

ASK US  
ABOUT OUR  
*Wine Deals*



*Driving?*

DESIGNATED DRIVER  
DRINKS FREE

Throughout December we will  
reward all designated drivers  
with free soft drinks

**BRITVIC**  
soft drinks

*To Book...*

For further details and to  
make your booking call

us now on:

01380 828389

or email:

[threemagpies@wadworth.co.uk](mailto:threemagpies@wadworth.co.uk)

*New Year's Eve*  
*See in the*  
*New Year with us!*

Join our celebration with  
fantastic food & drink  
and great company



*New Year's Day*  
*Start as you mean*  
*to go on...*

Enjoy the first day  
of the New Year  
by joining us

**Terms & Conditions:** A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) =Suitable for Vegetarians. \*Party nights may carry a supplement on certain dates.

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WWM358

*The*  
**THREE MAGPIES**  
AT SELLS GREEN

  
**Christmas**  
*Menu*



 Sells Green, Melksham, SN12 6RN

 [threemagpies@wadworth.co.uk](mailto:threemagpies@wadworth.co.uk)

 01380 828389

Pay in full by 1st Nov 2018 & receive a  
**10% discount** on your total food bill.  
*This offer does not include Christmas Day.*



# Christmas

## CELEBRATION

Available from November

Come and join us for your  
Christmas celebration



3 Courses  
£22.95  
Per Person



2 Courses  
£18.95  
Per Person

### Starters

Creamy celeriac and blue cheese soup  
with crushed walnuts and rustic bread (v)

Gin cured salmon with pickled beets, horseradish and pumpernickel

Spiced pulled pork and black pudding croquette with  
pea velouté and apple crisp

Soft herbed goat's cheese roulade with seeded cracker  
and cranberry compote (v)

### Mains

Roast British turkey with bacon wrapped chipolatas, cranberry  
stuffing, seasonal vegetables and crispy roast potatoes

Slow cooked shin of beef in Corvus stout with pancetta, shallots,  
wild mushrooms, kale and grain mustard mash

Venison steak with dauphinois potatoes, red cabbage, roasted  
chestnuts, rosemary and redcurrant jus

Seared turbot with mussel beurre blanc, sauté garlic & chive  
brussel tops and Jerusalem artichokes

Roasted cauliflower, celeriac and leek gratin with  
Old Winchester cheese, roasted chestnuts and crispy kale (v)

### Puddings

Traditional Christmas pudding  
with brandy butter ice-cream

Baileys cheesecake with chocolate ice-cream (v)

Pecan and whisky tart with lime mascarpone (v)

Duo of British cheese with quince jelly,  
celery and oat biscuits (v)



# Christmas Day

## 5 COURSE MEAL

A sumptuous feast ending  
with coffee and sweet treats



5 Courses  
£64.95  
Per Person

### Starters

Curried lentil, parsnip and apple soup with toasted flatbread (v)

Whole shell on king prawns baked with garlic, lemon and chilli butter

Crispy porchetta style pork belly, black pudding,  
roasted apple and garlic crouton salad

Polenta lentil cakes with roasted vegetables  
and minted cucumber yogurt (v)

Refreshing Champagne sorbet with passion fruit

### Mains

Roast British turkey with bacon wrapped sausages, stuffing,  
seasonal vegetables and crispy roast potatoes

Pan-seared venison loin in a pink peppercorn sauce with swede purée,  
roasted turnips and sautéed potatoes

Roasted duck breast with dauphinoise potatoes, roasted roots  
and a port, cherry and thyme sauce

Monkfish and pancetta medallions in a sweet chilli pepper sauce  
with wilted spinach and sautéed potatoes

Pumpkin and sage tortelloni with shredded sprouts, hard Italian style  
vegetarian cheese, chestnuts and pesto (v)

### Puddings

Traditional Christmas pudding with brandy butter ice-cream

Chocolate fondant with salted caramel ice-cream (v)

Rose panna cotta with cranberry compote and mulberry sorbet

British cheese selection with quince jelly, celery and oat biscuits (v)

# Christmas Eve

Relax before the  
 Big Day...

We have an evening  
of friends and festive  
cheer on offer...join us!

# Boxing Day

Let us take  
the strain!

We will do the cooking...  
and washing up...  
Choose from our  
pub favourites!