

KIDS Christmas Day MENU

Starters

Pigs in Blankets
Christmas Tree Garlic Bread

Mainz

Turkey, Beef or Gammon Roast
With all the trimmings

Festive Pizza
With a choice of 2 vegetables: peas, veggie sticks, baked beans or 2 mini corn on the cobs

Festive Rudolf Burger
4oz* Beef burger with sliced tomato and lettuce in our 50/50 white and wholemeal bun served with chips and a choice of 2 vegetables: peas, veggie sticks, baked beans or 2 mini corn on the cobs

3
COURSES
£14.99

Desserts

Santa's Chocolate Brownie
Served with fresh strawberries and a whip of cream

Santa's Hat Sundae
Two scoops of vanilla ice cream served with fresh strawberries and a whip of cream

White Chocolate Snow Ball
White chocolate snowball covered in white chocolate shavings and filled with raspberry coulis

Fruit Salad

KIDS' Boxing Day MENU

Starters

Pigs in Blankets
Christmas Tree Garlic Bread

Mainz

Turkey, Beef or Gammon Roast
With all the trimmings

Festive Pizza
With a choice of 2 vegetables: peas, veggie sticks, baked beans or 2 mini corn on the cobs

Festive Rudolf Burger
4oz* Beef burger with sliced tomato and lettuce in our 50/50 white and wholemeal bun served with chips and a choice of 2 vegetables: peas, veggie sticks, baked beans or 2 mini corn on the cobs

3
COURSES
£9.99

Desserts

Santa's Chocolate Brownie
Served with fresh strawberries and a whip of cream

Santa's Hat Sundae
Two scoops of vanilla ice cream served with fresh strawberries and a whip of cream

White Chocolate Snow Ball
White chocolate snowball covered in white chocolate shavings and filled with raspberry coulis

Fruit Salad

HOW to BOOK!

We look forward to seeing you this festive season.
To book, simply go to tabletable.co.uk
or visit your local restaurant.

Festive Menu & Boxing Day

Please return the advance order form (received with your booking confirmation) for everyone in your party at least 10 days before your meal.

Christmas Day Menu

- A deposit of £10 per adult and £5 per child is required at the time of booking, deposits are to be paid at the time of booking, this should be made in person at the restaurant
- Payment must be made at the restaurant of your booking. Payment can be taken from all major credit cards. Unfortunately payments cannot be taken by telephone nor do we accept cheque.
- The outstanding balance is required by no later than Friday 2nd December 2022. If you book after this date, the full amount will need to be paid at the time of booking
- Please return the advance order form (received with your booking confirmation) for everyone in your party by 2nd December 2022
- If you book after this date the completed order form will be required at the time of booking

Cancelling Your Party

Festive & Boxing Day Menu: 10 days notice required for any changes to the number of guests in your party or changes to food orders

Christmas Day Menu: Written notice to be given to your chosen restaurant by no later than 2nd December 2022 for a full refund. Unfortunately, after this date we are unable to offer a full refund. Please let us know by 2nd December 2022 if you require any changes to the number of guests in your party or changes to food orders.

Other Information

Offers, vouchers, discounts or promotions (including Whitbread Privilege Card) cannot be used in conjunction with these menus. Loyalty points based vouchers cannot be used as pre-payment, to pay for or towards the deposit or on the final balance of the Christmas Day menu.

We will do our very best to seat everyone in larger parties together, although due to the design of our restaurants, this may not always be possible. Table table reserves the right to change or withdraw these menus at any time and they are subject to availability. Our daytime value menu is not available on bank holidays.

Terms and conditions: Two courses cannot be ordered from the same section. Menu descriptions may not list every individual ingredient and some items may be subject to change. Christmas Day glass of fizz can be swapped for a soft drink, just ask your server. Images are for illustrative purposes only. Management reserves the right to withdraw this offer at any time.

Key to symbols: Suitable for vegetarians.

Suitable for vegans. May contain traces of shell.

May contain traces of alcohol. * Approximate weight uncooked. ** May contain small bones.

May contain fruit stones. GARDEN GOURMET® - Reg. Trademark used in agreement with the Trademark owner. After Eight® is a registered trademark of Soci t  des Produits Nestl  S.A. KitKat® is a registered trademark of Soci t  des Produits Nestl  S.A.

Don't worry, we know there are allergens in our food and drink which we need to tell you about, so please let your server know if you have a specific allergy or would like more information about our dishes. All meat, fish and poultry dishes may contain small bones.

Ingredients can occasionally be substituted or changed at short notice so please review the allergy information on the website at the time of your visit and ask your server when you arrive.

The calories provided are based on the average serving size for the whole dish or drink as detailed on the menu, unless otherwise stated. We ensure that the calorie information provided is as accurate as possible and correct at time of printing, however some product variation may occur. Ingredients are occasionally substituted or changed which may affect the calorie information.

