Shenstone in Lichfield



Birmingham Road, Lichfield, WS140NX

Telephone: 01543 480130

http://www.tobycarvery.co.uk/shenstonelichfield/

Sign-up to our newsletter

Sign-up to our regular email newsletter and you'll be amongst the first to know about our latest events, offers and deals at Shenstone in Lichfield.

Your personal information is safe with our Privacy Promise and you can unsubscribe at any time.

http://www.tobycarvery.co.uk/shenstonelichfield/signup/



Welcome to the Home of the Roast

A proper roast feels like coming home, so sit back, relax and leave the world outside. You're about to enjoy something special: a proper British roast, made with care by our talented team. Slow roasted meats, golden ruffled potatoes, hot, fresh gravy by the ladleful. Nothing fancy - just good, honest grub, perfected. Welcome home.

Starters

The perfect way to start your meal...

Cheesy Garlic Bread v	£1.89	Prawn Cocktail	£3.29
Caesar Salad v £2.9'		Served with bread & butter.	
Crisp cos lettuce tossed in a Caesa	r	Toby's Soup of the Day	£2.79
dressing and topped with garlic cro	utons	Served with bread & butter.	
and Italian hard cheese.		Caramelised Red Onion	£3.59
BBQ Chicken Wings	£3.59	& Goat's Cheese Tart v	20101
Tender chicken wings basted in BB and served with BBQ and mayonna		Roasted red onions and goat's cheese on a puff pastry base.	

NEW Toby Tasters

Why not add to your carvery with these tasty extras...

Honey & Mustard Chipolatas

Tasty bite sized chipolatas coated in honey & mustard sauce and garnished with red onion.

Sausage Rolls

Two succulent sausages individually wrapped in pastry and served with HP Sauce.

Yorkshire Pudding Bites

on a puff pastry base.

£2.29

Four Yorkshire pudding halves topped with your favourite choice of roast meat and served with an accompanying sauce.

Choose from: Beef with Horseradish, Turkey with Cranberry, Gammon with Coarse Grain Mustard or Pork with Apple Sauce.

Toby Pie of the Day £5.99

Have you tried one of our handmade Toby Pies?

Turkey & Gammon in White Wine Sauce

Beef & Theakston's Ale

Pork & Honey Mustard Sauce

Ask your server about today's pie.







And then help yourself to...

Freshly steamed or roasted veg, stuffing and of course, gravy. And you can go back for more as often as you like – we're generous like that.

For an extra £1.50 we'll carve you extra meat, serve you an extra Yorkshire pud and add two chipolata sausages for good measure.



Fancy something different?

Lighter choices for when you're not in the mood for a carvery...

£8.29

Salmon Fillet with Lemon & Herb Butter

Served with a wedge of lemon.

Chicken Caesar Salad

£7.29

£5.99

Cos lettuce tossed in a Caesar dressing, mixed with garlic croutons and Italian hard cheese and topped with slices of roast chicken breast.

Toby House Salad

A combination of crisp cos lettuce, tomato, cucumber, red onion, grated carrot and a hard boiled egg, finished with crunchy garlic croutons and drizzled with a honey mustard dressing. Choose your favourite accompaniment from the following:

Honey & Mustard Glazed Gammon £5.99
British or Irish Beef £5.99
British Turkey £5.99
Apple, Honey & Cider Glazed Pork £5.99
Roast Chicken Breast £5.99
Salmon Fillet £8.29



Vegetarian Choices

Please ask your server which dishes are available today...

Meat Free Carvery v

£4.29

All your favourites from the carvery - without the meat.

Aubergine, Red Pepper, £5.99 Squash & Quorn Lasagne V

Grilled sweet red peppers, aubergines, Quorn and butternut squash layered with tomato sauce.

Broccoli & Brie Parcel v £5.99

A rich cheese sauce bound with sliced mushrooms & broccoli florets, finished with melted Brie and fully encased in puff pastry.

Nut Roast Wellington ve

Sweet potatoes, grated carrots and parsnips spiced with paprika and sage. All mixed with crushed walnuts, cashew nuts and butter beans wrapped in a puff pastry jacket. Suitable for Vegans.

Sage Roasted Squash Bake v £5.99

Butternut squash and sage layered with a rich tomato sauce topped with creamy spinach and ricotta sauce, finished with breadcrumbs, pecorino regatta cheese & pumpkin seeds.



Takeaway Carvery now available.

Ask for details



Keep up to date with Toby news and offers at www.tobycarvery.co.uk

You can also join us on Facebook or follow us on Twitter.



Turn the perfect roast into the perfect gift...



Gift Cards now available

V Suitable for vegetarians. ve Suitable for vegans.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available. All items are subject to availability. All prices include VAT at the current rate.



The 365 Days of Christmas

When you specialise in glorious roast meals all year round, you're always ready for Christmas. Book your festive celebration before 26th October and receive a £5 voucher to spend in January*.



