BOOKING FORM

Please check availability as soon as possible, to avoid disappointment! In order to confirm your booking, just fill in the form and bring it to the bar with $\mathfrak{L}10$ deposit per person.

Booking date:	Booking tir	Booking time:												
Number in party:	Customer's	nam	ie:											
Address:														
T.I.														
Tel:														
E-mail:														
Please tick, if you do not wish to receive details of future offers or events.														
To make life easy, please complete the	form below.													
WINE PREORDER FORM				alad										
Bottle choice	Bottle quantity	dı	atin	srcress (rrine			
		eam sor	tarte t	& wate				rout	g		mint to			
		ersey cr	thyme	eetroot	ine	_	teak	inbow t	ellingto	udding	olate &	basket	4)	nua
		Tomato & Jersey cream soup	Red onion & thyme tarte tatin	Gravadlax, beetroot & watercress salad	Venison terrine	Roast turkey	80z sirloin steak	Pan-fried rainbow trout	Vegetable Wellington	Christmas pudding	White chocolate & mint terrine	Brandy snap basket	Cheese plate	Children's menu
Please fill in your guests' names in the column below.		Tom	Red	Grav	Veni	Roas	8oz s	Pan-	Vege	Chri	Whi	Bran	Chec	Chile

HOUSE TERMS AND CONDITIONS

- 1. All bookings must be confirmed in writing, with a non-refundable £10 deposit, per person.
- 2. An enquiry does not constitute a booking.
- 3. Tables will not be guaranteed for more than 15 minutes beyond the time booked.
- 4. We regret that bills cannot be issued to individuals. One bill will be given to the party-organiser.
- 5. All alterations to the booking must be made in writing.
- 6. Prices include VAT, at the current rate. We accept all major credit and debit cards, supported by a valid PIN.
- 7. No discounts or vouchers can be redeemed against this menu.
- 8. The party-organiser must ensure that all party members are aware of the terms and conditions of this booking.





MENU

GLASS OF PROSECCO ON ARRIVAL

STARTERS

Tomato & Jersey cream soup With freshly baked ciabatta.

Red onion & thyme tarte tatin With goat's cheese.

Gravadlax, beetroot & watercress salad

Served with bread and butter.

Venison terrine

Served with sticky onion marmalade and toasted ciabatta.

MAINS

Roast turkey, with all of the festive trimmings

Cumberland chipolata, pomegranate & rosemary stuffing wrapped in streaky bacon, roasted parsnips, roast potatoes and seasonal vegetables.

8oz sirloin steak

In a merlot & shallot sauce, served with roasted parsnips, roast potatoes and seasonal vegetables.

Pan-fried rainbow trout

Butterflied and served with heritage potatoes, seasonal vegetables and a vermouth & chive sauce.

Vegetable Wellington

With red pepper coulis, served with roasted parsnips, roast potatoes and seasonal vegetables.

DESSERTS

Christmas pudding

Served with brandy sauce.

White chocolate & mint terrine

Served with a raspberry coulis.

Brandy snap basket

With mascarpone cream, topped with a winter fruit compote.

Cheese plate

With Brue Valley mature Cheddar, goat's cheese and Stilton, served with celery and biscuits.

COFFEE AND MINCE PIE

CHILDREN'S MENU

£19.95 PER PERSON

Soup of the day Roast turkey

Christmas pudding

WINE

WHITE	Per Bottle
Mill Cellars Chardonnay, Australia Light and fruity, with a fresh citrus character.	£9.75
Vinuva Pinot Grigio, Italy Delicious ripe apple, with peach and pear drop notes and a hint of elderflower.	£14.75
Nobilo Sauvignon Blanc, Marlborough, New Zealand Tropical fruit, gooseberry and citrus flavours.	£17.75
RED	
Mill Cellars Shiraz, Australia Dark fruits, peppery spice and a smooth finish.	£9.75
Rare Vineyards Pinot Noir, France Smooth, velvety cherry fruits and a hint of violet.	£12.75
Campo Viejo Tempranillo Rioja, Spain Smooth and rich, with ripe, red fruits, subtle vanilla and sweet spices.	£17.75
ROSE	
Mill Cellars Rosé, Australia Deliciously fruity and fresh.	£10.75
Vendange White Zinfandel, California, USA A medium-sweet rosé, with strawberry and raspberry fruits.	£15.75
CHAMPAGNE	
Laurent-Perrier Brut Lighter, flowery and elegant in style.	£42.50
Laurent-Perrier Cuvée Rosé Brut A sought-after rosé Champagne, presented in its distinctive bottle.	£62.50