



**BOOK YOUR
FESTIVE CELEBRATION
WITH US**

GET A FREE BOTTLE OF PROSECCO
When six or more dine from our festive celebration menu

2 COURSES
£17.99[‡]

3 COURSES
£20.99[‡]

Come together this Christmas

[‡]Price shown is per person.

FESTIVE CELEBRATION MENU

STARTERS

Baked stuffed mushrooms ^V

Stuffed with soft cheese, with a white wine & cream sauce and served with garlic bread

Prawn[†] cocktail

With house cocktail sauce and bloomer bread

Roasted parsnip, apple, honey & sage soup ^V

With bread and butter

Chicken liver pâté, with caramelised red onion & port marmalade*

With toasted bloomer bread

Non-gluten bread is also available – please ask your server for more details

MAINS

Traditional Christmas dinner, with all the trimmings

Hand-carved British turkey, pig-in-blanket, roast potatoes, mashed potato, Chantenay carrots, honey-roasted parsnips, braised red cabbage, Brussels sprouts, apricot & leek stuffing and turkey gravy

Roast chicken, turkey, goose and duck – four-bird roast

Served with pig-in-blanket, roast potatoes, mashed potato, Chantenay carrots, honey-roasted parsnips, braised red cabbage, Brussels sprouts, apricot & leek stuffing and turkey gravy

Slow-cooked beef, port & berry pottage*

Served with Chantenay carrots, wilted spinach, braised red cabbage, mashed potato and parsnip crisps

8oz Black Angus sirloin steak

With seasoned chips, Paris brown mushrooms, fresh watercress and a thyme-roasted tomato, and served with peppercorn sauce

(there will be an additional charge of £2 per person)

Oven-roast cod[†] loin with a sage & onion topping

Buttered baby potatoes, wilted spinach, Chantenay carrots, braised red cabbage and Thermidor sauce

Sage-roasted butternut squash bake ^V ^G

Served with roast potatoes, wilted spinach, Chantenay carrots, braised red cabbage and a vegetarian gravy

DESSERTS

Christmas pudding ^V

Served with custard

Caramelised orange meringue pie ^V ^G

With a raspberry coulis

Triple chocolate brownie ^V

Served warm, with chocolate ice cream and chocolate sauce

Selection of cheeses* ^V

(there will be an additional charge of £4.99 per person)

^V Suitable for vegetarians. ^G Non-gluten ingredients. *Contains alcohol. [†]May contain fish bones or shell.

Full allergen information is available, on request, from a team member. See main menu for details.

FESTIVE CELEBRATION BOOKING FORM

We're so glad to see you're coming for the festive period; if there is anything more you require, please contact our festive organiser, so that your booking and any special requirements can be confirmed

A non-refundable deposit of £5 per head is required at the time of booking, with full payment required by 1st December 2015

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YOUR DETAILS

Please complete the form using block capitals and a ballpoint pen.

Date of event Arrival time (24hr)

Mr/Mrs/Miss/Other

Full name*

Contact number*

E-mail address

Address*

Postcode*

Total deposit £

I would like to book a festive celebration for adult(s) Required information

Greene King Group may contact you, from time to time, with information and offers which may be of interest. Please tick this box, if you DO NOT wish to receive such information. By providing your e-mail address or telephone number, you agree that Greene King Group may contact you via e-mail/SMS/telephone. If you wish to receive offers from carefully selected third parties, please tick here.

2

FOOD ORDER

Do you have even more guests coming?

Speak to a team member and we can provide an extended booking form.

[†]For example:
R (Rare)
MR (Medium rare)
M (Medium)
MW (Medium well)
WD (Well done)

		GUESTS' NAMES																		
FOOD ORDER																				
COURSES	How many courses you require: 2 or 3																			
STARTERS	Baked stuffed mushrooms ^V																			
	Prawn [†] cocktail																			
	Roasted parsnip, apple, honey & sage soup ^V																			
	Chicken liver pâté*																			
MAINS	Traditional Christmas dinner with all the trimmings																			
	Four-bird roast																			
	Slow-cooked beef pottage*																			
	Black Angus sirloin steak (£2 extra per person) How would you like your steak cooked? [†]																			
DESSERTS	Oven-roast cod [†] loin																			
	Sage-roasted butternut squash bake ^V ^G																			
	Christmas pudding ^V																			
CHEESE	Caramelised orange meringue pie ^V ^G																			
	Triple chocolate brownie ^V																			
	Selection of cheeses* (£4.99 extra per person)																			

Please complete steps 3 and 4 overleaf

3

10% OFF
PRE-
ORDERED
WINE

We have a great selection of wines to choose from to help to kick off the celebrations this festive season. From special bubbly to sumptuous reds, here are a few of our festive favourites:

Wolf Bass Bilyara Chardonnay, Australia

Brimming with lemons and tropical fruits, from a top producer Down Under

Chablis, Laroche, Burgundy, France

Elegant Chablis from a well-respected producer – light and fruity, with a mineral touch

Malbec, La Folia, Mendoza, Argentina

Argentina's signature grape – densely packed with red and black fruits

Casillero del Diablo Cabernet Sauvignon, Chile

Bristling with red fruits and a touch of spice

HOUSE FAVOURITE

Bacio Della Luna Prosecco, Italy

Light, fruity and crisp, with apple and peach flavours

G. H. Mumm Cordon Rouge Champagne NV, France

Exuding lemon, brioche and toasty flavours, this fizz is great for celebrating

For a full wine list and an exclusive *10% discount on your pre-ordered wines*, please contact our festive organiser.

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SIGN,
DATE,
HAND IN

Reason for booking with us:

Regular customer Recommendation

Great value for money Visited last year

Signature: X

Date:

Please hand in your completed form to a team member.

FOR STAFF USE

Booking taken by

Receipt no.

Deposit payment received £ .

Payment method: Cash Cheque Visa MasterCard Switch

Date received

Any additional information/menu requirements

🍌 Suitable for vegetarians. 🍷 Non-gluten ingredients. *Contains alcohol. †May contain fish bones or shell.

One bottle of Prosecco only for every six people. Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens; therefore, we cannot guarantee that any food item is completely free from allergen traces, owing to the risk of unexpected cross-contamination. All menu items are subject to availability. Prices include VAT at the current rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques, accompanied by a valid banker's card. A non-refundable deposit of £5 per person is payable at the time of booking. Cheques should be made payable to 'Greene King Plc'. Parties of six or more will be given one receipt/bill. In the event of cancellation, your deposit/full payment is non-refundable. In the event of adverse weather conditions, your booking may be used against a rearranged date. Cancellations must be notified 24 hours in advance of the date booked.