

Booking Form

NO-GLUTEN CONTAINING INGREDIENTS

WE'RE SO EXCITED YOU'LL BE JOINING US THIS FESTIVE SEASON!
Please carefully fill in this form along with the corresponding menu options and give it to one of Santa's helpers (behind the bar) with your deposit.

PUB NAME

DATE OF PARTY TIME OF PARTY

TOTAL IN PARTY ADULTS CHILDREN (under 12)

ORGANISER

NAME OF PARTY

ADDRESS

POSTCODE TEL/MOBILE

EMAIL ADDRESS

I confirm that I'm over 18 and would like to receive marketing emails containing special offers and promotions from Greene King family of brands. Our privacy notice is available at www.greeneking.co.uk/privacy or alternatively please ask your serving staff if you would like to see a copy.

STAFF USE ONLY

Non-refundable deposit amount

Received by

PAYMENT METHOD

Cash Visa Maestro

Delta Mastercard

NO-GLUTEN CONTAINING INGREDIENTS

Festive Fayre

2 COURSES 3 COURSES

NAMES	STARTERS	MAINS	DESSERTS
1	Maple Flavoured Root Vegetable Soup (v)	Traditional Christmas Dinner with all the Trimmings	Shimmering Berry Cheesecake (v)
2		Mushroom Risotto (v)* Sea Bass Risotto** 6oz* Sirloin Steak & Bearnaise Sauce*	Selection of Cheese (v)

Christmas Day

NAMES	STARTERS	MAINS	DESSERTS
1	Maple Flavoured Root Vegetable Soup (v)	Traditional Hand-carved Turkey	Billionaire Bar (v)
2	Goats Cheese & Beetroot Salad Mushroom Truffle Soup (v) Ham Hock & Pea Terrine	Beef Bourguignon* Cod LoIn with Champagne Hollandaise Sauce** Mushroom Risotto (v)*	Selection of Cheese (v)

Additional party-goers can be added on a separate sheet of paper if necessary. Let a member of our team know if you have any dietary requirements and don't forget to fill in your details overleaf to secure your booking.

Boxing Day

2 COURSES 3 COURSES

NAMES	STARTERS	MAINS	DESSERTS
1	Maple Flavoured Root Vegetable Soup (v)	Traditional Christmas Dinner with all the Trimmings	Billionaire Bar (v)
2	Goats Cheese & Beetroot Salad Mushroom Truffle Soup (v) Ham Hock & Pea Terrine	Mushroom Risotto (v)* Sea Bass Risotto** 6oz* Sirloin Steak & Bearnaise Sauce*	Selection of Cheese (v)

Please highlight below any additional requests i.e. allergens

FESTIVE FAYRE

Name 1 Name 2

CHRISTMAS DAY

Name 1 Name 2

BOXING DAY

Name 1 Name 2

Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of our meals.



Festive Menus

NO-GLUTEN CONTAINING INGREDIENTS



Festive Fayre

CHOOSE FROM EITHER
2 COURSES OR 3 COURSES,
PLEASE ASK A MEMBER OF THE TEAM FOR DETAILS

AVAILABLE FROM 13TH NOVEMBER 2019 UNTIL 1ST JANUARY 2020⁷ – PRE-BOOKING REQUIRED

Starters

MAPLE FLAVOURED ROOT VEGETABLE SOUP (V)

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup, seasoned with festive spices. Served with no-gluten containing bread

Mains

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey served with pig in blanket, roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and no-gluten containing gravy

MUSHROOM RISOTTO (V)*

A creamy risotto with wilted spinach and peas topped with mushrooms and parsley oil

SEA BASS RISOTTO**

A creamy risotto with wilted spinach and peas topped with sea bass fillets and parsley oil

6oz* SIRLOIN STEAK & BEARNAISE SAUCE*

Cooked to your liking with a jacket potato, peas and half a grilled tomato

Desserts

SHIMMERING BERRY CHEESECAKE (V)

Vanilla cheesecake topped with shimmering berries, served with vanilla flavour ice cream

SELECTION OF CHEESE (V)

A selection of Stilton®, Croxton Manor Brie® and Cheddar, served with grapes, caramelised red onion chutney and no-gluten containing bread

