

Simply having a
**Wonderful
Christmastime**

at The Wig & Mitre



**SEASON'S EATINGS
& HAPPY FEASTING**

Step into Christmas with us

There's nothing quite like Christmas with us – the laughter, the clink of glasses, the smell of good food drifting from the kitchen. This year, our chefs have put together festive menus full of traditional favourites, freshly prepared and served with care. Whether it's a cosy meal with family, a get together with friends, or the big day itself, we'll take care of the cooking (and the washing up), so you can relax and enjoy the moments that really matter.

After all, Christmas is about good company, good food, and making memories you'll want to share again and again.

We look forward to welcoming you for the most wonderful time of the year.



The Early Birds...

Get your celebration booked in with us before 31st October and we will reward you and every guest in your party with a free £10 gift voucher each to spend in the pub.

All you need to do is book and pay your deposit in full by Friday 31st October to qualify. This offer is reserved for parties of 6 or more.

Don't miss out – book today.
Terms and conditions apply.

Christmas Day

Available Christmas Day only



FOUR COURSES £79.00

PRE-BOOKING REQUIRED

Starters

Roast Cauliflower & Truffle Soup **V • GFA**

toasted hazelnut, whipped butter

Duck Liver Parfait **GFA**

brioche, fig chutney, caper, gherkin & watercress salad

Wild Mushroom Tortelloni **VE**

Jerusalem artichoke cream, sautéed girolles, crispy sage

Gin-cured Trout **GF**

celeriac & preserved lemon remoulade, watercress

Mains

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips, thyme-roasted carrots, Brussels sprouts, pigs-in-blankets, cranberry jus

Fillet of Halibut **GF**

dauphinoise, samphire, lobster sauce, chive oil

Duo of Beef **GF**

6oz fillet steak, beef cheek & port bon-bon, pommes Anna, roasted-carrot purée, buttered kale, red wine jus

Sweet Potato, Harissa & Pine Nut Wellington **VE**

roast potatoes, maple-glazed parsnips, thyme-roasted carrots, Brussels tops, vegan gravy

Desserts

Christmas Pudding **V • VEA**

brandy custard, brandy syrup

Chantilly Cream Trifle **V**

Maraschino cherries, custard, sponge fingers, fresh raspberries, jelly

Sticky Toffee Pudding **V**

clotted cream ice cream, toffee sauce, honeycomb

Chocolate & Amaretto Fondant **V**

clotted cream ice cream, raspberry coulis

Dark Chocolate Torte **V** orange crème fraîche

Selection of Fine British Cheese for the table **V**

biscuits, onion chutney

To Finish

Coffee & Mince Pie

Kids Christmas Day

Available Christmas Day only



THREE COURSES £39.50

PRE-BOOKING REQUIRED

Starters

Roast Parsnip Soup **V**

warm sourdough

Garlic Focaccia **V**

garlic butter, parsley

Mains

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips, thyme-roasted carrots, Brussels tops, pigs-in-blankets, cranberry jus

Tomato Rigatoni Pasta **V**

tomato sauce, cheese

Beef Rib Burger

brioche bun, fries, peas or beans

Battered Haddock **GF**

fries, peas or beans

Desserts

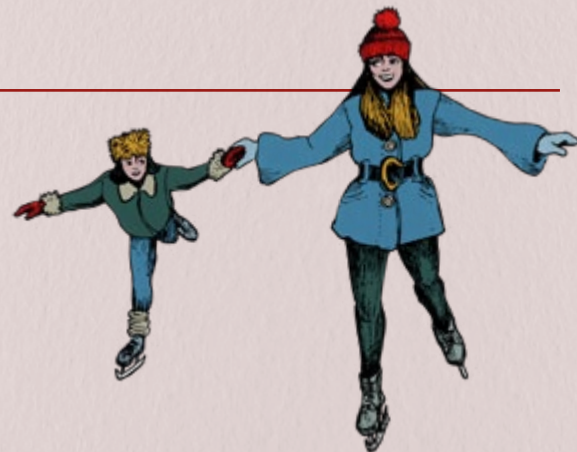
Chocolate Brownie **V • GF**

caramel chocolate sauce, vanilla ice cream

Sticky Toffee Pudding **V**

clotted cream ice cream, toffee sauce

Ice Cream **V • GF**



Festive Menu



Available from Thursday 27th November to Friday 2nd January

TWO COURSES £27.95
THREE COURSES £36.25
PRE-BOOKING REQUIRED

Starters

Roasted Parsnip, Apple & Thyme Soup **V • VEA • GFA**

parsnip crisps, chive oil, sourdough,
whipped butter

Chicken Liver Parfait **GFA**

watercress, red onion chutney, focaccia

Potted Hot-smoked Trout **GFA**

horseradish crème fraîche,
pickled fennel & dill, crostini

Pumpkin & Sage Raviolini **VE**

pumpkin cream, crispy sage,
crushed hazelnut

Mains

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips,
thyme-roasted carrots, bacon & butter
Brussels sprouts, pigs-in-blankets,
cranberry jus

28 Day Dry-aged Sirloin Steak **GF**

tomato confit, roasted mushroom,
triple-cooked chips, peppercorn sauce.

