



THE PELICAN  
10 South Parade, Chew Magna,  
Bristol BS40 8SL  
01275 331 777

pelican@butcombepubs.com  
www.pelicanchewmagna.co.uk  
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AT THE PELICAN



To find out more about spending Christmas with us,  
visit [butcombe.com/christmas](http://butcombe.com/christmas)

# WELCOME TO CHRISTMAS AT THE PELICAN



Whether it's Christmas Day, your work Christmas party, a small gathering of family and friends, and everything in between, we have menus for every festive occasion.

For those that want to try something new, take a look at our new festive brunch and afternoon tea menus for something a little different this year. We also have our traditional festive and Christmas Day menus.

Have a read through our How To Book section for everything you may need to know ahead of booking. If you have any questions at all, please don't hesitate to get in touch and we will do our best to accommodate. We look forward to celebrating the festive season with you.

Happy Christmas from everyone at The Pelican.

## PRIVATE PARTIES

For parties of 12-40 people, The Barn function space is also available for exclusive use. Recently refurbished, The Barn offers a more intimate party area with private bar and washroom facilities. Speak to a member of staff for more details.

## FESTIVE MENU

3 COURSES £29 / 2 COURSE  
WEEKDAY LUNCH £23 / KIDS £15

### STARTERS

Pumpkin soup, bread & butter (v)  
Crispy sage, Parmesan

Duck liver pâté, brioche toast (gfo)  
Roasted spiced plum chutney

Potted Cornish smoked mackerel (gfo)  
Horseradish, dill crème fraîche, toast,  
sweet pickled cucumber

Baked goat's cheese Waldorf salad (v, gf)  
Pear, celery, pickled & candied walnuts

### MAINS

Roast ballotine of turkey, bacon, stuffing,  
cranberry sauce (gfo)  
Pig in blanket, roast potatoes, root vegetables,  
red cabbage, winter greens, turkey gravy

Fillet of beef & wild mushrooms (gf)  
Pearl onions, pancetta, red wine sauce,  
mash, roast carrots

Herb crusted Brixham cod  
Parsnip purée, parsnip crisps, pearl barley,  
chargrilled baby leeks

Wild mushroom, winter squash, chestnut  
& nutmeg pasty (v)  
Cep broth, spiced red cabbage, parsnip purée

### PUDDINGS

Butcombe ale Christmas pudding  
Brandy custard

Mulled cider & apple tart (v)  
Vanilla ice cream, caramel sauce

Clementine & orange posset (v, gfo)  
Spiced shortbread

Dark chocolate & espresso brownie (v, gf)  
Cherry sauce, hazelnut brittle, vanilla ice cream

## VEGAN FESTIVE MENU

3 COURSES £29 / 2 COURSE  
WEEKDAY LUNCH £23

### STARTER

Roast beetroot, apple & candied  
walnut salad (ve, gf)  
Green herb oil, soya yogurt dressing

### MAIN

Celeriac & mushroom wellington, squash  
purée, vegan jus (ve)  
Roast carrots, new potatoes, winter greens

### PUDDING

Dark chocolate & peanut butter  
mousse (ve, gf)  
Salted caramel sauce



## TAILOR YOUR CELEBRATION

Ask us about our  
buffet options for  
your festive parties.

# CHRISTMAS DAY MENU

£70 PER PERSON

## ARRIVAL

Cheddar, blue cheese & thyme puff pastry straws (v)

## STARTERS

**Bromham beetroot tarte tatin (v)**  
Goat's cheese, beetroot leaf salad, apple & walnut dressing

**Chicken & smoked ham terrine (gfo)**  
Tarragon mayonnaise, pickled shallots, sourdough toast

**Stout cured smoked salmon (gf)**  
Pickled cucumber, dill & mustard sauce, watercress

**Cauliflower soup (v, gfo)**  
Onion bhaji, coriander, bread & butter

## MAINS

**Roast turkey breast, chestnut, pork & herb stuffing (gf)**  
Pigs in blankets, roast potatoes, root vegetables, winter greens, turkey gravy, cranberry sauce

**Roast beef sirloin, Yorkshire pudding**  
Ox cheek nugget, roast potatoes, root vegetables, winter greens, red wine gravy, mustard horseradish sauce

**Herb crusted Cornish hake**  
Parsnip purée, parsnip crisps, pearl barley & chargrilled baby leeks

**Celeriac & mushroom wellington, squash purée, vegan jus (ve)**  
Roast potatoes, root vegetables, winter greens

## PUDDING

**Butcombe ale Christmas pudding**  
Thick pouring brandy cream

**Coconut milk panna cotta (gf)**  
Pineapple, passionfruit, mango sorbet

**Dark chocolate mousse cake (v, gf)**  
Crème fraîche, raspberries

**Spiced egg nog crème brûlée (v)**  
Orange & clementine shortbread

## TO FINISH

Tea, filter coffee, festive petit fours

# VEGAN CHRISTMAS DAY MENU

£70 PER PERSON

## ARRIVAL

Pecan & sage stuffed dates (ve)

## STARTER

Roast beetroot & apple salad (ve)  
Green herb oil, soya yogurt dressing

## MAIN

Celeriac & mushroom wellington, squash purée, vegan jus (ve)  
Roast potatoes, root vegetables, winter greens

## PUDDING

Saffron poached pear (ve)  
Blackberry sorbet

## TO FINISH

Tea, filter coffee, vegan mince pies (ve)

# KIDS CHRISTMAS DAY MENU

£35 PER PERSON

## STARTER

Mac 'n' cheese nuggets, ketchup (v)

## MAINS

Roast turkey, bacon, stuffing, cranberry sauce (gf)  
Pig in blanket, roast potatoes, root vegetables, winter greens, turkey gravy

(Vegetarian option available on request)

## PUDDING

Knickerbocker glory (v, gf)

## TO FINISH

Clifton hot chocolate, marshmallows (v, gf)

## AFTERNOON TEA TUESDAYS

**£15 PER PERSON**

### Christmas festive afternoon tea includes:

- A selection of festive sliders
  - Fruit scones, clotted cream and jams
  - Savouries
  - Chocolates & mince pies
  - Pot of tea or coffee
- Add a glass of Prosecco £5.80**

Available for pre-order on the following dates:

26th November, 3rd December, 10th December and 17th December



## CHRISTMAS FESTIVE BRUNCHES

**£15 per person including a Mimosa or Bloody Mary cocktail**  
**£30 per person including bottomless Prosecco (1.5 hour sitting)**

Choose any dish from our breakfast menu

Available for pre-order only, 9am – 12pm every Saturday between  
30th November and 4th January



## HOW TO BOOK

Christmas is all about enjoying time with family and friends, so we try to make the booking process as easy as possible.

The Festive menu will be available 25th November – 11th January, excluding 25th/26th December and 1st January. The Christmas Day menu is available only on 25th December.

For Christmas Day bookings a non-refundable deposit of 50% is required and full payment by 18th December. For all other festive menus a non-refundable deposit of £10pp is required to confirm a Christmas booking. Your booking is confirmed on receipt of deposit.

Pre-orders will be required 7 days before the booking date. Please pick up a Booking Form from the bar or download from the website to complete menu choices for each member of your party.

If you would like to pre-book wines, please let us know when you book your table or at any point up until 7 days ahead of your booking.

Kids menu recommended for little ones and children 12 years and under.

Other promotions including Butcombe Wednesday discount does not apply to any Festive/Christmas menus.

## ALLERGEN INFORMATION

(v) – not just for veggies, (ve) – not just for vegans, (gf) – gluten free, (gfo) – gluten free option available.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.