Booking Form

Pre-Christmas Lunch Menu

2 Course £13.95
3 Courses £15.95

Simply complete the booking form below and return with the appropriate deposit per person

	NAME												
2 Course													
3 Course													
Vegetable Soup													
Prawn Cocktail													
Deep Fried Brie													
Ham Hock Terrine													
Roast Turkey													
Roast Beef													
Breast of Chicken													
Poached Salmon													
Mushroom Strudel													
Choice of Festive Sweets													
Christmas Pudding													
Coffee & Mints	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

Pre-Christmas Dinner Menu

3 Courses £21.95

Simply complete the booking form below and return with the appropriate deposit per person

	NAME												
Vegetable Soup													
Prawn Cocktail													
Goats Cheese Crostini													
Ham Hock Terrine													
Garlic Mushrooms													
Roast Turkey													
Roast Beef													
Breast of Chicken													
Tenderloin of Pork													
Fillet of Sole													
Mushroom Strudel													
Choice of Festive Sweets													
Christmas Pudding													
Coffee & Mints													
	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

Booking Form

Christmas Day Menu

3 Courses £55.00

Simply complete the booking form below and return with the appropriate deposit per person

	NAME												
Broccoli & Stilton Soup													
Prawn Cocktail													
Goats Cheese Crostini													
Ham Hock Terrine													
Garlic Mushrooms													
Roast Turkey													
Roast Beef													
Breast of Chicken													
Grilled Seabass													
Tenderloin of Pork													
Mushroom Strudel													
Choice of Festive Sweets													
Christmas Pudding													
Coffee & Mints													
	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