HOME OF THE ROAST

*Terms and conditions apply. See website for full details.









3 courses and a festive cracker

: 	Starters	-
---------------	----------	---

Honey Roast Parsnip Soup V Served with freshly baked baguette and buttery spread

Severn & Wye Valley Smoked Salmon with Prawns

Accompanied with a horseradish crème fraiche and brown bread and buttery spread

Sweet Orange Melon with Fruits V Served with seasonal berries and raspberry coulis

Oxford Blue Cheese and Pear Tart V Garnished with lamb's leaf and baby watercress, drizzled with a honey and mustard dressing.

Main Courses –

Traditional Roast Turkey

Roast Beef Glazed with Tewkesbury Mustard

Honey & Mustard Glazed Gammon

Apple & Cider Glazed Pork with Crackling

All the above are served with pigs in blankets and Yorkshire puddings

Sea Bass Fillets with Prawns

Served with a creamy Prosecco & chive sauce

Parsnip, Apricot and Goats' Cheese Nut Roast V

Parsnips, apricots and nuts sautéed with garlic, parsley, chilli and ginger and seasoned with turmeric, nutmeg and lovage.

Help yourself to freshly steamed or roasted vegetables, stuffing, Yorkshire puddings and gravy.

- Puddings -

Christmas Pudding V

With brandy sauce or custard

Elizabethan Apple & Sultana Tatin V Served with clotted cream

Black Forest Sundae

Layers of chocolate mousse, dairy ice cream and cherry compote, topped with freshly whipped cream and amaretti crumble

Brown Sugar Cheesecake V

Served with butterscotch sauce and whipped cream

Chocolate & Orange Tart V

Rich Belgian chocolate and orange ganache on a crushed biscuit base served with whipped cream

3 courses and a festive cracker

— Starters ——

Festive Soup of the Day

Ask your server for today's choice. Served with bread and buttery spread.

Smoked Salmon with Lamb's Leaf and Watercress

Garnished with a lemon wedge

Honeydew Melon V

With berries and a raspberry compote

Pork, Apple & Cider Pâté

Award winning pâté served with baguette toasts and chutney

Main Courses

Traditional Roast Turkey

Roast Beef Glazed with Tewkesbury Mustard

Honey & Mustard Glazed Gammon

Apple & Cider Glazed Pork with Crackling

Sea Bass with Herb Butter

Or

Nut Roast Wellington V

Help yourself to freshly steamed or roasted vegetables, stuffing, Yorkshire puddings and gravy.

Puddings

Apple & Sultana Strudel V With custard or ice cream

Brown Sugar Cheesecake V

Served with butterscotch sauce and whipped cream

Mint Choc Chip Sundae V

Mint choc chip pieces mixed with soft ice cream, drizzled with chocolate sauce, topped with a Cadbury flake.

Black Forest Brownie V

A Belgian chocolate brownie with a centre of sweet cherries and served with freshly whipped cream and chocolate sauce

V Suitable for vegetarians. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.

All items are subject to availability. Prices include VAT at the current rate. Photographs are for illustrative purposes only.





Festive Celebration

£10.99 Adult £5.99 Children (under 10 years)

Available on Monday to Saturday from 25th November to 14th December inclusive. 3 courses and a festive cracker.

— Starters —

Festive Soup of the Day

Ask your server for today's choice. Served with bread and buttery spread

Honeydew Melon V

With strawberries and a raspberry compote

— Main Courses -

Traditional Roast Turkey

Roast Beef Glazed with Tewkesbury Mustard

Honey & Mustard Glazed Gammon

Apple & Cider Glazed Pork with Crackling

Or

Broccoli & Brie Parcel V

Help yourself to freshly steamed or roasted vegetables, stuffing, Yorkshire puddings and gravy.

— Puddings ——

Dairy Ice Cream V

With a choice of chocolate, strawberry, lemon or butterscotch sauce and a chocolate flake.

Christmas Pudding V

With brandy sauce or custard

V Suitable for vegetarians. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.

All items are subject to availability. Prices include VAT at the current rate.

Photographs are for illustrative purposes only.

£13.49 Adult £6.99 Children (under 10 years)

Available on Monday to Saturday from 25th November to 31st December inclusive. (Excluding Christmas Day and Boxing Day). 3 courses, tea or coffee and a festive cracker.

Starters —

Festive Soup of the Day

Ask your server for today's choice. Served with bread and buttery spread.

Prawn Cocktail

North Atlantic prawns, crisp iceberg lettuce and seafood sauce garnished with tomato and cucumber and served with brown bread and buttery spread.

Honeydew Melon V

With strawberries and a raspberry compote

Pork, Apple & Cider Pâté

Award winning pâté served with baguette toasts and a red onion and balsamic chutney

Main Courses -

Traditional Roast Turkey

Roast Beef Glazed with Tewkesbury Mustard

Honey & Mustard Glazed Gammon

Apple & Cider Glazed Pork with Crackling

Or

Broccoli & Brie Parcel V

Or

Salmon with Lemon & Herb Butter

Help yourself to freshly steamed or roasted vegetables, stuffing, Yorkshire puddings and gravy.

