

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

--

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