

# Christmas BOOKING FORM

## BOOKING PROCEDURE

- 1) Please make your initial reservation by telephone or in person.
- 2) Please confirm your Christmas Day booking with a £20 deposit per person and your booking form showing your party's menu selection within 7 days after making the original booking. You will receive a receipt which you should bring with you on the day you are dining.
- 3) Your meal selection should be made at least 14 days prior to dining.
- 4) Any unconfirmed bookings will be assumed to be cancelled.
- 5) Deposits are non-refundable.

NAME \_\_\_\_\_

EMAIL \_\_\_\_\_

TEL \_\_\_\_\_

REQUESTED DATE OF PARTY \_\_\_\_\_

REQUESTED TIME : \_\_\_\_\_ PM

PARTY SIZE <small>For bookings over 10 please ask for an alternative booking form.</small>	ADULTS		CHILDREN	

PLEASE WRITE DOWN EVERYBODY'S NAME IN YOUR PARTY & TICK THEIR SELECTION BELOW. ALSO PLEASE STATE (GFO), (V), (VE) NEXT TO YOUR NAME:

	ADULT	CHILD
(1) _____	<input type="checkbox"/>	<input type="checkbox"/>
(2) _____	<input type="checkbox"/>	<input type="checkbox"/>
(3) _____	<input type="checkbox"/>	<input type="checkbox"/>
(4) _____	<input type="checkbox"/>	<input type="checkbox"/>
(5) _____	<input type="checkbox"/>	<input type="checkbox"/>
(6) _____	<input type="checkbox"/>	<input type="checkbox"/>
(7) _____	<input type="checkbox"/>	<input type="checkbox"/>
(8) _____	<input type="checkbox"/>	<input type="checkbox"/>
(9) _____	<input type="checkbox"/>	<input type="checkbox"/>
(10) _____	<input type="checkbox"/>	<input type="checkbox"/>

\*Indicates which dishes are available for children under 8

Stilton & Broccoli Soup* (v) (gfo)	Roast Turkey Crown* (gfo)	Traditional Christmas Pudding (v)
Wild Pheasant & Apple Brandy Pâté (gfo)	Pan Fried Halibut* (gfo)	Chocolate & Orange Truffle*
Beetroot & Goats Cheese Tartlet* (v)	Stuffed Butternut Squash* (ve) (gfo)	Chocolate & Almond Cheesecake* (v)
Crispy Red Shrimps*	Beef Sirloin* (gfo)	Black Cherry Pie (ve)
		British Cheeseboard*

STARTERS      MAIN COURSES      DESSERTS

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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<b>STAFF USE ONLY</b>	TOTALS:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	DEPOSIT RECEIVED BY: _____	DEPOSIT AMOUNT: _____							
SIGNATURE: _____	DATE PAID: _____								

(v) suitable for vegetarians  
(ve) suitable for vegans

\* suitable for children under 8  
(gfo) gluten free option (please state if you require this option at the time of booking)

**TERMS & CONDITIONS**

All our food is prepared in kitchens where there are nuts, gluten and other allergens present, therefore we cannot guarantee that food items are free from traces of all allergens. Please note our descriptions do not contain all allergen information. All allergen information is correct at the time of going to print. Allergen guides will be available in-house on the day of your visit. Children's meals are created for those under 8 years old.



# Christmas Day

WEDNESDAY 25<sup>TH</sup> DECEMBER

## Starters

### STILTON & BROCCOLI SOUP\* (v) (gfo)

Homemade stilton and broccoli soup. Served with farmhouse bread.

### WILD PHEASANT & APPLE BRANDY PÂTÉ (gfo)

A rich pâté with pheasant breast, organic chicken liver and warming apple brandy. Served with toasted farmhouse loaf.

### BEETROOT & GOATS CHEESE TARTLET\* (v)

Earthy beetroot and a caramelised red onion chutney in a crisp cheese pastry case. Topped with goats cheese sauce and cheddar shavings. Served with mixed leaves and a balsamic drizzle.

### CRISPY RED SHRIMPS\*

Rich Red shrimps coated in a light, crispy, bubble layer, served with mixed leaves and chilli jam.

## Main Courses

### ROAST TURKEY CROWN\* (gfo)

Roast turkey crown served with roasted and new potatoes, pigs in blankets, stuffing, seasonal vegetables, Yorkshire pudding and gravy.

### PAN FRIED HALIBUT\* (gfo)

Pan fried fillet of halibut served with creamy cabbage and panchetta, fresh lemon, new potatoes and seasonal vegetables.

### STUFFED BUTTERNUT SQUASH\* (ve) (gfo)

Baked butternut squash filled with chestnuts, cranberries, raisins, rice, red wine and sage. Served with a roasted pepper and tomato sauce, roast potatoes and seasonal vegetables.

### BEEF SIRLOIN\* (gfo)

Roast sirloin of beef served with roasted and mashed potatoes, roasted shallots, seasonal vegetables, Yorkshire pudding and gravy.

## Desserts

### TRADITIONAL CHRISTMAS PUDDING (v)

A traditional recipe containing the finest vine fruits, candied mixed peel, dates, apple, stem ginger mixed spice and brandy. Served with brandy sauce.

### CHOCOLATE & ORANGE TRUFFLE\*

A chocolate sponge base with a chocolate truffle and tangy orange centre. Topped with a cream profiterole in a golden chocolate glaze and orange drizzle. Served with fruit compote.

### CHOCOLATE & ALMOND CHEESECAKE\* (v)

Vanilla cheesecake swirled with hazelnut praline, topped with milk chocolate fudge and a traditional festive hazelnut chocolate. All sitting on a crunchy chocolate cookie base. Served with cream.

### BLACK CHERRY PIE (ve)

Sweet crisp pastry filled pie with whole black cherries in a cherry sauce. Served with rich custard.

### BRITISH CHEESEBOARD\*

Stilton, cheddar and brie with a selection of Artisan crackers, Kentish chutney and grapes.

## Mince Pie

**ADULT £59.99 CHILDREN £29.99**

\*indicates which dishes are available for children under the age of 8 years old.

Please note, some ingredients will differ on the GFO and VE dishes, please see our GFO menu for details.