

Christmas Menu Booking & Pre Order Form

Organisers Name:	Email:			
Phone:	Event Date:	Event Time:		
Starters	Quantity	Desserts		Quantity
Sweet potato & Coconut soup with a rustic bread roll (vg) (gfo)		Traditional Christmas Pudding with creamy brandy sauce (v) (vgo)		
Classic Prawn Cocktail in a seafood sauce served with bread (gfo)		Sticky Toffee Pudding with Salted Butterscotch Sauce & ice cream (v)		
Goats Cheese & Caramelised Red Onion Tartlet & balsamic glaze (v)		Warm chocolate chip brownie served with vanilla ice cream (v) (gfo)		
Chicken liver pate with a sweet onion chutney & toasted bread (gfo)		Baileys & Cinnamon Crème Brulé served with a Shortbread Biscuit (v)		
Mains	Quantity	Drinks Packages Availab	ole G	Quantity
Roast turkey crown with all the trimmings (gfo)		5 Bottles of Lager, IPA or Cider	£25	
Roast topside of beef (gfo) with roast potatoes & Yorkshire pudding		10 Bottles of Lager, IPA or Cider	£42	
Fillet of Salmon (GFO)		3 Bottles of House Wine (Choose from White, Red or Rose)	£65	
traditional Nut Roast (vg) served with roasted potatoes		3 Bottles of Prosecco (Choose from White or Rose)	£85	
- Committee		Drinks package will be placed on your ta		
Total Number of Guests		Packages not available on the day & must be		n advanced
Total Starters		Special Dietary Req	uesis	
Total Main Meals				
Total Desserts				