

FESTIVE FAYRE BOOKING FORM

NAME	ADULT/ CHILD*	STARTER	MAIN	PUDDING	UPGRADE

PARTY ORGANISER (TABLE BOOKED IN THIS NAME)
If you would like to make a booking, simply fill in your information here, plus your menu choices above and hand in to the manager or team member. A non – refundable £5 deposit per person will be required to secure your reservation.

Name

Address

Postcode

Email

No. in party

Telephone (mobile preferred)

Preferred time

Date

Signature

We may use this information to contact you with other offers that may be of interest to you. We will not pass your details on to anyone outside the Mitchells & Butlers Group. The name of the data controller holding your data is Mitchells & Butlers Retail Limited. If you do not wish to receive this information please tick this box ☐

A £5 deposit is required per person with full payment at the time of dining. We reserve the right to cancel your booking. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Our fish may contain small bones. If you have a food allergy or intolerance confirmation of allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct however is subject to change between the time of advance booking and time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. *Children under 12 are welcome in the dining area. Please indicate if under 12. We will be serving smaller portions of some items on our menu for under-12s, please ask for more details.

WINE

IF YOU PRE—ORDER YOUR WINE BEFORE 1ST NOVEMBER YOU WILL GET 20% OFF YOUR TOTAL WINE BILL.

Listed here are some of our most popular wines. For a larger selection and prices please ask for our full wine list.

WHITE

☐ White Waters Chenin Blanc

☐ Casa Lejano Sauvignon Blanc

☐ Vinewood Airen Chardonnay

RED

☐ Vinewood Tempranillo Cabernet

☐ Nottage Hill Shiraz

☐ Rothschild Cadet Claret

ROSÉ

☐ Gallo Family Vineyards White Grenache

SPARKLING AND CHAMPAGNE

☐ Fantinel Prosecco

☐ Moët et Chandon Brut

FESTIVE FAYRE MENU

2 COURSES £10.99, 3 COURSES £13.49

Available from 30th November until 30th December (excluding Christmas Day and Boxing Day)

STARTERS

Potted Chicken Liver and Mushroom Pâté
served with warm toast and Ballymaloe Country Relish

Prawn Cocktail
plump North Atlantic prawns in Marie Rose sauce on crisp little gem lettuce and rocket. Served with malted granary bread and butter

Tomato and Basil Soup 
served with bread and butter

Beer-Battered Mushrooms 
served with sour cream and chive dip

MAIN COURSES

Hand-carved Roast Turkey with Festive Trimmings
served with roast potatoes, seasonal vegetables, two pigs in blankets, sage and onion stuffing, cranberry sauce and a rich gravy

Pulled Beef and Red Wine Wellington
slow-cooked pulled beef in red wine sauce encased in light puff pastry. Served with roast potatoes, seasonal vegetables and gravy

Herb-crusted Salmon
baked salmon fillet topped with a garlic gremolata crust, served with white wine cream sauce, buttered baby potatoes and seasonal vegetables

Spinach, Mushroom and British Truffle Oil Tart 
a light pastry case filled with creamy mushrooms and spinach and finished with British truffle oil. Served with roast potatoes and seasonal vegetables

UPGRADE your festive main and add a baked Yorkshire pudding with two pigs in blankets and stuffing for **99p**


PUDDINGS

Matthew Walker Christmas Pudding 
made by the world’s oldest Christmas pudding producer, established 1899. Served with berries and brandy sauce
(or with custard or whipped cream if you'd prefer)

Praline Profiteroles 
chocolate-and hazelnut-coated profiteroles with praline cream filling served with whipped cream and Belgian chocolate dipping sauce

Baked Madagascan Vanilla Cheesecake 
served with mixed berries, whipped cream and a white chocolate shard

Crème Brûlée 
served with Scottish shortbread

We will be serving smaller portions of some of our menu items for under-12s, please ask for more details.
 Suitable for vegetarians

CELEBRATE WITH US THIS *New Year's Eve*

Or join us for New Year’s Day Brunch from 10am – 12pm

Ask a team member for more details

Group Bookings welcome. A non-refundable deposit of £5 per person will be required to secure your Festive Fayre menu and £10 for your Christmas Day and Boxing Day menus. We accept all major credit and debit cards – and of course, cash! Our Festive Fayre menu is available from 30th November until 30th December (excluding Christmas Day and Boxing Day). All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Our fish may contain small bones. If you have a food allergy or intolerance confirmation of allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct however is subject to change between the time of advance booking and time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. Children under 12 are welcome in the dining area. In the unlikely event that circumstances dictate that we aren’t able to host you, we reserve the right to cancel your booking and will aim to provide as much notice as possible.

