



Join us this Christmas



TOBY
CARVERY
HOME OF
THE *Christmas* ROAST

HOW TO BOOK

You can now book your festive table and pay your deposit online at www.tobycarvery.co.uk/tablebooking. Alternatively, if you'd like to enquire about making a booking, our Christmas Co-ordinator would love to help.

Call your local Toby or pop in.

Please note maximum booking sizes may vary by restaurant and large bookings may not be seated together. Just enquire at your local Toby and we'll do our best to accommodate you. If you would like to book (essential for parties of six or more), a £5 non-refundable deposit per guest is payable at the time of booking.

CHRISTMAS DAY

A £10 non-refundable deposit per guest is payable at the time of booking.
Full payment for Christmas Day is required by 26th November 2016.

BOXING DAY

A £5 non-refundable deposit per guest is payable at the time of booking.

For more information about bookings please visit www.tobycarvery.co.uk

(ve) Suitable for vegans

(v) Suitable for vegetarians

(A) Contains Alcohol

ALLERGEN INFO: All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you.

ENJOY A CHRISTMAS GIFT FROM US

Book a Festive Fayre 3 course meal or book for Boxing Day before the 31st October 2016 and you will receive a complimentary bottle of Prosecco to enjoy with your meal*.

Get ahead with your Christmas shopping this year and buy the perfect gift for the roast lover. Ask a member of our team about our gift cards, and give the gift of a great roast. Or visit www.tobycarvery.co.uk/giftcards

YOUR NEAREST TOBY CARVERY IS...



*Available when you book a table of 6 or more for the Festive Fayre or Boxing Day menu.

Available Monday to Saturday from
21st November to 31st December inclusive.
(Excluding Christmas Day and Boxing Day).



3 Courses £13.49

Children £6.49
(for 10s and under)

2 Course Lunch £9.99
Available before 5pm only.

Children £5.49 (for 10s and under)
Available before 5pm only.

STARTERS

Pepper & Sundried Tomato Soup (v)
Topped with cream & chives,
served with slices of bread.

Trio of Melon Balls (ve)
Fresh and simple, with mint & raspberries in sauce.

**Devonshire Crab & Juicy
King Prawn Cocktail**
Crisp baby gem lettuce topped with a seafood
sauce, served with crispy toast.

Pulled Ham Hock & Pea Potted Terrine
With balsamic plum chutney, served
with baby watercress and bread.

Help yourself to freshly steamed and
roasted vegetables including sprouts
and parsnips, with stuffing, Yorkshire
puddings and gravy.

Ask a member of the team for
details of our children's menu.

MAINS

**Succulent British Farm
Assured Roast Turkey**

British & Irish Roast Beef
Glazed with a Tewkesbury mustard.

Roast Gammon
With a honey & mustard glaze.

Roast Pork
Apple & sage glazed with crackling.

Baked Salmon Fillet
With a creamy lemon butter sauce.

Bejewelled Vegetable Galette (ve)
Crisp maize pastry filled with a garlic
& kale sauce, topped with roasted
red onion, butternut squash & sultanas.

All with tea or coffee and
a complimentary festive cracker.

(ve) Suitable for vegans

PUDDINGS

Classic Christmas Pudding (v)(A)
With a rich brandy sauce or custard.

Festive Gingerbread Sundae (v)
Gingerbread crunchy biscuit pieces, creamy
dairy ice cream and Devon cream toffee sauce.

Toby Festive Crumble (v)
Apple, plum & damson compote with
demerara crumb, served with custard, freshly
whipped cream or dairy ice cream.

**Duo of Irish Cream &
Praline Profiteroles (v)(A)**
Served with creamy dairy ice cream and
Belgian chocolate sauce.

Heavenly Chocolate Meringue Pie (v)
Served with Belgian chocolate sauce
& freshly whipped cream.

Dairy Ice Cream (v)
Served with your choice of sauce,
topped with a chocolate flake.

(v) Suitable for vegetarians

(A) Contains Alcohol



3 Courses

Children
(for 10s and under)

All with tea or coffee
and a complimentary
festive cracker.

