

CHRISTMAS PARTY MENU PRE-ORDER FORM



Name of booking:
Date of Booking:
Time of Booking:

ARRIVAL FIZZ

125ml Glass Bernard Remy NV Champagne (£7.25)

125ml Glass 'Favola' Prosecco DOC Extra Dry (£5.50)

Quantity required

STARTERS

Curried sweet potato & ginger soup, vegetable crisps, sour dough & yoghurt butter (v,ga)

Crispy breaded Somerset brie, cranberry poached pear, walnut & rocket salad (v)

Gressingham duck liver & Cointreau pâté, orange marmalade, brioche toasts (ga)

Hot smoked mackerel fillet, horseradish potato salad, curried orange dressing (g)

MAINS

Stuffed turkey breast wrapped in Parma ham, creamed sprouts & bacon, honey roasted carrots, beef dripping roast potatoes, pig in blanket, gravy

Smoked haddock, bacon & sweetcorn chowder, garlic sour dough crumb, watercress

Wild mushroom, braised leeks, Sparkenhoe Red Leicester & truffle tart, fried duck egg, thyme & garlic roasted new potatoes, buttered greens (v)

8oz Ribeye (35 day, Hereford), Café de Paris butter, skinny fries, rocket & pine nut salad (ga) (£3 supp)

Honey roast ham, wholegrain mustard mash, kale, vintage cheddar & parsley sauce (ga)

DESSERTS

Steamed Christmas pudding, rum syrup, mince pie ice cream

'After Eight' frozen chocolate parfait, honeycomb, Monkey Shoulder whisky milkshake (g)

Sticky clementine & ginger pudding, clementine toffee sauce, Chantilly cream

Passion fruit posset, coconut biscuit & clotted cream ice cream sandwich (g)

British cheeses: Tunworth, Cropwell Bishop Stilton, Mrs Kirkham's Lancashire, chutney, biscuits & grapes

CHEESES & ADDITIONS

British farmhouse cheese board, pub chutney, biscuits & grapes: (£6 per head as a fourth course)

Choose three from (please detail separately): Tunworth, Cropwell Bishop Stilton, Golden Cross goat's cheese
Mrs Kirkham's Lancashire, Sparkenhoe Red Leicester

Bottle Graham's 10 year Tawny Port for your table - £35

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

SPECIAL DIETARY REQUIREMENTS

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Please include here any steak cooking preferences rare/medium rare/medium/medium well/well done.