Puddings

Christmas Pudding V

With brandy sauce or custard

Chocolate Fudge Cake V

Served hot or cold with ice cream or bottomless custard

White Chocolate Cheesecake V

Chocolate biscuit base topped with a white chocolate and vanilla flavoured cheesecake and served with a sour cherry compote

Apple and Sultana Strudel V

With custard or ice cream

Tea or Coffee



Booking guidelines

If you are organising a party for six guests or more our Christmas Co-ordinator will be pleased to arrange a booking for you.

The maximum table size in our carvery is 12.

Groups over 6 (to a maximum of 30) may pre-book, but please note that the party will be seated on a number of tables, depending on the table configuration of the restaurant. All deposits are redeemable against festive set menus only.



Turn the perfect roast into the perfect gift with one of our Gift Cards. Ask a team member for details.

Festive Menus

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 30th November 2013.

Boxing Day -

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

— Book now for a £5 voucher

Book your festive meal before 26th October and receive a £5 voucher to spend in January*.

To find your nearest Toby Carvery please visit www.tobycarvery.co.uk

YOUR LOCAL TOBY IS:

Scan this code with your smartphone's bar code scanner and you will be directed to the Christmas Bookings Enquiry page.



Toby Carver Shenstone Christmas Day Menu Options

Dear Guest,

Thank you for booking your Christmas meal with us! Please tick the boxes to choose your option for Christmas day.

					
Name Of Guest	THN	Carol	Steve	Gail.	
Honey roast Parsnip Soup					
Severn & Wye valley Smoked Salmon with Prawns	/	/			
Sweet Orange Melon with Fruits					
Oxford Blue Cheese and Pear Tart				\	
Carvery					
Sea Bass Fillets with Prawns					
Parsnip, Apricot and goats cheese Nut Roast					
Christmas Pudding		/	/		
Elizabethan Apple & sultana Tatin	/			/	
Black Forrest Sundae					
Brown Sugar Cheesecake					
Chocolate & Orange Tart					

Many Thanks

MITCHELLS & BUTLERS RETAIL LTD

TOBY CARVERY SHENSTONE
BIRMINGHAM ROAD
LICHFIELD
STAFFORDSHIRE
LICHFIELD STAFFS
WS14 OPA

21AUG13 ADVANCE DEPOSIT PRINT TERM 010 14:21:08 **** RECEIPT ****025 SAM

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KEF DATE DEPOSIT 362 25/12/13 40.00

PARTY NAME: JONES

REC'D ON: 21/08/13 BY: 025 PARTY OF: 4

THANK YOU FOR YOUR BOOKING

END OF REPORT [07060]

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Christmas Party Booking Name .	
Table Number .	
Server .	
Festive Fayre £10.99 Adults &£5.99 Under 10's	
<u>SOUP</u>	
<u>MELON</u>	
BROCCOLI and BRIE PARCEL	
CARVERY	
XMAS PUD	
ICE CREAM	
Premium menu £13.49 Adults & £6.99 Under 10's	
<u>SOUP</u>	
PRAWN COCKTAIL	
<u>MELON</u>	
PORK, APPLE & CIDER PATE	
CARVERY	
BROCCOLI and BRIE PARCEL	
SALMON with LEMON & HERB BUTTER	
CHRISTMAS PUDDING	
CITAL STATE OF CONTINUE OR CONTINUE OF CONTINUE OF CONTINUE OF CONTINUE OF CONTINUE OF CON	
CHOCOLATE FUDGE CAKE	
WHITE CHOCOLATE CHEESECAKE	
APPLE and SULTANA STRUDEL	
TEA	

<u>COFFEE</u>

MITCHELLS & BUTLERS RETAIL LTD

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LICHFIELD
STAFFORDSHIRE
LICHFIELD STAFFS
WS14 OPA

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REF DATE DEPOSIT 435 06/12/13 80.00 PARTY NAME: JONES

PARTY NAME: JONES NOTES: 7.30

REC'D ON: 10/10/13 BY: 133 PARTY OF: 16

THANK YOU FOR YOUR BOOKING

END OF REPORT [07060]

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MITCHELLS & BUTLERS RETAIL LTD

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REF DATE DEPOSIT 434 25/12/13 151 96 PARTY NAME: JONES NOTES: 2.00 TO 4.00

REC'D ON: 10/10/13 BY: 133 PARTY OF: 4 THANK YOU FOR YOUR BOOKING

END OF REPORT [07060]

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MITCHELLS & BUTLERS RETAIL LTD

TOBY CARVERY SHENSTONE
BIRMINGHAM ROAD
LICHFIELD
STAFFORDSHIRE
LICHFIELD STAFFS
WS14 OPA

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REF DATE DEPOSIT 471 06/12/13 10.00 PARTY NAME: MRS JONES