STARTERS

Tomato, Balsamic & Truffle Oil Soup (v)
Topped with cream, chives and garlic
croutons, served with slices of bread.

Smoked Salmon
With Devon crab & king prawn cocktail,
served with slices of bread.

Peppered Orange Melon & Cured Ham
With a blackcurrant curd sauce.

Fluffy Triple Cheese Soufflé (v)
Croxtan Manor, Red Leicester and Ford Farm
smoked Cheddar soufflé. Served with balsamic
plum chutney, crispy toast and watercress.

Help yourself to freshly steamed and
roasted vegetables including sprouts
and parsnips, with stuffing, Yorkshire
puddings and gravy.

All mains (except Salmon and Wellington)
are served with pigs in blankets.

MAINS

**Succulent British Farm
Assured Roast Turkey**

British & Irish Roast Beef
Glazed with a Tewkesbury mustard.

Roast Gammon
With a honey & mustard glaze.

Roast Pork
Apple & sage glazed with crackling.

Salmon Fillet (A)
Served with a rich Prosecco & chive sauce.

**Mushroom, Spinach
& Somerset Brie Wellington* (v)**
Fully enclosed wellington made with rich puff
pastry filled with a creamy mix of mushroom,
leaf spinach and Somerset brie.

*Ask a team member about our vegan option.

(ve) Suitable for vegans

PUDDINGS

Classic Christmas Pudding (v)(A)
With a rich brandy sauce or custard.

Toby Festive Crumble (v)
Apple, plum & damson compote with
demerara crumb, served with custard, freshly
whipped cream or dairy ice cream.

Chocolate Salted Caramel Torte (v)
With Belgian chocolate sauce, Devon
toffee sauce & freshly whipped cream.

Luscious Lemon Meringue Cheesecake
Served with a blackcurrant curd
and blackcurrant mousse.

Our Festive Cheese Platter (v)
With brie, blue Stilton and Cheddar, served
with grapes, balsamic plum chutney & biscuits.

Ask a member of the team for
details of our children's menu.

(v) Suitable for vegetarians

(A) Contains Alcohol



3 Courses

Children
(for 10s and under)

All with tea or coffee
and a complimentary
festive cracker.

STARTERS

Soup Of The Day (v)
Topped with cream and chives,
served with slices of bread.

Smoked Salmon
Served with baby watercress,
lemon and bread.

Fluffy Triple Cheese Soufflé (v)
Croxtan Manor, Red Leicester and Ford Farm
smoked Cheddar soufflé. Served with crispy
toast and watercress.

Trio of Melon Balls (ve)
Fresh and simple, with blackcurrant curd sauce.

Help yourself to freshly steamed and
roasted vegetables including sprouts
and parsnips, with stuffing, Yorkshire
puddings and gravy.

MAINS

**Succulent British Farm
Assured Roast Turkey**

British & Irish Roast Beef
Glazed with a Tewkesbury mustard.

Roast Gammon
With a honey & mustard glaze.

Roast Pork
Apple & sage glazed with crackling.

Bejewelled Vegetable Galette (ve)
Crisp maize pastry filled with a garlic
& kale sauce, topped with roasted
red onion, butternut squash & sultanas.

Salmon Fillet
With a creamy lemon butter sauce.

Book a party of 6 or more for Boxing Day
before the 31st October and receive a
complimentary bottle of Prosecco.

(ve) Suitable for vegans

PUDDINGS

Classic Christmas Pudding (v)(A)
With a rich brandy sauce or custard.

Toby Festive Crumble (v)
Apple, plum & damson compote with
demerara crumb, served with custard, freshly
whipped cream or dairy ice cream.

Festive Gingerbread Sundae (v)
Gingerbread crunchy biscuit pieces, creamy
dairy ice cream and Devon cream toffee sauce.

Heavenly Chocolate Meringue Pie (v)
Served with Belgian chocolate sauce
& freshly whipped cream.

Dairy Ice Cream (v)
Served with your choice of sauce,
topped with a chocolate flake.

(v) Suitable for vegetarians

(A) Contains Alcohol