

Christmas Day

WEDNESDAY 25TH DECEMBER

Starters

FOREST OF MUSHROOM SOUP* (v)

A creamy blend of oyster and chanterelle mushrooms, onions and mascarpone. Served with a mini farmhouse loaf.

CHICKEN LIVER PÂTÉ (gfo)

Smooth chicken liver pâté infused with prosecco and rippled with blackberry coulis. Served with toasted farmhouse loaf.

MOZZARELLA & SUN DRIED TOMATO PARCELS* (v)

Sun dried tomatoes with mozzarella cheese, basil and garlic, wrapped in a crispy pastry case. Served with mixed leaves and chilli jam.

PRAWN COCKTAIL* (gfo)

Succulent prawns on a bed of mixed leaves with Marie Rose sauce and a mini farmhouse loaf.

Main Courses

ROAST TURKEY CROWN* (gfo)

Roast turkey crown served with roasted and mashed potatoes, pigs in blankets, stuffing, seasonal vegetables and a Yorkshire pudding.

PAN FRIED SALMON FILLET (gfo)

Pan fried fillet of salmon served with new potatoes, seasonal vegetables and a white wine, prawn and parsley sauce.

TUSCAN STYLE RED PEPPER & BEAN CRUMBLE (ve)

A selection of mixed beans, courgettes and peppers in a rosemary sauce, topped with an almond and red pepper crumble. Served with roast potatoes and seasonal vegetables.

TRIO OF BIRD PIE

Shortcrust pastry filled with a trio of chicken, duck and pheasant in a rich gravy sauce. Served with roasted and mashed potatoes and seasonal vegetables.

Desserts

TRADITIONAL CHRISTMAS PUDDING (v)

A traditional recipe containing the finest vine fruits, candied mixed peel, dates, apple, stem ginger mixed spice and brandy. Served with brandy sauce.

CHOCOLATE COVERED BAILEYS PROFITEROLES (v)

Profiteroles filled with a thick Baileys cream with a crisp milk chocolate shell. Served with vanilla ice cream.

BILLIONAIRE BAR* (ve) (gfo)

A doughy chocolate chip cookie base topped with layers of salted toffee, chocolate coconut ganache and a sweet chocolate flavour drizzle. Served with cream.

STICKY GINGER PUDDING (v)

A luxury sticky sponge pudding with stem ginger sauce. Served with vanilla ice cream.

BAKED VANILLA CHEESECAKE* (v) (gfo)

A luxury baked vanilla cheesecake with a crunchy base served with a blackberry compote.

Mince Pie

ADULT £36.99 CHILDREN £18.99

*indicates which dishes are available for children under the age of 8 years old.

Please note, some ingredients will differ on the GFO and VE dishes, please see our GFO menu for details.

Christmas BOOKING FORM

BOOKING PROCEDURE

- 1) Please make your initial reservation by telephone or in person.
- 2) Please confirm your Christmas Day booking with a £20 deposit per person and your booking form showing your party's menu selection within 7 days after making the original booking. You will receive a receipt which you should bring with you on the day you are dining.
- 3) Your meal selection should be made at least 14 days prior to dining.
- 4) Any unconfirmed bookings will be assumed to be cancelled.
- 5) Deposits are non-refundable.

NAME _____

EMAIL _____

TEL _____

REQUESTED DATE OF PARTY _____

REQUESTED TIME _____ : _____ PM

PARTY SIZE	ADULTS	CHILDREN
For bookings over 10 please ask for an alternative booking form.		

PLEASE WRITE DOWN EVERYBODY'S NAME IN YOUR PARTY & TICK THEIR SELECTION BELOW. ALSO PLEASE STATE (GFO), (V), (VE) NEXT TO YOUR NAME:

	ADULT	CHILD
(1) _____	<input type="checkbox"/>	<input type="checkbox"/>
(2) _____	<input type="checkbox"/>	<input type="checkbox"/>
(3) _____	<input type="checkbox"/>	<input type="checkbox"/>
(4) _____	<input type="checkbox"/>	<input type="checkbox"/>
(5) _____	<input type="checkbox"/>	<input type="checkbox"/>
(6) _____	<input type="checkbox"/>	<input type="checkbox"/>
(7) _____	<input type="checkbox"/>	<input type="checkbox"/>
(8) _____	<input type="checkbox"/>	<input type="checkbox"/>
(9) _____	<input type="checkbox"/>	<input type="checkbox"/>
(10) _____	<input type="checkbox"/>	<input type="checkbox"/>

*Indicates which dishes are available for children under 8

Forest of Mushroom Soup* (v)	Roast Turkey Crown* (gfo)	Traditional Christmas Pudding (v)
Chicken Liver Pâté (gfo)	Pan Fried Salmon Fillet (gfo)	Baileys Profiteroles (v)
Mozzarella & Tomato Parcels* (v)	Tuscan Style Bean Crumble* (ve)	Billionaire Bar* (ve) (gfo)
Prawn Cocktail* (gfo)	Trio of Bird Pie	Sticky Ginger Pudding (v)
		Baked vanilla Cheesecake* (v) (gfo)

STARTERS

MAIN COURSES

DESSERTS

STAFF USE ONLY	TOTALS:					
DEPOSIT RECEIVED BY: _____		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
SIGNATURE: _____		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
DEPOSIT AMOUNT: _____		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
DATE PAID: _____		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(v) suitable for vegetarians
(ve) suitable for vegans

* suitable for children under 8
(gfo) gluten free option (please state if you require this option at the time of booking)

TERMS & CONDITIONS

All our food is prepared in kitchens where there are nuts, gluten and other allergens present, therefore we cannot guarantee that food items are free from traces of all allergens. Please note our descriptions do not contain all allergen information. All allergen information is correct at the time of going to print. Allergen guides will be available in-house on the day of your visit. Children's meals are created for those under 8 years old.



www.pubpeople.com