£3 supplement

Confit Duck Leg

beans, pancetta & sausage cassoulet,
cavolo nero, Madeira jus

Pan-fried Fillet Of Bream **GF**

crushed skin-on baby potatoes, tenderstem
broccoli, salsa verde, red wine reduction

Beetroot & Pine Nut Wellington **VE**

roast potatoes, maple-glazed parsnips, thyme-
roasted carrots, Brussels sprouts, mushroom gravy

Desserts

Christmas Pudding **V • VEA**

brandy custard, brandy syrup

Sticky Toffee Pudding **V**

clotted cream ice cream, toffee sauce

Blood Orange Posset **V • GF**

shortbread biscuit

Chocolate, Vanilla & Cherry Cheesecake **V • VEA • GF**

vanilla ice cream

Selection of Fine British Cheeses **V**

water biscuits, apricot chutney

£3 supplement



Boxing Day

Available Boxing Day only



THREE COURSES £32.50
PRE-BOOKING REQUIRED

Starters

Roast Cauliflower & Truffle Soup **VEA • GFA**

toasted hazelnut, whipped butter, sourdough

Gin-cured Trout **GF**

celeriac & preserved lemon remoulade, watercress

Crispy-fried Chicken **GF**

hot chilli honey, lemon mayo

Pear & Cropwell Bishop Blue Cheese Salad **V • GF**

pecans, oak leaf, honey & lemon dressing

Crispy Squid **GF**

chilli, spring onion, aioli

Mains

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips,
thyme-roasted carrots, bacon & butter
Brussels sprouts, pigs-in-blankets, cranberry jus

Beer-battered Fish & Triple-cooked Chips **GF**

North Sea haddock, pea purée, tartare sauce

Crispy Duck Confit Leg **GF**

puy lentils, red wine sauce, smoked bacon lardons,
olive oil mash, buttered cabbage

Chuck & Rib Burger

brioche bun, smoked streaky bacon, Monterey Jack,
pickle, burger sauce, skin-on fries

Pan-fried Seabass Fillet **GF**

lobster & tarragon bisque, crayfish, buttered leeks,
fondant potato

Sweet Potato, Harissa & Pine Nut Wellington **VE**

roast potatoes, maple-glazed parsnips, thyme-roasted
carrots, Brussels tops, vegan gravy

Desserts

Christmas Pudding **V • VEA**

brandy custard or brandy syrup

Sticky Toffee Pudding **V**

clotted cream ice cream, toffee sauce, honeycomb

Chocolate & Amaretto Fondant **GF**

clotted cream ice cream, raspberry coulis

Buffet Menu

Available from Thursday 27th November to Friday 2nd January



PRE-BOOKING REQUIRED

Gold £30.00PP

Sage & Onion Sausage Roll

Crispy Halloumi Fries chilli jam **V • GF**

Crispy Chicken blackberry BBQ sauce **GF**

Whipped Feta & Sun-blushed
Tomato Bruschetta **V • VEA**

Haddock Goujons tartare sauce

Smoked Trout Crostini chives, crème fraîche

Tempura Prawns gochujang mayo **GF**

Roast Tomato Hummus & Flatbread **VE**

Mini Beefburger Slider
American cheese, burger sauce

Mini Vegan Slider **VE**
miso mayo, caramelised onion

Spinach & Goat's Cheese Tartlet **V**

Wild Mushroom Arancini truffle mayo **V • GF**

Silver £26.00PP

Sage & Onion Sausage Roll

Crispy Halloumi Fries chilli jam **V • GF**

Crispy Chicken blackberry BBQ sauce **GF**

Mini Turkey Pie cranberry sauce

Smoked Trout Crostini chives, crème fraîche

Goat's Cheese Croquettes
habanero chilli salsa **V • GF**

Whipped Feta & Sun-blushed
Tomato Bruschetta **V • VEA**

Mini Beefburger Slider
American cheese, burger sauce

Mini Vegan Slider **VE**
miso mayo, caramelised onion

Wild Mushroom Arancini
truffle mayo **V • GF**

Bronze £21.50PP

Sage & Onion Sausage Roll

Crispy Halloumi Fries chilli jam **V • GF**

Crispy Chicken blackberry BBQ sauce **GF**

Sweet Potato & Spinach 'Sausage Roll' **VE**

Mini Turkey Pie cranberry sauce

Smoked Trout Crostini chives, crème fraîche

Tempura Prawns gochujang mayo **GF**

Roast Tomato Hummus & Flatbread **VE**

Drinks Packages

Available Thursday 27th November
to Friday 2nd January
PRE-BOOKING REQUIRED

Wines

CLASSIC

x3 £74.00 • x6 £147.00

Pinot Grigio IGT
(Organic), Vinuva
Terre Siciliane, Italy (Ve)