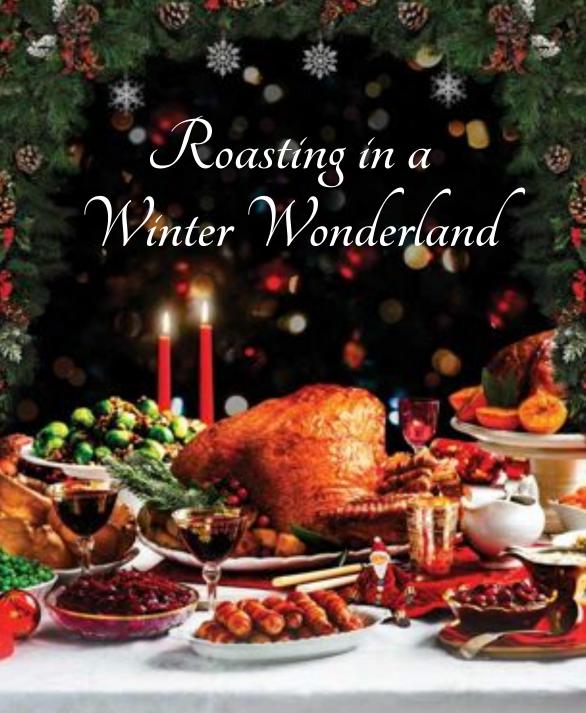
NOTES: 7.30 01216424327

REC'D ON:26/10/13 BY:116 PARTY OF: 18

THANK YOU FOR YOUR BOOKING

END OF REPORT [07060]

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Enjoy an early present this Christmas.

Book any festive meal before the 8th November and we'll give you a free pud on your next visit.* What's more, you'll receive a free bottle of wine for every six guests when you book a table and dine from the three course Festive Fayre menu.**





How to book





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. Alternatively, feel free to use our online enquiry form at www.tobycarvery.co.uk 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.

—— Festive Menus ———

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.

— Chrístmas Day ——

A £10 non-refundable deposit per guest is payable at the time of booking. Full payment for Christmas Day is required by 24th November 2014.

——— Boxing Day ——— \prec

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

The allergen information available is to the best of our knowledge correct. However, this is subject to possible change between the time of advance booking and the time of dining. Please ask to see the allergen guide(s) at the time of your visit to check if there have been any changes that may affect you.

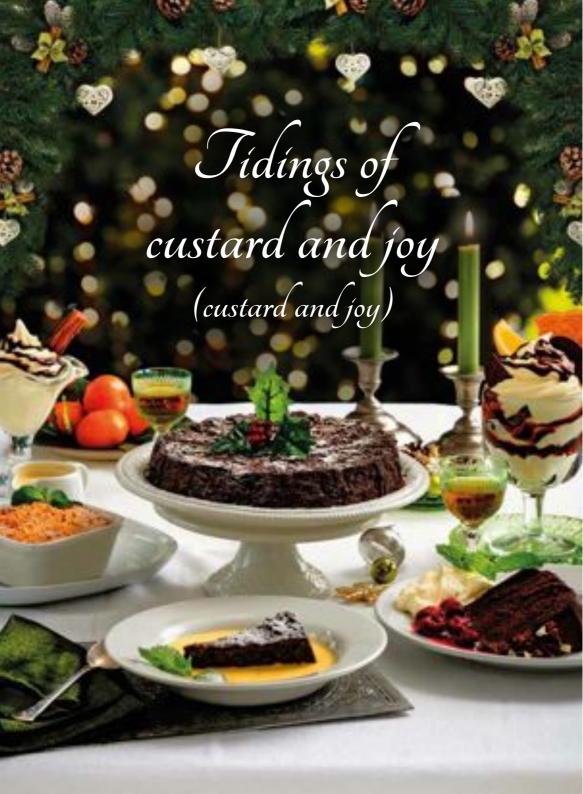


Turn the perfect roast into the perfect gift with one of our Gift Cards. Ask a team member for details. To find your nearest Toby Carvery please visit www.tobycarvery.co.uk

*Pudding redeemable until 15th November 2014.
**Wine offer not available in Scotland.

YOUR LOCAL TOBY IS:















Special Festive Lunch offer: £9.99 for 2 courses £5.49 Children (under 10 years)

Special Festive Lunch offer available before 5pm.

All with tea or coffee and a complimentary festive cracker.

Available on Monday to Saturday from 24^{th} November to 31^{tt} December inclusive. (Excluding Christmas Day and Boxing Day).

Starters

Honey Roast Parsnip Soup V

Seasonal soup, served with bread and butter.

Fresh Fruit Salad V

A lovely combination of apple, melon, pineapple, orange and grape.

Prawn & Lobster Sensation Cocktail

A moreish treat, served with brown bread.

Oxford Blue Cheese & Pear Tart V

A flavourful tart with a honey & mustard dressing and a salad leaf garnish.

