

PRE-ORDER FORM

Thank you for choosing to dine with us this Festive season. Please fill in the below pre-order form and return to us in pub or via email at least one week before you are due to dine with us. Our email address can be found on the 'Find us' page of our website.

BOOKING INFORMATION

Date of booking: Time of booking:

Booking name:

Booking confirmation (if known):

No. of adults: No. of children:

Telephone number:

Email address:

GUEST NAME DISH NAMES ALLERGEN INFORMATION / SPECIAL REQUESTS

X	Sam	Smith	Starter	Main	Dessert	Peanut allergy
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Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.



A TRULY SPECIAL

*Festive
Season*

CHILDREN'S
FESTIVE MENU

THREE COURSES

STARTERS

ROASTED TOMATO SOUP served with ciabatta and butter (v) or ciabatta and oil (ve)

CREAMY GARLIC MUSHROOMS on toasted sourdough (v)

MAIN DISHES

ROASTED TURKEY with all the trimmings

LINGUINE in tomato sauce with salad (v)

BATTERED COD GOUJONS and peas with fries, baby potatoes or salad

MARGHERITA PIZZA with salad, peas or carrot sticks (v)

SAUSAGES & MASHED POTATO with peas and onion gravy

DESSERTS

CHRISTMAS PUDDING served with custard (v) or with a soya vanilla custard (ve)

APPLE & PLUM CRUMBLE topped with a demerara sugar crumb, served with custard (v) or with a soya vanilla custard (ve)

CHOCOLATE BROWNIE with vanilla ice cream (v)

BLACKCURRANT MOUSSE on a biscuit base, served with crushed mango and fresh strawberries (ve)

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or chicken may contain small bones. Some of our dishes contain alcohol. If you require more information, please ask your server. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

A TOTALLY
FABULOUS

*Boxing
Day*

FOUR COURSES

STARTERS

ROASTED TOMATO SOUP topped with crispy vegetables and pesto, served with ciabatta and butter (v) or ciabatta and oil (ve)

SEARED SCALLOPS served with crisp pancetta and minted pea purée

SHALLOT & ALE TARTE TATIN topped with caramelised goat's cheese, served with a chicory salad (v)
Vegan option also available (ve)

DUCK LIVER & PORT PARFAIT served with toasted walnut & raisin bread and a spiced fruit & sloe gin chutney

SMOKED SALMON with dill crème fraiche, capers, pickled red onion and toasted rye bread

BOX-BAKED CAMEMBERT topped with cranberry sauce and toasted seeds, served with sourdough and raisin & walnut bread (v) *For two to share*

MAIN DISHES

ROASTED TURKEY with fluffy beef-dripping roasted potatoes, a honey mustard duvet and pork & clementine stuffing. Served with red wine gravy and bread sauce

DUCK LEG CONFIT on braised chicory with thyme and a blood orange sauce

PAN-FRIED SEA BASS FILLETS on butternut squash and baby potatoes, with king prawns and a Champagne & lobster butter sauce

SLOW-ROASTED TOMATO & ALMOND BAKE topped with beetroot, carrot, spinach and roasted celeriac (ve)

MAPLE PORK BELLY AND PIG CHEEK on Dijon chive mash, cavolo nero, crisp prosciutto and a red wine & sage jus

All main dishes above are served with seasonal vegetables

DIRTY CHEESEBURGER with crispy bacon and lashings of cheese in a sesame seeded bun. Served with beef-dripping sauce, fries and a gherkin

8OZ RUMP STEAK served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter

DESSERTS

CHRISTMAS PUDDING filled with vine fruits, almonds and rum, served with brandy sauce (v)
Vegan alternative also available (ve)

APPLE & PLUM CRUMBLE topped with a demerara sugar crumb, served with custard (v) or with a soya vanilla custard (ve)

INDULGENT WARM CHOCOLATE BROWNIE with Belgian chocolate sauce, honeycomb ice cream and a brandy snap crumb (v)

BLACKCURRANT MOUSSE on a biscuit base, served with crushed mango and fresh strawberries (ve)

WHITE CHOCOLATE & HAZELNUT PRALINE TART with caramelised pears, Belgian chocolate sauce and Bourbon vanilla ice cream (v)

HOUSE CHEESE BOARD A selection of British cheeses with Fudge's nut & mixed seed biscuits, grapes, celery and chutney

To finish, a selection of luxury hazelnut and liqueur chocolate truffles (v)

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