

CHRISTMAS PARTY MENU PRE ORDER BOOKING FORM

Name of Booking:	
Date of Booking:	
Time of Booking:	
No Persons:	
Non refundable deposit of £10 required per person	

Starters	Quantity Required
Roasted maple parsnip & quinoa Soup with an artisan roll (vg)	
Blueberry & gin salmon gravlax, beetroot, pickled cucumber, lime, salmon pearls (gf)	
Pumpkin tortellini with a hint of saffron, sage, beurre noisette, mulled wine pickled mushrooms (v)	
Game terrine, quails eggs, sour dough toast, fig & cinnamon chutney	

Mains	Quantity Required
8oz pave steak, mushroom ketchup, potato gratin, chantaney carrots, celeriac, pan jus (gf)	
Turkey breast, pigs in blankets, triple roasted potatoes, parsnips, chantenay carrots, bacon & cranberry stuffing, rich gravy	
Rolled belly of pork, triple cooked roast potatoes, buttered greens, burnt apple puree, cider jus	
Pan fried seabass, red pepper & polenta cannelloni, sundried tomato, olive & chorizo tapenade (gf)	
Wild mushroom, camembert & cranberry wellington, tarragon cream sauce. (v)	

Desserts	Quantity Required
Triple chocolate terrine, winter berry coulis, chocolate soil (gf, v)	
Traditional Christmas pudding, served with a brandy sauce (v)	
Rum baba, ginger ice cream, cinnamon infused plum poached pears (v)	
British farmhouse cheese board, pub chutney, biscuits & grapes. Sparkenhoe Red Leicester, Black Bomber Cheddar, Battlefield Blue	
Or..... £6 per head as a fourth course	

If you would like to add anything else (e.g. wine, coffees) please use the box below

Special Dietary Requirements

Please include here any steak cooking preferences rare; medium rare; medium; medium well done; well done

