

SIMPLY COMPLETE
THIS BOOKING FORM
AND RETURN WITH THE
APPROPRIATE DEPOSIT
PER PERSON

NAME

Butternut Squash Soup	VB	GF																	
Salmon & Prawn Cocktail	GF																		
Chicken Liver & Redcurrant Pâté	GF																		
Mushroom & Truffle Oil Arancini	V																		
Cheddar, Chive & Mustard Soufflé	V																		
Hand-Carved Roast Turkey																			
Chalkstream Trout	GF																		
Add Scallops																			
Festive Burger																			
Slow Roast Pork Belly																			
Butternut, Kale & Apricot Roast	VB																		
10oz Ribeye Steak	GF																		
Add Scallops																			
Add Sauce: Stilton Sauce (S) Peppercorn (P) Cuban Chimichurri (CC) Diane (D) Mozambican Piri Piri (MPP)																			
Christmas Pudding	VB																		
Chocolate & Mint Teardrop	GF																		
Rum & Raisin Tart																			
Caramel Apple Pie	VB																		
White Forest Roulade																			
Cheese & Biscuits																			
Coffee & Mince Pies	GF																		

BOOKING 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.



The Wyvern
Christmas Menu



Starters

Winter Spiced Butternut Squash Soup **VE** **GF**

Served with mini breads & butter

Smoked Salmon & Prawn Cocktail **GF**

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

Chicken Liver & Redcurrant Pâté **GF**

Served with a balsamic rocket salad, plum & apple chutney with mini breads & butter

Mushroom & Truffle Oil Arancini **V**

With dressed side salad & truffle mayo dip

Cheddar, Chive & Mustard Souffle **V**

With a parmesan rocket salad

Mains

Traditional Hand-Carved Roast Turkey

Hand-carved turkey breast, pork apple & cranberry stuffing, pigs in blankets, roast potatoes, Yorkshire pudding, honey glazed carrots & parsnips, Brussels sprouts, braised red cabbage, broccoli & gravy

Chalkstream Trout **GF**

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

Add Scallops for £4

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

Slow Roast Pork Belly

Slow roasted belly pork on wholegrain mustard mash, glazed carrots, braised red cabbage, broccoli & a apricot & thyme gravy

Butternut, Kale & Apricot Roast **VE**

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

10oz Ribeye Steak (£4.00 Supplement) **GF**

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 Scallops for £4

Add Sauce for £2

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

Desserts

Traditional Christmas Pudding **VE**

With brandy cream sauce (alcohol free)

Chocolate & Mint Teardrop **GF**

Served with a chocolate sauce & mint choc chip ice cream

Rum & Raisin Tart

Baked rum & raisin custard tart with a caramelised biscuit crumb served with hot brandy cream

Caramel Apple Pie **VE**

Served with toffee sauce & vanilla ice cream

Lemon Berry Delice **GF** **VE**

Lemon cheesecake topped with a lemon cream filling & spiced berry compote served with vanilla ice-cream

To Finish

Cheese & Biscuits £8

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

Coffee & Mince Pies **GF** £4

Your choice of coffee & a mince pie

2 Courses **£26**

3 Courses **£32**

Deposit per person **£10.00**

V Suitable for Vegetarians. **VE** Suitable for Vegans. **GF** 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.