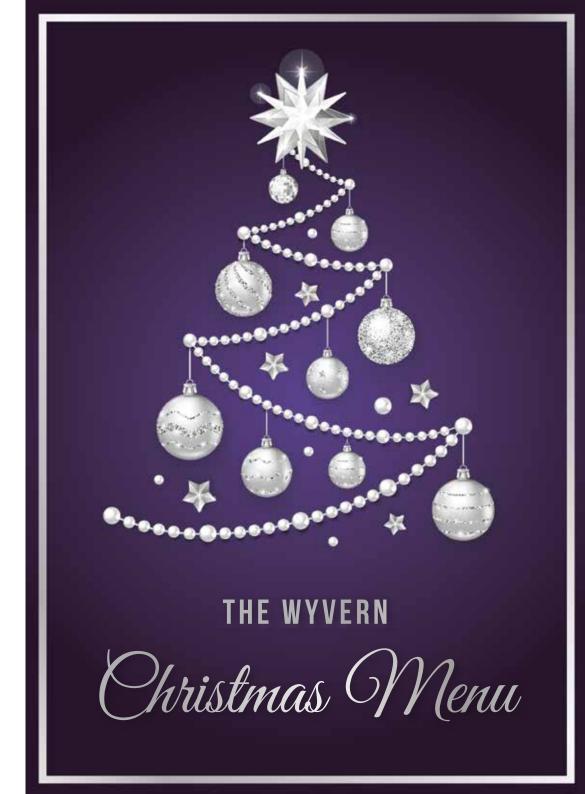
SIMPLY COMPLETE THIS BOOKING FORM Z AND RETURN WITH THE APPROPRIATE DEPOSIT PER PERSON							
French Onion Soup 🕫 🙃							
Salmon & Prawn Cocktail (1)							
Chicken Liver Pâté (1)							
Mushroom & Onion Tart 🛡							
Brisket Croquettes							
Roast Turkey Paupiette							
Chalkstream Trout							
Festive Burger							
Beef Bourguignon							
Butternut Squash Wellington 👁							
10oz Ribeye Steak 🕕							
Christmas Pudding 🕩							
Blackcurrant Cheesecake (1)							
Bread & Butter Pudding Pannetone							
Banoffee Cheesecake 👁							
Caramel & Chocolate Torte							
Cheese & Biscuits							
Coffee & Mince Pies @							

BOOKING DETAILS

БОС	JAINO DETAILS	
Organisers Name		
Company Name (If applicable)		
Address		
Postcode		
Tel	Email	
No. In Party	Date of function	
Preferred Time		
Any Special Dietary Requirements		
Deposit Amount Paid £		

A non-refundable deposit of £10 per person is required to secure your booking. The completed booking form and the remaining balance must be returned to us no later than 7 days prior to your booking date. Please let us know if you have any children in your party, by indicating a 'c' next to their name.





Topped with gruyere cheese croutons served with mini breads & butter

Smoked Salmon & Prawn Cocktail (1)

Served with house lemon & caper Aioli sauce, mini breads & butter

Chicken Liver & Redcurrant Pâté (1)

Served with a balsamic rocket salad, real ale chutney & olive loaf toast

Wild Mushroom & Confit Onion Tart V

With dressed side salad & apple chutney

Brisket Croquettes

Beef brisket croquettes served with a maple & bourbon dip



Traditional Roast Turkey Paupiette

Turkey wrapped in bacon, stuffed with sage & onion stuffing. Pigs in blankets, roast potatoes, Yorkshire pudding, honey glazed carrots & parsnips, Brussels sprouts, braised red cabbage, broccoli & gravy

Chalkstream Trout (1)

Served with a dill & shallot white wine sauce, crushed new potatoes, cherry vine tomatoes & butter blanched samphire

Festive Burger

100% Beef burger served in a beer sourdough bun topped with sausage patty, brie, bacon, cranberry sauce, triple cooked chips & a beef dipping gravy.

Beef Bourguignon

Tender braised British beef in a rich bourguignon sauce of red wine & baby onions. Served with a side roasted veg medley & creamy mashed potatoes

Butternut Squash & Almond Wellington 👁

Roast potatoes, honey glazed carrots & parsnips, Brussels sprouts, braised red cabbage, broccoli & gravy

10oz Ribeye Steak (£4.00 Supplement) (1)

A prime cut from the centre of the chuck with a tender & delicate flavour. Served with triple cooked chips, grilled vine tomatoes, onion rings & balsamic glazed rocket salad

Add Sauce for £2

Stilton sauce, peppercorn, Diane, Cuban chimichurri, Mozambican piri piri



Traditional Christmas Pudding 🕩

With brandy cream sauce (alcohol free)

Blackcurrant & Prosecco Cheesecake (1)

Served with a berry coulis & vanilla ice-cream

Chocolate Bread & Butter Pudding Pannetone

With vanilla ice cream or custard

Banoffee Cheesecake

Served with vanilla ice-cream

Salted Caramel & Chocolate Torte

Served with Honeycomb Ice-cream & toffee sauce

To Finish

Cheese & Biscuits £8

Cheese medley, grapes, apple chutney & a selection of biscuits

Coffee & Mince Pies £ 4

Your choice of coffee & a mince pie

2 Courses £24

3 Courses £30

Deposit per person £10.00

Suitable for Vegetarians. Suitable for Vegans. Gluten Free.

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.

Full allergen information is available on request.