Maín Courses

Traditional British Roast Turkey

British and Irish Roast Beef

Glazed with Tewkesbury mustard.

Festive Glazed Gammon

Zesty cranberry, orange and nutmeg glaze.

Apple & Cider Glazed Pork with Crackling

Goat's Cheese Nut Roast ∨

A divine mixture of root vegetables, mushrooms, spinach, apricots, peanuts and walnuts.

Salmon Fillet with Béarnaise Butter

Simple and delicious.

Help yourself to freshly steamed or roasted vegetables, stuffing, a Yorkshire pudding and gravy.

Puddings

Dairy Ice Cream V

With chocolate, strawberry, lemon or butterscotch sauce and topped with a chocolate flake.

Classic Christmas Pudding AV

With a rich brandy sauce or custard.

Terry's Chocolate Orange Sundae V

Popping candy with Terry's Chocolate Orange segments layered with dairy ice cream and Belgian chocolate sauce then topped with a crisp wafer.

Toby's Festive Crumble V

Made with apple and spiced fruit, served with custard.

Our Famous Chocolate Fudge Cake V

Served warm with a fruity cherry compôte and freshly whipped cream.

Tea or Coffee



Book any festive meal before the 8th November and we'll give you a free pud on your next visit.* What's more, you'll receive a free bottle of wine for every six guests when you book a table and dine from the three course Festive Fayre menu.**



Christmas Day

£47.99 £23.99 Children (under 10 years)

3 courses with a complimentary festive cracker.

Starters

English Pea & Mint Soup V

Light and tasty, served with croutons, cream, a warm baguette and butter.

Smoked Salmon, Smoked Mackerel and Prawns

A seafood delight, accompanied with dill crème fraîche and served with brown bread.

Sweet Orange, Watermelon and Fresh Pineapple V

Served with a tangy passion fruit coulis and fresh mint.

Camembert & Red Onion Brioche Tart V

Garnished with lamb's leaf and baby watercress, drizzled with a delicate honey & mustard dressing.

Main Courses

Traditional British Roast Turkey

British and Irish Roast Beef

Glazed with Tewkesbury mustard.

Festive Glazed Gammon

Zesty cranberry, orange and nutmeg glaze.

Apple & Cider Glazed Pork with Crackling

Grilled Sea Bass

Fillets of lovely sea bass grilled and served with a luscious saffron & leek sauce.

Mushroom, Spinach & English Truffle Oil Tart V

All topped with a mature cheddar & herb crumb.

All main carvery meals are served with Pigs in Blankets. Help yourself to freshly steamed or roasted vegetables, stuffing, a Yorkshire pudding and gravy.

Puddings

Classic Christmas Pudding AV

With a rich brandy sauce or custard.

Toby's Festive Crumble V

Made with apple and spiced fruit, served with custard.

Fresh Banana & Pecan Toffee Sundae V

Layers of dairy ice cream, banana and a toffee pecan sauce finished with whipped cream and a crisp wafer.

Dark Chocolate & Cherry Cheesecake V

Served with fresh whipped cream and Belgian chocolate sauce.

Panettone Bread & Butter Pudding with Amaretto AV

Served with butterscotch sauce and thick clotted cream.

Boxing Day





£19.99

£9.99 Children (under 10 years) 3 courses with a complimentary festive cracker.

Starters

Festive Soup of the Day

Ask your server for today's special. Served with brown bread.

Smoked Salmor

Served with a baby leaf salad and garnished with a simple lemon wedge.

Fresh Fruit Salad V

A lovely combination of apple, melon, pineapple, orange and grape.

Chicken, Pork, Apricot and Sage Pâté

A coarse pâté full of flavour, served with warm bread and chutney.

Main Courses

Traditional British Roast Turkey

British and Irish Roast Beef

Glazed with Tewkesbury mustard.

Festive Glazed Gammon

Zesty cranberry, orange and nutmeg glaze.

Apple & Cider Glazed Pork with Crackling

Sea Bass with Béarnaise Butter

Fillets of lovely sea bass grilled with aromatic Béarnaise butter.

Nut Roast Wellington V

Sweet potatoes, carrots and parsnips, mixed with crushed walnuts, cashews and butter beans, wrapped in a puff pastry jacket.

Help yourself to freshly steamed or roasted vegetables, stuffing, a Yorkshire pudding and gravy.

Puddings

Toby's Festive Crumble V

Made with apple and spiced fruit, served with custard.

Dark Chocolate & Cherry Cheesecake V

Served with fresh whipped cream and Belgian chocolate sauce.

Terry's Chocolate Orange Sundae V

Popping candy with Terry's Chocolate Orange segments layered with dairy ice cream and Belgian chocolate sauce then topped with a crisp wafer.

Dairy Ice Cream V

With chocolate, strawberry, lemon or butterscotch sauce and topped with a chocolate flake.

