

# 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

Spiced parsnip & apple soup, chive cream, cinnamon & honey butter, sour dough bread (v,ga)

Curried butternut squash croquettes, sage & onion purée, crispy sage (v)

Lincolnshire sausage & streaky bacon sausage roll, apple & cider chutney, watercress

Hot smoked salmon, chicory, heritage beetroot & horseradish crème fraiche (g)


## MAINS

Stuffed turkey breast wrapped in streaky bacon, creamed sprouts & bacon, honey roasted parsnips, beef dripping roast potatoes, pig in blanket, gravy

Baked Hake fillet, chorizo, smoked paprika, tomato & butterbean stew, crusty bread (ga)

Mushroom, spinach, ricotta & chestnut wellington, spicy carrot sauce, minted new potatoes, heritage carrots (v)

8oz Ribeye steak (35 day, Hereford), peppercorn sauce, skinny fries, pub-dried tomato, rocket & red onion salad (ga) (£4 supp) - see comments box below regarding how you would like this cooking

Honey roast ham, parsley mash, sticky red cabbage, roasting juices (g)


## DESSERTS

Steamed Christmas pudding, brandy syrup, spiced ginger ice cream

White chocolate & Baileys baked cheesecake, coffee ice cream (g)

Sticky toffee figgy pudding, toffee sauce, Cornish clotted cream

Dark chocolate & hazelnut tart, chocolate orange ice cream

British cheeses: Cropwell Bishop Stilton, Tunworth, Lincolnshire Poacher, 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):* Cropwell Bishop Stilton, Tunworth, Lincolnshire Poacher, Berkswell sheep's, Kidderton Ash goat's

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

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