JOIN US BY THE FIRE THIS *Christmas*





EMB/XM15P1/FMBB2/03

CHRISTMAS DAY MENU

4 COURSES £44.99

STARTERS

Roasted Carrot, Honey and Chive Soup

served with bread and butter

Scottish Smoked Salmon and Prawn Cocktail

plump North Atlantic prawns and slices of smoked Scottish salmon topped with Marie Rose sauce on crisp gem lettuce, served with brown bread & butter

Melon and Raspberry Sorbet

slices of fresh melon with seasonal berries and raspberry sorbet

Pepperpot Mushrooms

baked flat mushrooms in creamy peppercorn sauce topped with Cheddar cheese and garlic crumb

MAIN COURSES

Roast Breast of Turkey with Chestnut and Cranberry Stuffing

served with duck-fat-roasted potatoes, seasonal vegetables, braised red cabbage, Yorkshire pudding, honey-glazed roast parsnips, cranberry sauce, all the festive trimmings and a rich gravy

Four Bird Roast with Sage and Onion Stuffing

sage and onion stuffed roast turkey, goose, duck and chicken wrapped in bacon. Served with duck-fat-roasted potatoes, braised red cabbage, Yorkshire pudding, honey-glazed roast parsnips and seasonal vegetables

Slow-cooked Beef with Merlot Bordelaise Sauce

served with duck-fat-roasted potatoes, braised red cabbage, Yorkshire pudding, seasonal vegetables and honey-glazed roast parsnips

Grilled Sea Bass with Champagne Thermidore Sauce

served with buttered baby potatoes, braised red cabbage, honey-glazed roast parsnips and seasonal vegetables

Breton Brie, Roasted Vegetable and Caramelised Red Onion Chutney Tart

a light pastry case filled with melting Brie and roasted vegetables. Served with buttered baby potatoes, braised red cabbage, honey-glazed roast parsnips and seasonal vegetables

PUDDINGS

Matthew Walker Christmas Pudding

made by the world's oldest Christmas pudding producer, established in 1899. Served with berries and brandy sauce

(or with custard or whipped cream if you'd prefer)


Cheese Platter

Cropwell Bishop Stilton and Collier's Cheddar, served with grapes, celery, country relish and biscuits

Glazed Lemon Tart

served with fresh raspberries, whipped cream and a shard of white chocolate

Coffee and Chocolate Truffles

We will be serving smaller portions of some of our menu items for under-12s, please ask for more details.  Suitable for vegetarians

BOOK BEFORE 1ST NOVEMBER AND ENJOY

2 Great Offers

All guests in your
party will receive a

£5 VOUCHER

to spend in January*

20% OFF WINE*

when you pre-order your
wine before 1st November

*The £5 off is to be redeemed off your total bill with a minimum spend of £20. Can only be redeemed post Christmas between 2nd and 22nd January 2016. The offer cannot be redeemed against other offers live in site at that time. The 20% off your wine bill is only valid when wine is pre-ordered for Festive Fayre, Christmas Day or Boxing Day. The guest must have booked and pre-ordered prior to 1st November and a full deposit must have been paid. The voucher will be issued to the guest upon receipt of the full deposit. Valid when you book Festive Fayre, Christmas Day, Boxing Day or New Year's Eve and place a deposit. Only one voucher can be used per transaction. We reserve the right to cancel this promotion at any time. Promoter Mitchells and Butlers plc.

BOXING DAY MENU

3 COURSES £19.99

STARTERS

Soup of the Day

served with crusty bread and butter

Beer-battered Salt and Pepper Mushrooms

in a seasoned batter with smoked paprika mayonnaise

Brie and Red Onion Tart

a light pastry case filled with Somerset Brie sauce topped with caramelised red onion compote

Scottish Smoked Salmon Platter

served with rocket leaves, brown bread and butter

MAIN COURSES

Roast Breast of Turkey with Chestnut and Cranberry Stuffing

served with duck-fat-roasted potatoes, braised red cabbage, Yorkshire pudding, honey-glazed roast parsnips, seasonal vegetables and a rich gravy

Rump Steak with Peppercorn Sauce

served with seasoned chips, beer-battered onion rings, buttered garden peas, a flat mushroom and grilled tomato

Grilled Sea Bass with White Wine Sauce

on crushed baby potatoes with buttered seasonal vegetables and a white wine sauce

Roast Vegetable, Cheese and Chive Tart

cheese and chive pastry case filled with creamy cheese sauce, roasted vegetables and red onion, served with roast potatoes and seasonal vegetables

PUDDINGS

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Glazed Lemon Tart

served with fresh raspberries, whipped cream and a shard of white chocolate

Crème Brûlée


served with Scottish shortbread

Salted Caramel Cheesecake

a light salted caramel cheesecake filled with honeycomb pieces on a coarse chocolate biscuit crumb base. Served with whipped cream, butterscotch and Begian chocolate sauces

Join us for Boxing Day Brunch from 10am–12pm

Ask a team member for more details

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CHRISTMAS DAY & BOXING DAY BOOKING FORM

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Name

Address

Postcode

Email

No. in party

Telephone (mobile preferred)

Preferred time Date ☐ 25/12/15

☐ 26/12/15

Signature

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☐ Rothschild Cadet Claret

ROSÉ

- ☐ Gallo Family Vineyards White Grenache

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