mustard dipping sauce (**GF, *DF**)

Celeriac fondants, poached pear, parsnip purée, winter salad (**V, GF**)

Mains

Turkey, stuffing, garlic thyme roasted potato, honey roasted carrots and parsnips, pigs in blankets, gravy (***GF, *DF**)

Wild Mushroom Wellington parcel, garlic thyme roasted potato, carrots, parsnips, sage & onion stuffing, vegetable gravy (***GF, *DF**)

Duck breast, dauphinoise potato, carrot purée, roasted plum, thyme & red wine jus (**GF**)

Pan-roasted hake fillet, crab potato cake, butter braised leeks, lemon and chive beurre blanc

All served with Brussels sprouts, red cabbage, broccoli, savoy cabbage, carrots

Desserts

Homemade trifle, Strawberry jelly, vanilla sponge, custard, Chantilly cream
Christmas pudding, Brandy sauce, mixed berry compote (***VG**)

Chocolate fondant, white chocolate shards, cherry ice cream

Cheeseboard: Mix of 3 cheeses, grapes, apple, crackers chutney, celery, cream cheese (**GF***)

Add-ons:

Yorkshire pudding 50p each

Bowl of pigs in blankets £4.50

Bowl of roast potatoes £3.50

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