A Contains alcohol. V Suitable for vegetarians.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients — if you have a food allergy, please let us know before ordering.
All items are subject to availability. Prices include VAT at the current rate.
Photographs are for illustrative purposes only.



Shenstone in Lichfield



Birmingham Road, Lichfield, WS14 0PA

Telephone: 01543 480130

http://www.tobycarvery.co.uk/shenstonelichfield/

Sign-up to our newsletter

Sign-up to our regular email newsletter and you'll be amongst the first to know about our latest events, offers and deals at Shenstone in Lichfield.

Your personal information is safe with our Privacy Promise and you can unsubscribe at any time.

http://www.tobycarvery.co.uk/shenstonelichfield/signup/

MITCHELLS & BUTLERS RETAIL LTD

TOBY CARVERY SHENSTONE
BIRMINGHAM ROAD
LICHFIELD
STAFFORDSHIRE
LICHFIELD STAFFS
WS14 OPA

21AUG14 ADVANCE DEPOSIT PRINT TERM 010
12:04:07 **** RECEIPT ****001 COLIN

CUSTOMER COPY

REF DATE DEPOSIT 733 25/12/14 70.00 PARTY NAME:G JONES

NOTES: 3.00 SITTING

REC'D ON:21/08/14 BY:001 PARTY OF: 7

THANK YOU FOR YOUR BOOKING

END OF REPORT [07060]

SHENSTONE BIRMINGHAM ROAD LICHFIELD M**85334 TID****1147 AID: A0000000031010 Visa VISA DEBIT **** **** **** 8111 ICC PAN.SEQ 02 SALE CADDHOLDED CODV

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PLEASE KEEP THIS RECEIPT
FOR YOUR RECORDS

AMOUNT £70.00

Verified by PIN

THANK YOU
12:02 21/08/14 401F3:00

AUTH CODE: 009087

ZA70602-POS-01 Colin

15 Nov 2014 11:53

Acc No: 3764

Receipt no. 66/6218

This is NOT a VAT Receipt

******* CUSTOMER COPY ********

Date/Time: 15/11/2014 11:52:44

Till: 66 PED 13601 Merchant ID: **85334 Terminal ID: ****7600

Receipt: 666218

Card Name: Visa (ICC)

AID: A000000031010

PAN: **********6076 APSN: 01

Sale: £265.93

Auth Code: 009003 Verified by PIN

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Toby Carvery Shenstone Christmas Day Menu Options - Tel: 01543 480130 email: shenstone@tobycarvery.co.uk

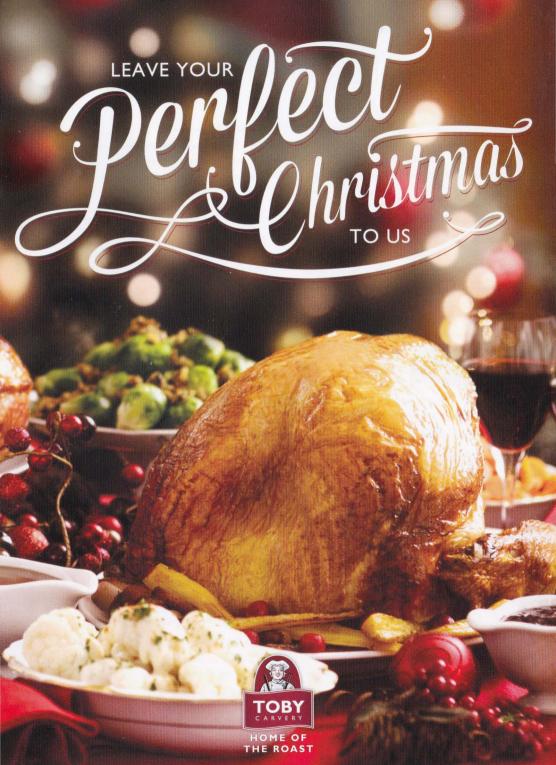
Dear Guest,

Thank you for booking your Chri	stmas meal with us.
Please tick the boxes to choose	your option for Christmas day.

Name of Guest/Party: MRS G JONES Contact No: 0121 624	432+
No. of Guests:	Vacate Table by:

Name	Gail	Steve	Carol	John	Keith	Alison	Annette	rinay is u				
English Pea & Mint Soup						/						
Smoked Salmon, Smoked Mackerel and Prawns					/		/			,		
Sweet Orange, Watermelon and Fresh Pineapple												
Camembert & Red Onion Brioche Tart	/		/									
	İ		/				1	Į				
Carvery	/	/	V			V				T. Schools		
Grilled Sea Bass												
Mushroom, Spinach & English Truffle Oil Tart												
Classic Christmas Pudding		V		/								
Toby's Festive Crumble												
Fresh Banana & Pecan Toffee Sundae	/											
Dark Chocolate & Cherry Cheesecake												
Panettone Bread & Butter Pudding with Amaretto						100	5					

Many Thanks



Festive Fayre

3 courses £13.49 Children £6.49 (under 10 years)

Festive 2 course lunch £9.99 Children £5.49 (under 10 years). Available before 5pm only.

