

ENJOY YOUR BREAKFAST WITH Santa!

FROM **£6.99** PER
CHILD*
INCLUDES A CHILDREN'S BREAKFAST & DRINK

FIND DATES AND BOOK YOUR TABLE ONLINE
NOW AT TOBYCARVERY.CO.UK

*TERMS AND CONDITIONS APPLY, CHRISTMAS EVE £7.99. SEE WEBSITE FOR FULL DETAILS.

A ROAST ISN'T JUST FOR CHRISTMAS...

SHARE THE LOVE WITH A TOBY GIFT CARD



Pick up a card today or visit tobygifts.co.uk for email & postal vouchers and gift sets

How to Book

Join us this festive season at Toby, your home for Christmas.
To make a booking, please visit us online, call us or speak
to a member of the team.

If you have special requirements or are booking a large party,
please let your restaurant know in advance so we can do our
best to accommodate you.

FESTIVE MENU DEPOSITS

Parties of 8 or more require a £5 non-refundable deposit per guest,
which is payable at the time of booking.

CHRISTMAS DAY DEPOSITS

A £10 non-refundable deposit per guest is payable at the time of booking.
Full payment for Christmas Day is required by 1st December 2021.

BOXING DAY DEPOSITS

Parties of 8 or more require a £5 non-refundable deposit per guest,
which is payable at the time of booking.

A pre-order form will be emailed to the lead organiser
prior to your booking date.

For more information about bookings,
please scan the QR code or visit
www.toby-carvery.co.uk/Christmas



In the event of any government imposed restrictions to trading that mean your booking
cannot proceed over the festive period, we will refund your deposit in full using
the original method of payment.

House stamp:

Our food and drinks are prepared in food areas where cross contamination may occur and our menu
descriptions do not include all ingredients. Full allergen information will be available from early
November to allow you to confirm your booking. The information available is, to the best of our
knowledge correct, however is subject to change between the time of advance booking and the time of
dining. If you have any questions, allergies or intolerances, or you require our allergen information, please
let us know before booking and at the time of your visit. Please refer to our allergen information at the
time of your visit to check for changes.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some
of our preparation, cooking and serving methods could affect this. If you require more information,
please ask your server. (n) = contains tree nuts &/or peanuts. (a) = Contains alcohol, over 18s only, (*)
May contain small bones. ID may be required. If you require more information, please ask your server.

Photography for illustration purposes only.



BOOK NOW



FESTIVE FOOD

Available 17th November to 31st December 2021, excluding Christmas Day & Boxing Day

3 courses

Sunday 18.99** | Saturday 15.79 | Mon-Fri 14.99 | Children 6.99*

*Ask about our children's menu for 12s and under only ** Sunday pricing will be applicable on bank holidays

Starters

King Prawn Cocktail

With cos lettuce, topped with seafood sauce, served with brown bread.

Fresh Orange Melon (ve)

With raspberry sorbet and raspberry crunch.

Tomato Soup (v)

Topped with chopped parsley, served with ciabatta.

(ve) **vegan option available**

Baked Mushrooms (v)

In a creamy cheese sauce topped with melted cheddar, served with garlic bread.

British Pork with Apple & Thyme Pâté

With caramelised onion chutney, served with pea shoots and toasted ciabatta.

Mains

Roast Gammon

Slow-roasted and hand-glazed.

Roast Turkey

Succulent British farm assured.

Roast Beef

With a beef dripping glaze.

Roast Pork

With an apple & sage glaze.

Roast Lamb

With rosemary.

(Available on selected days only.)

Festive Turkey Stack

Freshly sliced roast turkey in a bap with lettuce, tomato, bacon, cranberry BBQ sauce, topped with pigs in blankets & stuffing. Served with roast potatoes.

Spiced Vegetable Tart (ve)

Coconut and spinach, topped with ras el hanout spiced peppers, red onion, sultanas and pine nuts, in a shortcrust pastry tart.

Salmon En Papillote* (a)

Served with lemon butter sauce.

Choose from, freshly steamed & roasted vegetable from the deck. Vegan? Please ask for freshly steamed vegetables and vegan gravy.

Add Pigs in Blankets for £2.99

Puddings

Dairy Ice Cream (v)

Topped with a *Cadbury*™ flake and served with your choice of strawberry, Devon cream toffee, Belgian chocolate or Sicilian lemon sauce.

Classic Christmas Pudding (v) (a)

Filled with vine fruits with a rich brandy sauce or custard.

Vegan Christmas Pudding (ve)

Served with soya custard.

Toby Festive Crumble (v)

Spiced apple, plum and damson crumble served with custard. Vegan option available (ve).

Home-Baked Cherry Sponge (v)

Steamed cherry sponge, served with custard.

Home-Baked Chocolate Brownie (v)

Drizzled with salted caramel and Belgian chocolate sauce, honeycomb pieces and freshly whipped cream.

Medley of Profiteroles (v)

Salted caramel and classic profiteroles topped with passion fruit coulis, served on dairy ice cream.

Add a shot of Baileys™ for an extra £2 (a)

Ginger Sundae (v)

Dairy ice cream with gingerbread pieces, gingerbread syrup and Belgian chocolate sauce, topped with a gingerbread man.