Merlot, Santa Rita
Central Valley, Chile

Pinot Grigio Rosato,
Antonio Rubini
Venezie, Italy (Ve)

PREMIUM

x3 £77.00 • x6 £150.00

Vinho Verde,
Esporão, Bico Amarelo
Minho, Portugal (Ve)

Malbec, Alamos Mountain
Uco Valley, Argentina (V)

Pinot Grigio Rosato,
Antonio Rubini
Venezie, Italy (Ve)

LUXURY

x3 £95.00 • x6 £189.00

Sauvignon Blanc,
Petal & Stem
Marlborough, NZ (Ve)

Syrah, Château Ste. Michelle
Washington State, USA (V)

Côtes de Provence
Minuty M
Provence, France (Ve)

FIZZ x3 £83.00 • x6 £165.00 Prosecco Brut DOC, Pontebello *Veneto, Italy (Ve)*

Cocktails

x8 £67.00 • x12 £100.00

Choose from one of our delicious cocktails below

Cran-Merry Fizz

Disaronno amaretto, cranberry juice and Prosecco

Santa Sangria Spritz

Burnt Faith brandy, mulled wine,
orange juice and Schweppes lemonade

Christmas Cracker

Dutch Barn Vodka, Disaronno amaretto,
lemon and cranberry juice

Aperol Spritz

Aperol, Prosecco, soda



Beer Bucket

x5 bottles £21.00

Choose from:

Sol ^{330ml}
Heineken o.o ^{330ml}
Birra Moretti Bottles ^{330ml}
Daura Damm (GF) ^{330ml}



Cider Bucket

x5 bottles £25.00

Old Mout Flavoured Ciders

New Year's Eve

SEE IN 2026 IN STYLE WITH US!

Speak to a member of the team, check our socials or
look out for emails with all the details of what we have
planned for a fun and exciting NYE!

Out with the old and in with the New Year

Book Now

*Booking your Christmas celebration
with us could not be simpler.*



Follow these 3 easy steps

1. Scan the QR code below or visit our website at www.wig-lincoln.com/promotions/christmas
2. Select the date/menu required
3. Confirm the number of guests

In order to secure your booking you will need to pay a deposit.

Festive Menu – £10pp deposit required prior to the date of booking – the outstanding balance will be taken on the day.

Christmas Day – £20pp deposit required at time of booking. Full balance to be paid no later than Monday 1st December 2025.

Buffet Menu – Minimum of 8 people, deposit of £10pp required

Drinks Packages – payment required upon order receipt

Boxing day – £10pp deposit required prior to the date of booking – the outstanding balance will be taken on the day

Upon receipt of your deposit payment you will receive a confirmation email and a pre booking form to select your menu choices for the day. Alternatively you can speak to a member of the team who will assist you with your booking in person.

Don't forget! Book and pay your deposit by Friday 31st October and you and each of your party will receive a **£10 gift card** to use in our pubs as part of our early bird offer so book as soon as possible!

EARLY BIRD TERMS & CONDITIONS

1. The Early Bird offer is available for parties of 6 or more.
2. Applies to bookings made from the following menus: Christmas Day, Festive Menu, and Boxing Day.
3. Guests must be 18 years or older to qualify.
4. Bookings and deposits must be made by Friday 31st October 2025 to qualify.
5. A pre-order form must be completed, including the email address of each eligible guest.
6. It is the responsibility of the person making the booking to collect and provide these email addresses.
7. Each qualifying guest will receive a £10 gift voucher.
8. Vouchers are sent by email only (no paper or cash alternative available).
9. Each voucher is valid from 2nd January to 31st January 2026.
10. Only one voucher per transaction may be used.
11. Management reserves the right to amend or withdraw the offer at any time.

CHRISTMAS BOOKING TERMS AND CONDITIONS

For customers dining off the set Festive menus a deposit of £10pp is required to confirm booking. Full payment is required on the day of event. We may ask for additional pre-payment for substantial pre-ordered food and drink. Your deposit is fully refundable up to 28 days before your booking date. Your deposit will be deducted from your final bill. Unfortunately, we cannot accept payments by cheque. The balance is payable on the day of your booking via card, or you can pre-pay if you wish. Please supply full menu choices via our online pre-ordering system no later than 10 days in advance and please advise us of any special dietary requirements. Amendments to guest menu choices may be made up to five working days before your booking date, preferably earlier. Christmas Day bookings require a deposit of £20pp to secure. Full payment is required in full no later than Monday 2nd December. Cancellation policy – your payment is fully refundable up to 10 days prior to your booking date.

MENU TERMS & CONDITIONS

Menus are labelled where dishes are suitable for Vegans, Vegetarians or are Gluten Free:

V - Suitable for Vegetarians • VE - Suitable for Vegans • GF - Gluten Free.

For full allergy information scan the QR code below or speak to a member of the team. Dishes may contain nuts or nut traces. Fresh fish may contain bones. Weights are shown uncooked. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