All with tea or coffee and a complimentary festive cracker

Available on Monday to Saturday from 23rd November to 31st December inclusive. (Excluding Christmas Day and Boxing Day).

STARTERS

British Roast Parsnip & Blossom Honey Soup v

Seasonal soup, served with bread and butter.

Smooth Oak Smoked Chicken Liver Parfait

With a carrot, orange & cranberry marmalade and toasts.

Fresh Fruit Salad v

A lovely combination of apple, melon, pineapple, orange and grape.

Prawn & Crayfish Cocktail

Served with brown bread.

MAINS

Help yourself to freshly steamed or roasted vegetables, including spiked parsnips with maple & chilli glaze and sage & onion flavoured roasties, stuffing, a Yorkshire pudding and cranberry gravy.

Traditional British Roast Turkey

British & Irish Roast Beef

Glazed with Tewkesbury mustard.

Festive Glazed Gammon

With an orange, brown sugar and star anise glaze.

Apple & Cider Glazed Roast Pork Served with crackling.

Grilled Salmon Fillet

With a coriander & lime butter

Roasted Button Mushroom & Spitfire Ale Pie ve

PUDDINGS

Classic Christmas Pudding VA

With a rich brandy sauce or custard.

Dairy Ice Cream v

With chocolate, strawberry or butterscotch sauce and topped with a chocolate flake.

Irish Cream Profiteroles

Dairy ice cream with Belgian chocolate sauce and crumbled flake.

Terry's Chocolate Toffee Sundae

Terry's Mini Toffee Crunch pieces, dairy ice cream, butterscotch and chocolate sauces finished with a caramel waffle wafer.

Baked Apple, Mango, & Passion Fruit Crumble

With Demerara crumble, served with custard.

Marbled Orange & Chocolate Sponge

Served with whipped cream and custard.

Christmas Day

3 courses £47.99 Children £23.99 (under 10 years)
With a complimentary festive cracker

STARTERS

Roasted Red Pepper & Tomato Soup v

Served with garlic croutons, cream, baby watercress and a warmed baguette.

Severn & Wye Smoked Salmon with Crayfish & Prawn Cocktail

With remoulade Marie Rose and served with brown bread.

Duo of Melon v

Sweet orange and water melons, mango coulis, crushed iced raspberries and mint.

Brie, Mushroom, Beetroot & Chestnut Tart v

With an apple & apricot chutney.

MAINS

Help yourself to freshly steamed or roasted vegetables, including fresh sprouts topped with a herby onion & maple crumb stuffing, spiked parsnips with maple & chilli glaze and sage & onion flavoured roasties, a Yorkshire pudding and gravy.

All main carvery meals are served with Pigs in Blankets.

Traditional British Roast Turkey

British & Irish Roast Beef

Glazed with Tewkesbury mustard.

Festive Glazed Gammon

With an orange, brown sugar and star anise glaze.

Apple & Cider Glazed Roast Pork

Served with crackling.

Grilled Salmon Fillet

Served with a rich Champagne, lobster & dill sauce.

Mushroom, Cranberry & Brie Wellington v

PUDDINGS

Classic Christmas Pudding VA

With a rich brandy sauce or custard.

Orange Marmalade & Chocolate Panettone

With butterscotch sauce and clotted cream.

Rich Chocolate Brownie

Served with fresh whipped cream, black cherries and Belgian chocolate sauce.

Crème Caramel Panacotta

With honeycomb mess and butterscotch sauce.

Baked Apple, Mango & Passion Fruit Crumble

With Demerara crumble, served with custard.

Boxing Day

3 courses £17.99 Children £8.99 (under 10 years)
With a complimentary festive cracker

STARTERS

Soup of the Day

Ask your server for today's special. Served with brown bread.

Smoked Salmon

Served with baby watercress, lemon and brown bread.

Fresh Fruit Salad v

A lovely combination of apple, melon, pineapple, orange and grape.

Smooth Oak Smoked Chicken Liver Parfait

With a carrot, orange & cranberry marmalade and toasts.

MAINS

Help yourself to freshly steamed or roasted vegetables, including spiked parsnips with maple & chilli glaze and sage & onion flavoured roasties, stuffing, a Yorkshire pudding and cranberry gravy.

Traditional British Roast Turkey

British & Irish Roast Beef

Glazed with Tewkesbury mustard.

Festive Glazed Gammon

With an orange, brown sugar and star anise glaze.

Apple & Cider Glazed Roast Pork

Served with crackling.

Grilled Salmon Fillet

Served with a rich Champagne, lobster & dill sauce.

Roasted Button Mushroom & Spitfire Ale Pie ve

PUDDINGS

Classic Christmas Pudding va

With a rich brandy sauce or custard.

Dairy Ice Cream v

With chocolate, strawberry or butterscotch sauce and topped with a chocolate flake.

