

## FESTIVE MENU PRE ORDER FORM 2024

Lead Name		_									□					<b>±</b>			
Date of meal		e Soup	ate	almon	sse						Illingto	rg Tart	5 2 	20 =	cake	nuxnor		lits	
Total Numbers		Appl	ver P	ed S	Capre	zas		(e)	sef	ole	n We	Courg	2	200	eese	ed Cl	ron	Biscu	
Time requested		Parsnip & Apple Soup	Chicken Liver Pate	Oak Smoked Salmon	Beetroot Caprese	Duck Gyozas		Roast Turkey	Braised Beef	Fillet of Sole	Mushroom Wellington	Tomato &	איניים מריציאלט מינים מריציאלט	CIIIISIIIIds	Vanilla Cheesecake	Caramelised Chouxnut	Tart au Citron	Cheese & Biscuits	
Name	Dietary	$\bigcirc$	$\bigcirc$	$\bigcirc$	0	0		0	0	$\bigcirc$	$\bigcirc$	0	(	)	$\bigcirc$	$\bigcirc$	$\bigcirc$	0	
Nama	Dictary	$\bigcap$	$\bigcap$	$\bigcirc$	$\bigcirc$	$\bigcap$		$\bigcap$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	(	)	$\bigcap$	$\bigcirc$	$\bigcirc$	$\bigcirc$	
Name	Dietary																		
Name	Dietary	0	0	0	0	$\bigcirc$		0	0	0	0	0	(	)	0	0	0	0	
Name	Dietary	$\bigcirc$	0	$\bigcirc$	0	0		0	0	0	$\bigcirc$	$\bigcirc$	(	)	0	0	$\bigcirc$	0	
Name	Dietary	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$		$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	(	$\overline{)}$	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	
	Dietary	$\bigcirc$						$\bigcirc$						$\overline{}$	$\bigcirc$				
Name	Dietary	O	$\cup$	O		O		$\cup$	O	O	$\cup$	O		J	O	O	O	O	
Name	Dietary	$\bigcirc$	0	0	0	0		0	0	0	0	0	(	$\overline{}$	0	0	0	0	
Name	Dietary	0	0	0	0	0		0	0	0	0	0	(	$\overline{}$	0	0	0	0	
Name	Dietary	$\bigcirc$	0	0	0	0		$\bigcirc$	0	0	0	0	(	)	0	0	0	0	
Name	Dietary	$\bigcirc$	0	$\bigcirc$	$\bigcirc$	0		0	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$	(	)	0	$\bigcirc$	$\bigcirc$	0	
TC	TALS =																		
Terms & Conditions: All bookings will be held proviseceived, provisional booking orders are required 15 days pr	s are the	en re	eleas	sed a	fter	with	out pr	ior	notic	e. F									
This is to confirm that we have read and agree to the terms and conditions.												Signed							
PAGEof													Name Date						



## Festive Menu 2024

Parsnip and apple soup (GF, V VE) Herbed Crouton

Chicken liver and wild mushroom Pate Red onion Marmalade, Ciabatta toast

Oak smoked salmon Crème fraiche horseradish, wild rocket, crispy capers

Beetroot Caprese (V) Red and golden beetroot, plum tomato, Mozzarella, pesto dressing

Duck Gyozas Mixed salad, hoisin dressing

~000~

Traditional roast turkey Stuffing, Pigs in Blankets, Roast potatoes, Gravy

Braised Feather blade of beef (GF) Colcannon Mash, Chasseur sauce

Fillet of sole (GF) New potato dill cake, spinach cream.

Vegan mushroom and chestnut wellington (V, VE) Cranberry Jus

Sun blushed tomato and courgette tartan (V) Provencal potato, roasted red pepper dressing

All served with seasonal vegetables

~000~

Traditional Christmas pudding Brandy Sauce

Baked vanilla Cheesecake (V) Crunchy amaretti biscuits, chocolate Bailey's sauce

Caramelised Biscuit Chouxnut (V) Blood orange sorbet

Tart au citron (V) Caramelized walnuts, winter berry coulis

Selection of Welsh Cheese (V) Chutney, crackers

~000~

## Tea or coffee with a mince pie

Before ordering, please speak to our staff if you have a food allergy or intolerance. Please note our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that our dishes are 100% free of these ingredients.