



Xmas Booking 2023

Party Name: _____

Date: _____

Time: _____

Number of people: _____

Choices

Starters	Quantity
Goats cheese with honey and pistachio crust, beetroot relish on cranberry bread <small>Wheat Milk Nuts</small>	
Duck & brandy pate, pickles, apple and cinnamon chutney, brioche <small>Wheat Sulphites</small>	
Christmas creamy seafood chowder, wholemeal toasts <small>Wheat Milk Fish Crustacean</small>	
Mains	Quantity
Roast turkey, chestnut & cranberry stuffing, pigs in blankets, Madeira & thyme gravy <small>Wheat Nuts Fish Mustard Soya Sulphites</small>	
Pork belly slices, apple & honey glaze, mixed meat stuffing <small>Wheat Egg Nuts Sulphites</small>	
Stuffed lamb shoulder, mint & honey glaze, pea purée, pigs in blankets, lamb gravy <small>Wheat Mustard Egg Fish</small>	
Baked salmon, lemon, herb & cashew crust, hollandaise and onion sauce <small>Wheat Eggs Milk Fish Nuts</small>	
(V) Nut roast Wellington, smoked aubergine puree, redcurrant sauce <small>Wheat Milk Egg Nuts</small>	
Desserts	Quantity
Luxury Xmas pudding, brandy sauce, coconut ice cream <small>Wheat Egg Milk Nuts</small>	
Chocolate and pistachio torte, poached fruit, clotted cream <small>Wheat Egg Milk Nuts</small>	
Cheese and biscuit board, chutney, celery, toasted walnuts and grapes <small>Wheat Milk Celery</small>	

It is vital to advise us in advance of any food allergens amongst our guests so that we can take all necessary steps to firstly store and then prepare food in an isolated area to prevent any cross contamination.

Name of Guest	Known Allergen	Known Intolerance