Christmas Day

AVAILABLE AS **4 COURSES,**
PLEASE ASK A MEMBER OF THE TEAM FOR DETAILS

AVAILABLE 25TH DECEMBER 2019 – PRE-BOOKING REQUIRED

Starters

MAPLE FLAVOURED ROOT VEGETABLE SOUP (V)

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup, seasoned with festive spices. Served with no-gluten containing bread

GOATS CHEESE & BEETROOT SALAD (V)(N)

A beetroot and carrot salad, topped with crumbled goats cheese

MUSHROOM TRUFFLE SOUP (V)

Creamy mushroom soup infused with truffle oil and drizzled with cream. Served with no-gluten containing bread

HAM HOCK & PEA TERRINE

Served with no-gluten containing bread and caramelised red onion chutney

Mains

TRADITIONAL HAND-CARVED TURKEY

Served with pig in blanket, roast and mashed potatoes, carrots, honey-roasted parsnips, red cabbage, Brussels sprouts and no-gluten containing gravy

BEEF BOURGUIGNON*

Slow-cooked boneless beef rib in a rich red wine, bacon and baby onion sauce. Served with roast and mashed potatoes, carrots, honey-roasted parsnips, red cabbage and Brussels sprouts

COD LOIN WITH CHAMPAGNE HOLLANDAISE SAUCE**

Grilled cod loin topped with prawns and served with roast and mashed potatoes, carrots, red cabbage, honey-roasted parsnips, Brussels sprouts, and a Champagne Hollandaise

MUSHROOM RISOTTO (V)*

A creamy risotto with wilted spinach and peas topped with mushrooms and parsley oil

Desserts

BILLIONAIRE BAR (V)

A chocolate cookie base, topped with a layer of salted caramel and chocolate ganache, smothered in rich chocolate sauce and chocolate chips with a golden dusting, served with vanilla flavour ice cream

SELECTION OF CHEESE (V)

A selection of Stilton®, Croxton Manor Brie® and Cheddar, served with grapes, caramelised red onion chutney and no-gluten containing bread

To Finish

AMERICANO COFFEE OR TEA (VE)

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

(V) Vegetarian. *Dishes may contain bones. **Contains alcohol. (N) Contains nuts. Please advise the team of any dietary requirements when ordering.

Boxing Day

CHOOSE FROM EITHER
2 COURSES OR 3 COURSES,
PLEASE ASK A MEMBER OF THE TEAM FOR DETAILS

AVAILABLE 26TH DECEMBER 2019 – PRE-BOOKING REQUIRED

Starters

MAPLE FLAVOURED ROOT VEGETABLE SOUP (V)

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup, seasoned with festive spices. Served with no-gluten containing bread

GOATS CHEESE & BEETROOT SALAD (V)(N)

A beetroot and carrot salad, topped with crumbled goats cheese

MUSHROOM TRUFFLE SOUP (V)

Creamy mushroom soup infused with truffle oil and drizzled with cream. Served with no-gluten containing bread

HAM HOCK & PEA TERRINE

Served with no-gluten containing bread and caramelised red onion chutney

Mains

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey served with pig in blanket, roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and no-gluten containing gravy

MUSHROOM RISOTTO (V)*

A creamy risotto with wilted spinach and peas topped with mushrooms and parsley oil

SEA BASS RISOTTO**

A creamy risotto with wilted spinach and peas topped with sea bass fillets and parsley oil

6oz* SIRLOIN STEAK & BEARNAISE SAUCE*

Cooked to your liking with a jacket potato, peas and half a grilled tomato

Desserts

BILLIONAIRE BAR (V)

A chocolate cookie base, topped with a layer of salted caramel and chocolate ganache, smothered in rich chocolate sauce and chocolate chips with a golden dusting, served with vanilla flavour ice cream

SELECTION OF CHEESE (V)

A selection of Stilton®, Croxton Manor Brie® and Cheddar, served with grapes, caramelised red onion chutney and no-gluten containing bread

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

(V) Vegetarian. *Dishes may contain bones. **Contains alcohol. Please advise the team of any dietary requirements when ordering. ⁷Excluding Christmas Day and Boxing Day.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.

(V) Vegetarian. *Dishes may contain bones. **Contains alcohol. Please advise the team of any dietary requirements when ordering.