



Booking form

Booking name.....

Party size..... Time..... Date.....

Contact No.....

Email Address.....

Please fill in your chosen quantities of starters, mains and desserts for your Christmas Lunch party in the boxes provided:

- Oak Smoked Chicken & Duck Parfait
- Drunken Melon Balls, Trio of Melon Balls Bathed in Pink Prosecco
- Homemade Cream Of Parsnip Soup served with Crusty Bread & Butter
- Sesame Crusted Scallops on a bed of Oriental Veg & Teriyaki Sauce
- Seafood Medley, Smoked Salmon, Smoked Mackerel & Prawns

- Champagne Sorbet

- Classic Turkey, Sausage Meat & Apricot Stuffing, Pigs in Blankets, Roast Potatoes & Seasonal Vegetables
- Pan Seared Duck Breast with a Cherry & Kirsch Sauce, Creamy Dauphinoise Potatoes & Veg
- Applewood Smoked Cheese & Red Onion Soufflé served with Potato Rossti & Dressed Leaves
- Pan Fried Red Mullet Fillet served on a bed of Creamy Mushroom & Prawn Risotto
- Free Range Fillet Steak served with Grattan Potatoes & a Whole Roasted Garlic with a Rich Port Jus

- Egnog Cheesecake topped with Cherry Mousse filled Chocolate Cups
- Christmas Pudding served with Brandy Sauce
- Brandy Snap Basket with Mascarpone Cream & Honey Roasted Figs
- Mulled Fruit Trifle, Orange cream & Amoretti Biscuit
- Cheeseboard, Three Cheeses, Biscuits & Fruity Chutney

- Coffee & Homemade Truffles

*Non-refundable deposit of £10.00 per head and pre-order form required by the end of November 2016, thank you
Full payment required on Christmas Day. No shows will be charged at full price!*