Book now at tabletable.co.uk

Paul Pry, 1023 Lincoln Road, Walton, Peterborough PE4 6AH
Tel: 01733 571234



OUR CHRISTMAS SHOWSTOPPERS AT TABLE TABLE

BOOK
NOW!



Jingle All The Way to Christmas

Book now at tabletable.co.uk



39196/TT/XTMAS22/ALL

Festive MENU

Starters

Tomato Soup^s

Served with croutons (316kcal)

Chicken Liver & Brandy Pâté^s

Served with balsamic onion confit and a slice of toasted brown bloomer bread (contains pork) (395kcal)

Mac & Cheese Bites

Served with a cranberry peri peri sauce (448kcal)

Prawn Cocktail^{*}

Served with a slice of brown bloomer bread (415kcal)

Pulled Beef Yorkie

Pulled beef brisket served in a Yorkshire pudding with horseradish and our signature red wine gravy^s (308kcal)

Mains

Festive Turkey

Served with crispy roast potatoes, Yorkshire pudding, stuffing, a pig in blanket, root vegetable mash, honey roasted parsnips, carrots, garden peas, brussels sprouts and our signature red wine gravy^s (1,400kcal)

Meatless Farm[®] Plant Based Festive Chicken Roast

Served with crispy roast potatoes, stuffing, GARDEN GOURMET[®] Sensational[™] Vegan Sausage, brussels sprouts, garden peas, carrots and vegan gravy^s (800kcal)

Salmon En Croûte^{**}

Salmon topped with a creamy cheese mornay and spinach sauce and encased in puff pastry. Served with mini potatoes, Tenderstem[®] broccoli, peas and mornay sauce (1,045kcal)

Festive 8oz* Rump Wellington

A puff pastry case filled with a grilled 8oz* rump steak, garlic spinach and sliced mushrooms. Served with crispy roast potatoes and white wine and mushroom sauce^s (1,130kcal)

↑ Upgrade to an 8oz* Sirloin Steak for £3.79 (1,139kcal)

Turkey & Ham Festive Pie

Shredded turkey and ham hock in a creamy white wine and Dijon mustard sauce, topped with mashed potato. Served with garden peas, roasted carrots & chicken gravy^s (639kcal)

Turkey Feast Burger

A festive stack of turkey slices, crispy bacon, pork sausage, and stuffing with cranberry mayonnaise in a sesame seed bun topped with a pig in blanket. Served with crispy roast potatoes and our signature red wine gravy^s (1,229kcal)

Festive Veg Burger

GARDEN GOURMET[®] Sensational[™] Burger topped with mac & cheese, sliced mushrooms, stuffing and cranberry sauce in a sesame seed bun with lettuce, sliced tomatoes and red onion. Served with skin-on chips and coleslaw (1,315kcal)

3 COURSES
£17.49
2 COURSES
£15.49

FESTIVE SIDES

Pigs in Blankets £1.99 (221kcal)

Cauliflower Cheese £1.99 (281kcal)

Dirty Roasties £3.99

Roast potatoes loaded with shredded turkey, stuffing, pig in blanket and topped with our signature red wine gravy^s (539kcal)

Plant Based Dirty Roasties^s £3.99

Roast potatoes topped with GARDEN GOURMET[®] Sensational[™] Vegan Sausage, THIS[™] Isn't Bacon and vegan gravy (517kcal)

Desserts

Traditional Christmas Pudding^s

Packed with cider & rum-soaked fruit and served with a warm brandy sauce (427kcal)

Ice Cream Sundae with After Eight[®] Mints

3 scoops of vanilla ice cream, layered with After Eight[®] chocolate mints, chocolate sauce, mint flavoured sauce and topped with a whip of cream (495kcal)

Sherry Trifle^s

Layers of vanilla flavour sponge soaked in sherry and fruit cocktail, strawberry jelly and custard. Topped with a whip of cream and crumbled flaked chocolate (515kcal)

Chocolate Orange Sundae with KitKat[®]

Vanilla ice cream layered with KitKat[®] crumb, chocolate sauce, orange flavoured sauce and topped with a whip of cream and chocolate orange KitKat[®] (501kcal)

Chocolate Profiterole Stack

Profiteroles with creamy filling covered in chocolate sauce (811kcal)

Chocolate Brownie & Hot Drink

(261kcal) Calories stated do not include hot drink

Cherry Chocolate Melting Dome^{SY}

An indulgent dark Belgian chocolate dome filled with a dark cherry compote and Baileys[™] ice cream. Served on a bed of golden oat crumble and a jug of warm custard. (581kcal) Prefer Vanilla ice cream? Just ask (552kcal)

Adults need around 2000kcal a day

Christmas day MENU

Starters

Tomato Soup^s

Served with croutons

Chicken Liver & Brandy Pâté^s

Served with balsamic onion confit and a slice of toasted brown bloomer bread (contains pork)