Organiser's Name _____

Company Name (if applicable) _____

Address _____

_____

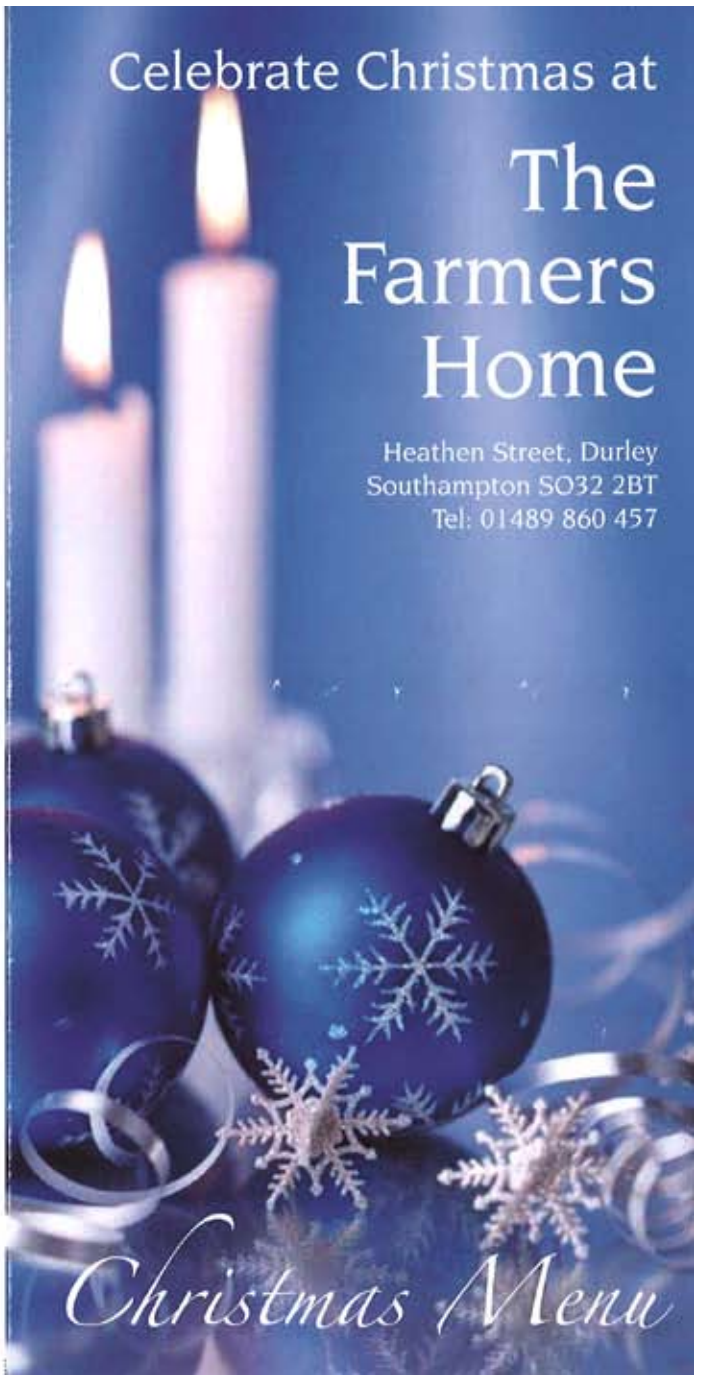
_____

Postcode _____ Tel. No. _____

Date of Function _____

No. in Party _____ Preferred Time _____

Deposit enclosed £ _____



Pre-Christmas Lunch Menu

2 Course £13.95

3 Course £15.95

Starters

Cream of Vegetable Soup (V)
With chestnut crumble, crusty bread and butter

Traditional Prawn Cocktail
On mixed leaf with Marie Rose sauce

Deep Fried Brie (V)
With cranberry sauce

Ham Hock Terrine
With home-made piccalilli and fingers of warm toast

Main Courses

Traditional Roast Crown of Turkey
Served with all the trimmings

Roasted Sirloin of Angus Beef
With Yorkshire pudding

Char-grilled Breast of Chicken
With a creamy mushroom & brandy sauce

Poached Salmon
With lemon and dill cream

Wild Mushroom, Spinach and Stilton Strudel (V)
With a honey balsamic drizzle

All our main courses are served with a choice of potatoes and seasonal vegetables or salad

Desserts

Choice of Festive Sweets from the Menu

Traditional Christmas Pudding

To Finish

Coffee & Mints

Pre-Christmas Dinner Menu

£21.95 per person

Starters

Cream of Vegetable Soup (V)
With chestnut crumble, crusty bread and butter

Traditional Prawn Cocktail
On mixed leaf with Marie Rose sauce and brown bread and butter

Goats Cheese Crostini (V)
On a rocket, pine nut and sun-blush tomato salad

Ham Hock Terrine
With home-made piccalilli and fingers of warm toast

Garlic Mushrooms (V)
With crusty bread and butter

Main Courses

Traditional Roast Crown of Turkey
Served with all the trimmings

Roasted Sirloin of Angus Beef
With Yorkshire pudding, parsnip mash and roast potatoes

Breast of Chicken with Mushrooms and Asparagus
With a creamy leek and fennel sauce

Tenderloin of Pork with Thyme and Apple Stuffing
On an apricot chutney gravy

Fillet of Sole with a Salmon Mousse
Sauced with lemon and dill cream

Wild Mushroom, Spinach and Stilton Strudel (V)
With a honey balsamic drizzle

All our main courses are served with a choice of potatoes and seasonal vegetables or mixed leaf salad

Desserts

Choice of Festive Sweets from the Menu

Traditional Christmas Pudding

To Finish

Coffee & Mints

Christmas Day Menu

£55.00 per person

Starters

Cream of Broccoli & Stilton Soup (V)
With crusty bread and butter

Traditional Prawn Cocktail
On mixed leaf with Marie Rose sauce and brown bread and butter

Warm Goats Cheese Crostini (V)
On a rocket, pine nut and sun-blush tomato salad

Ham Hock Terrine
With home-made piccalilli and fingers of warm toast

Garlic Mushrooms (V)
With crusty bread and butter

Main Courses

Traditional Roast Crown of Turkey
Served with all the trimmings

Roasted Sirloin of Angus Beef
With Yorkshire pudding

Breast of Chicken
Stuffed with wild mushrooms and spinach with a creamy leek and fennel sauce

Whole Grilled Seabass
With lemon and herb butter

Tenderloin of Pork with Thyme and Apple Stuffing
On an apricot chutney gravy

Wild Mushroom, Spinach and Stilton Strudel (V)
With a honey balsamic drizzle

All our main courses are served with a choice of potatoes and seasonal vegetables or mixed leaf salad

Desserts

Choice of Festive Sweets from the Menu

Traditional Christmas Pudding

To Finish

Coffee & Mints