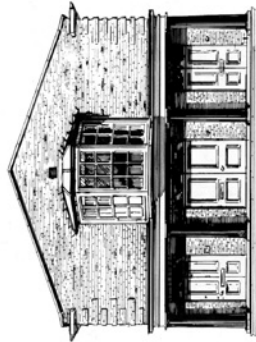


FREE BOTTLE OF HOUSE WINE

To the organiser of parties x 20 or above



BURY ST EDMUNDS
FARMERS CLUB

VOUCHER

Terms and conditions: This voucher has been issued by Bury St Edmunds Farmers Club. No change may be given. It cannot be exchanged for cash. This voucher cannot be replaced if it is lost, stolen, mislaid or damaged.
Valid December 2014

Celebrate Christmas with Us

It's always difficult to choose somewhere to hold your Christmas celebration lunch or dinner party.

Here at the Bury St Edmunds Farmers Club, we offer a unique venue tucked away in the heart of the beautiful market town that is Bury St Edmunds.

Contained within fine Grade 2 listed premises with Jacobean features, our Club is an exclusive, convivial meeting place for those seeking traditional values of good service and hospitality. An elegant and relaxing escape from the ever increasing pace of the world outside.

From Tuesday 2nd December until Tuesday 23rd December we will be offering festive, traditional Christmas Menus designed by our esteemed Chef Max comprising of fresh, high quality ingredients.

We are now taking bookings for lunches between 12:00 and 14:00 and dinners between 19:00 and 21:00 from Monday to Saturday.

Please call us to confirm availability and to book your function. After booking, please collect pre-orders from your Guests and return the form overleaf.



Bury St Edmunds Farmers Club
10 Northgate Street
Bury St Edmunds, Suffolk
IP33 1HQ



BURY ST EDMUNDS
FARMERS CLUB

MERRY CHRISTMAS

and Happy New Year

Christmas Dining
from £25.00
per person



Christmas Menu

Bury St Edmunds Farmers Club
10 Northgate Street
Bury St Edmunds, Suffolk
IP33 1HQ

Tel: 01284 750969 | Email: frontofhouse@bsefc.co.uk
Web: www.bsefc.co.uk

Lunch Menu

TO START

Celeriac and Parsnip Chowder

or

Timbal of Lightly Spiced Potted Crayfish and King Prawn,
served with Granary Toasts and Lemon Dressed leaves

or

Terrine of Rabbit, Confit Duck and Pheasant
Bound in Air Cured Ham, Caper Jam, Caraway
Crispbreads

or

Open Ravioli of Wild and Cultivated Mushrooms
Enhanced with Tarragon and Sweet Sherry

FOR MAINS

Max's Traditional Roast Turkey

Leg Roulade, Breast, Apricot and Chestnut Stuffing,
Piggy in Blanket

or

Slow Braised Parcel of Beef Forestiere Style
on a Bed of Parsley Pomme Puree

or

Poached Fillet of Smoked Haddock,
Vegetable Trivet, Curried Mussel Cream, Saffron Potato

or

Risotto of Pearl Barley,
Caramelised Butternut Squash and Sage,
Glazed with Parmesan Cheese

FOR DESSERT

Traditional Christmas Pudding
with Brandy Sauce Anglaise

or

Selection of Cheese and Biscuits
with Grapes, Celery and Walnut Bread

or

Warm Date and Nut Pudding,
Caramel Sauce

or

Dark Chocolate and Clementine Roulade

£25 Per Person

Dinner Menu

TO START

Cream of White Onion and Thyme Soup,
Suffolk Blue Cheese Chantilly

or

Home Smoked Loin of Tuna,
Beetroot and Fennel Slaw, Chilli Aioli

or

Warm Confit of Guinea Fowl
set on a Quail Egg Salad Parisienne,
Pickled Wild Mushrooms

or

Chilled Cantaloupe and Galia Melon Soup
with Stem Ginger Citrus Fruit Salad

FOR MAINS

Max's Traditional Roast Turkey

Leg Roulade, Breast, Apricot and Chestnut Stuffing,
Piggy in Blanket

or

Traditional Roast Sirloin of British Beef
with Suffolk Pudding and Rich Ale Gravy

or

Pan Fried Fillet of Dorade Grain Mustard
and Dill Veloute, Smoked Salmon Croquette

or

Baked Pithivier of Marinaded Mozzarella,
Artichoke and Sun Blushed Tomato, Basil Dressed Leaves

FOR DESSERT

Traditional Christmas Pudding
with Brandy Sauce Anglaise

or

Selection of Cheese and Biscuits
with Grapes, Celery and Walnut Bread

or

Individual Baked Apple
and Spiced Sultana Tart Tatin

or

Warm Chocolate Torte, Kirsch Macerated
Cherries, Vanilla Ice Cream

£30 Per Person

Booking Form

Please Call To Confirm Availability Before Completing
Telephone: 01284 750 969



Name:

Contact Tel No:

Email:.....

Date of Party:

Number of Guests:

Time of Meal:

Pre-Order

LUNCH

Starters

<input type="checkbox"/>	CHOWDER
<input type="checkbox"/>	CRAY
<input type="checkbox"/>	RABBIT
<input type="checkbox"/>	RAVIOLI

Main

<input type="checkbox"/>	TURKEY
<input type="checkbox"/>	BEEF
<input type="checkbox"/>	HADDOCK
<input type="checkbox"/>	RISOTTO

Dessert

<input type="checkbox"/>	XMAS PUD
<input type="checkbox"/>	CHE & BIS
<input type="checkbox"/>	DATE & NUT
<input type="checkbox"/>	ROULADE

DINNER

Starters

<input type="checkbox"/>	SOUP
<input type="checkbox"/>	TUNA
<input type="checkbox"/>	GUINEA
<input type="checkbox"/>	CANTALOUPE

Main

<input type="checkbox"/>	TURKEY
<input type="checkbox"/>	BEEF
<input type="checkbox"/>	SALMON
<input type="checkbox"/>	PITHIVIER

Dessert

<input type="checkbox"/>	XMAS PUD
<input type="checkbox"/>	CHE & BIS
<input type="checkbox"/>	TART
<input type="checkbox"/>	TORTE

Please return this form with a £50 deposit
to confirm your booking.