Add a shot of rum for an extra £2 (a)

CHRISTMAS DAY

Last available booking time is 5pm

3 courses

Adult 57.99 | Children 28.99*

*12s and under only. Ask about our children's menu

Served with a complimentary festive cracker

Starters

Minted Orange Melon

Sweet orange melon with freshly chopped mint served with prosciutto and fresh raspberries.

(ve) **vegan option available**

Baked Camembert (v)

Camembert baked in a Yorkshire pudding, topped with cranberry sauce and savoury granola.

Roast Root Vegetable & Maple Soup (v) (n)

Swirled with pesto, served with toasted ciabatta.

(ve) **vegan option available (n)**

British Pork with Apple & Thyme Pâté

With caramelised onion chutney, served with pea shoots and toasted ciabatta.

Duo of Smoked Salmon

Smoked salmon rolled with a hot smoked salmon pâté with a cucumber and cherry tomato salad and horseradish cream. Served with brown bread.

Mains

Roast Gammon

Slow-roasted and hand-glazed.

Roast Turkey

Succulent British farm assured.

Roast Beef

With a beef dripping glaze.

All served with pigs in blankets

Roast Pork

With an apple & sage glaze.

Roast Lamb

With rosemary.

Salmon En Papillote* (a)

Served with a lemon butter sauce.

Spinach, Smoked Cheddar & Mushroom Pithivier (v)

Roasted mushrooms and spinach bound in a creamy smoked cheddar béchamel sauce, in a lattice puff pastry.

Choose from, freshly steamed & roasted vegetables including maple-flavour sprouts with bacon, Dauphinoise potatoes, cranberry stuffing and glazed honey parsnips. Vegan? Please ask for freshly steamed vegetables and vegan gravy.

Puddings

Christmas Sundae (v)

Dairy ice cream, chocolate crispies trio and Devon cream toffee sauce, topped with a Malteser™ reindeer.

Add a shot of Baileys™

Toby Festive Crumble (v)

Spiced apple, plum and damson crumble served with custard. Vegan option available (ve).

Billionaire's Bar (v) (a)

Layers of double chocolate chip cookie, creamy toffee and chocolate ganache. Topped with chocolate glaze and Demerara crumb served with chocolate & salted caramel sauce and freshly whipped cream.

Vegan Billionaire's Bar (ve) (a)

Served with vegan iced dessert and strawberries.

Vanilla Cheesecake (v)

Served with blackcurrants in sauce and freshly whipped cream.

Classic Christmas Pudding (v) (a)

Filled with vine fruits, served with a rich brandy sauce or custard.

Vegan Christmas Pudding (ve)

Served with soya custard.

Duo of British Cheese Platter (v)

Cropwell Bishop Stilton and Taw Valley Mature Cheddar served with grapes, caramelised onion chutney and biscuits.

Tea or Coffee to finish, served with a chocolate mint

BOXING DAY

Last available booking time is 5pm

3 courses

Adult 22.99 | Children 11.49*

*12s and under only. Ask about our children's menu

Starters

Soup of the Day (v) (n)

Served with ciabatta.

(ve) **vegan option available (n)**

Fresh Orange Melon (ve)

With raspberry sorbet and raspberry crunch.

Duo of Smoked Salmon

Smoked salmon rolled with a hot smoked salmon pâté with a cucumber and cherry tomato salad and horseradish cream. Served with brown bread.

British Pork with Apple & Thyme Pâté

With caramelised onion chutney, served with pea shoots and toasted ciabatta.

Mains

Roast Gammon

Slow-roasted and hand-glazed.

Roast Turkey

Succulent British farm assured.

Roast Beef

With a beef dripping glaze.

All served with pigs in blankets

Roast Pork

With an apple & sage glaze.

Roast Lamb

With rosemary.

Spiced Vegetable Tart (ve)

Coconut and spinach, topped with ras el hanout spiced peppers, red onion, sultanas and pine nuts, in a shortcrust pastry tart.

Salmon En Papillote* (a)

Served with a lemon butter sauce.

Choose from, freshly steamed & roasted vegetables including maple-flavour sprouts with bacon, Dauphinoise potatoes, cranberry stuffing and glazed honey parsnips. Vegan? Please ask for freshly steamed vegetables and vegan gravy.

Puddings

Classic Christmas Pudding (v) (a)

Filled with vine fruits, served with a rich brandy sauce or custard.

Vegan Christmas Pudding (ve)

Served with soya custard.

Toby Festive Crumble (v)

Spiced apple, plum and damson crumble served with custard. Vegan option available (ve).

Home-Baked Cherry Sponge (v)

Steamed cherry sponge, served with custard.

Dairy Ice Cream (v)

Topped with a *Cadbury*™ flake and served with your choice of strawberry, Devon cream toffee, Belgian chocolate or Sicilian lemon sauce.

Christmas Sundae (v)

Dairy ice cream, chocolate crispies trio and Devon cream toffee sauce, topped with a Malteser™ reindeer.

Add a shot of Baileys™ for an extra £2 (a)

Home-Baked Chocolate Brownie (v)

Drizzled with salted caramel and Belgian chocolate sauce, honeycomb pieces and freshly whipped cream.