

CHRISTMAS FAYRE MENU

FROM MONDAY 19TH NOVEMBER
TO MONDAY 24TH DECEMBER 2018

10% OFF
FOOD ORDER

19TH NOVEMBER TO
6TH DECEMBER

To Start

Parsnip Soup **V**

Served with curried parsnip crisps and rustic bread

Chicken Liver & Cognac Pâté

Served with melba toast, red onion marmalade

Smoked Salmon & Cucumber Roulade **GF**

Served with celeriac slaw, crispy capers

Beetroot, Feta & Pear Salad **GF V**

Served with mixed leaves & French dressing

THREE
COURSES
£21.95

Main Course

Traditional Roast Turkey

Served with pigs in blankets, cranberry & chestnut stuffing,
roast potatoes, glazed vegetables, baked sprouts & bacon

Garlic & Rosemary Rump of Beef

Served with Yorkshire pudding, roast potatoes, glazed vegetables,
baked sprouts & bacon, red wine jus

Orange Glazed Pork Loin **GF**

Served with baked apple sauce, roast potatoes, kale & cranberry jus

Pan-Fried Stone Bass

Served with spicy sausage, tomato & sprout risotto

Mushroom, Shallot & Chestnut Filo Parcels **V**

Served with roast potatoes, glazed vegetables & cranberry jus

TWO
COURSES
£19.95

(12 noon to 4pm)

Puddings

Rich Christmas Pudding

Served with a brandy sauce

Honey Roasted Fig **GF**

Crème Brulee

Coffee Mousse Pot **GF**

Served with a Chantilly cream

Panettone Bread &

Butter Pudding

Served with custard

Chocolate Brownie **GF**

Served with Belgium chocolate ice cream



CHRISTMAS FAYRE MENU

Make Your Booking Now!

NEED SOME HELP? ASK ANY MEMBER OF STAFF

Complete your booking form and, when you're ready, talk to a member of staff.
Check your order and then hand it back to us with your deposit of £10 per person.

To Start

	No. Required
Parsnip Soup ^V	
Chicken Liver & Cognac Pâté	
Smoked Salmon & Cucumber Roulade ^{GF}	
Beetroot, Feta & Pear Salad ^{GF} ^V	

Main Courses

	No. Required
Traditional Roast Turkey	
Garlic & Rosemary Striploin	
Orange Glazed Pork Loin ^{GF}	
Pan-Fried Stone Bass	
Mushroom, Shallot & Chestnut Filo Parcels ^V	

Puddings

	No. Required
Rich Christmas Pudding	
Honey Roasted Fig Crème Brulee ^{GF}	
Coffee Mousse Pot ^{GF}	
Panettone Bread & Butter Pudding	
Chocolate Brownie ^{GF}	

Wines

Recommended wines for your Christmas Meal

		Price Per Bottle	No. Required
White	Finca De Ora, Rioja, Spain (12.5%)	£19.95	
Red	Las Ondas Pinot Noir, Chile (13.5%)	£19.95	
Rosé	Lyric Pinot Grigio Blush, Italy(12%)	£19.50	
Prosecco	Ponte Prosecco, Extra Dry, Italy (12%)	£23.95	
Sparkling	Veuve Clicquot NV, France(12%)	£65.00	
Dessert Wine	Lafleur Mallet Sauternes France (14%)	£18.50 <small>37.5cl bottle</small>	
Port	Taylors LBV, Portugal (20%)	£35.95	

Please enclose a deposit of £10 per person with your completed booking form.

I enclose a deposit / payment to the value of	£
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Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

Your Details

Party Name	Organiser's Name (delete as necessary): Mr / Mrs / Miss / Ms		
Forename	Surname		
Address			
Town / City			
County			Postcode
Tel. No.	Email		
Date of Booking			Time

Special Requirements	For Office Use Only
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^V Suitable for vegetarians. ^{GF} Gluten Free. If you have a food allergy, please speak to our staff about the ingredients in your meal when making your order. Regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts. Some fish products may contain small bones. Some menu items may contain traces of alcohol. All prices include VAT at the current rate. Gratuities are discretionary.

We hope you enjoy your visit. Please feel free to discuss anything with the manager or write to our Customer Services Manager at The McManus Managed Pub Company, Kingsthorpe Road, Northampton NN2 6HT.
Tel: 01604 713 601 Fax: 01604 792 209