Baked Apple, Mango, & Passion Fruit Crumble

With Demerara crumble, served with custard.

Rich Chocolate Brownie

Served with fresh whipped cream, black cherries and Belgian chocolate sauce.

Terry's Chocolate Toffee Sundae

Terry's Mini Toffee Crunch pieces, dairy ice cream, butterscotch and chocolate sauces finished with a caramel waffle wafer.

A gift from us ~

Book any festive meal before the 7th November and we'll give you a free pud on your next visit.* What's more, you'll receive a free bottle of wine when you book our festive 3 course meal for 6 people or more. Ask a member of our team for details.**

Stuck for Christmas present ideas this year? Speak to a member of our team about our gift cards, and give the gift of a great roast.





TOBY CARVERY SHENSTONE
BIRMINGHAM ROAD
SHENSTONE WOODEND
SHENSTONE WS14 0PA
Tel: 01543 480130

→ How to book →

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 2015.

Boxing Day

A $\ensuremath{\mathcal{L}} 5$ non-refundable deposit per guest is payable at the time of booking.

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

'tis the season to make you jolly —

Enjoy an early present this Christmas. Book any festive meal before the 7th November and we'll give you a free pud on your next visit.*

What's more, you'll receive a free bottle of wine for every six guests when you book a table and dine from the three course Festive Fayre menu.**

*Pudding redeemable until 14th November 2015. Terms and conditions apply, see voucher for details.

**Wine offer not available in Scotland. Terms and conditions apply, see voucher for details.

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. Our fish may contain small bones. If you have a food allergy or intolerance confirmation of allergen information will be available from early November to allow you to confirm your baoking. The allergen information is, to the best of our knowledge correct however is subject to change between the time of advance booking and time of dining. Please ask to see the allergen guide at the time of your wist to check if there have been any changes that may affect you.



ZA70602-POS-01 Sam

28 Aug 2015 12:05

Acc No: 2584

Receipt no. 66/8967

This is NOT a VAT Receipt

******* CUSTOMER COPY ********

Date/Time: 28/08/2015 12:05:35

Till: 66 PED 13601 Merchant ID: **85334 Terminal ID: ****7600

Receipt: 668967

Card Name: Visa (ICC)

AID: A000000031010

PAN: **********6076 APSN: 01

Sale: £60.00

Auth Code: 008157 Verified by PIN

This copy to be retained by Customer

ZA70602-POS-01 Sam

Name

Covers

28 Aug 2015 12:06

Acc No: 2584

Receipt no. 66/8966

This is NOT a VAT Receipt

Acknowledgement of deposit

: G JONES

Booking Type : Christmas Party Booking Date : 25/12/15

Booking Time : 12:15

: 6

Contact No. : 01216244327

Booking Ref : NA Booking Code : 436

Amount

£60.00

Please keep this copy for your records.

CUSTOMER COPY

ZA70602-POS-01 Keegan TL

16 Nov 2015 11:27

Acc No: 2717

Receipt no. 66/8251

This is NOT a VAT Receipt

Acknowledgement of deposit

Name : G JONES

Booking Type : Christmas Party

Booking Date : 25/12/15 Booking Time : 12:15

Covers : 6

Contact No. : 01216244327

Booking Ref : NA

Booking Code : 436

Amount £227.94

Please keep this copy for your records.

CUSTOMER COPY

ZA70602-P0S-01 Keegan TL

16 Nov 2015 11:27

Acc No: 2717

Receipt no. 66/8253

This is NOT a VAT Receipt

********* CUSTOMER COPY ********

Date/Time: 16/11/2015 11:26:55

Till: 66 PED 13601 Merchant ID: **85334 Terminal ID: ****7600

Receipt: 668253

Card Name: Visa (ICC)

AID: A000000031010

PAN: **********6076 APSN: 02

Sale: £202.94

Auth Code: 002779 Verified by PIN

This copy to be retained by Customer







Toby Carvery Shenstone Christmas Day Menu. Tel: 01543 480130 email: shenstone@tobycarvery.co.uk

Name of Guest/Party: Jones Contact No: 01216244327

No. Of Guests: 6 Time Of Sitting 12:15

Name:	Gail	Steve	Carol	John	Paul	Zena
Starters						
Roasted Red pepper & Tomato Soup						
Severn & Wye Smoked Salmon with Crayfish & Prawn Cocktail			1	1	1	
Duo Of Melon	1					
Brie, Mushroom, Beetroot & Chestnut Tart		1				
Mains						
Carvery	1	1	1	1	1	1
Grilled Salmon						
Mushroom, Cranberry & Brie Wellington						
Puddings						
Classic Christmas Pudding			1		1	
Orange Marmalade & Chocolate Panettone				1		
Rich Chocolate Brownie		1				1
Crème Caramel panacotta	1					
Baked Apple, Mango & Passion Fruit Crumble						

Is it possible to have a Pate for starter? If so Zena = 1