Camembert En Croûte

Encased in puff pastry, topped with cranberry sauce and served with a bread roll

Prawn Cocktail^{*}

Served with a slice of brown bloomer bread

Pulled Beef Yorkie

Pulled beef brisket served in a Yorkshire pudding with horseradish and our signature red wine gravy^s

Mains

Turkey, Roast Beef, Roast Gammon or Trio of Meat^s

Served with crispy roast potatoes, Yorkshire pudding, stuffing, a pig in blanket, root vegetable mash, honey roasted parsnips, carrots, garden peas, brussels sprouts and our signature red wine gravy

Meatless Farm[®] Plant Based Festive

Chicken Roast

Served with crispy potatoes, stuffing, GARDEN GOURMET[®] Sensational[™] Vegan Sausage, brussels sprouts, garden peas, carrots and vegan gravy^s

Turkey & Ham Festive Pie^s

Shredded turkey and ham hock in a creamy white wine and Dijon mustard sauce, topped with mashed potato. Served with garden peas, roasted carrots & chicken gravy

Salmon En Croûte^{**}

Salmon topped with a creamy cheese mornay and spinach sauce and encased in puff pastry. Served with mini potatoes, Tenderstem[®] broccoli, peas and mornay sauce

3 COURSES
£43.99

including a glass of fizz on arrival

Desserts

Traditional Christmas Pudding^s

Packed with cider & rum-soaked fruit and served with a warm brandy sauce

Chocolate Profiterole Stack

Profiteroles with creamy filling covered in chocolate sauce

Ice Cream Sundae with After Eight[®] Mints

3 scoops of vanilla ice cream, layered with After Eight[®] chocolate mints, chocolate sauce, mint flavoured sauce and topped with a whip of cream

Cherry Chocolate Melting Dome^{SY}

An indulgent dark Belgian chocolate dome filled with a dark cherry compote and Baileys[™] ice cream. Served on a bed of golden oat crumble and a jug of warm custard. Prefer Vanilla ice cream? Just ask

Chocolate Orange Dome

Belgian Chocolate Dome, layered with chocolate shortbread, a light chocolate orange mousse and filled with orange coulis. Covered in chocolate glaze.

Sherry Trifle^s

Layers of vanilla flavour sponge soaked in sherry and fruit cocktail, strawberry jelly and custard. Topped with a whip of cream and crumbled flaked chocolate

Chocolate Brownie & Hot Drink

Boxing day MENU

Starters

Tomato Soup^s

Served with croutons

Prawn Cocktail^{*}

Served with a slice of brown bloomer bread

Chicken Liver & Brandy Pâtés

Served with balsamic onion confit and a slice of toasted brown bloomer bread (contains pork)

Pulled Beef Yorkie

Pulled beef brisket served in a Yorkshire pudding with horseradish and our signature red wine gravy^s

Camembert En Croûte

Encased in puff pastry, topped with cranberry sauce and served with a bread roll

Mains

Turkey, Roast Beef, Roast Gammon or Trio of Meat^s

Served with crispy roast potatoes, Yorkshire pudding, stuffing, a pig in blanket, root vegetable mash, honey roasted parsnips, carrots, garden peas, brussels sprouts and our signature red wine gravy

Turkey & Ham Festive Pie^s

Shredded turkey and ham hock in a creamy white wine sauce and Dijon mustard sauce topped with mashed potato. Served with garden peas, roasted carrots and chicken gravy

Salmon En Croûte^{**}

Salmon topped with a creamy cheese mornay and spinach sauce and encased in puff pastry. Served with mini potatoes, Tenderstem[®] broccoli, peas and mornay sauce

Meatless Farm[®] Plant Based Festive

Chicken Roast

Served with crispy potatoes, stuffing, GARDEN GOURMET[®] Sensational[™] Vegan Sausage, brussels sprouts, garden peas, carrots and vegan gravy^s

3 COURSES
£22.99



Desserts

Traditional Christmas Pudding^s

Packed with cider & rum-soaked fruit and served with a warm brandy sauce

Cherry Chocolate Melting Dome^{SY}

An indulgent dark Belgian chocolate dome filled with a dark cherry compote and Baileys[™] ice cream. Served on a bed of golden oat crumble and a jug of warm custard. Prefer Vanilla ice cream? Just ask

Chocolate Orange Dome

Belgian Chocolate Dome, layered with chocolate shortbread, a light chocolate orange mousse and filled with orange coulis. Covered in chocolate glaze.

Sherry Trifle^s

Layers of vanilla flavour sponge soaked in sherry and fruit cocktail, strawberry jelly and custard. Topped with a whip of cream and crumbled flaked chocolate

Ice Cream Sundae with After Eight[®] Mints

3 scoops of vanilla ice cream, layered with After Eight[®] chocolate mints, chocolate sauce, mint flavoured sauce and topped with a whip of cream

Chocolate Profiterole Stack

Profiteroles with creamy filling covered in chocolate sauce

Chocolate Brownie & Hot Drink