

# PRE-ORDER FORM

Thank you for choosing to dine with us this Festive season. Please fill in the below pre-order form and return to us in pub or via email at least one week before you are due to dine with us. Our email address can be found on the 'Find us' page of our website.

## BOOKING INFORMATION

Date of booking: ..... Time of booking: .....

Booking name: .....

Booking confirmation (if known): .....

No. of adults: ..... No. of children: .....

Telephone number: .....

Email address: .....

# GUEST NAME                      DISH NAMES                      ALLERGEN INFORMATION / SPECIAL REQUESTS

X	Sam	Smith	Starter	Main	Dessert	Peanut allergy
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Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

A MARVELLOUSLY  
MAGICAL

Christmas  
Day

WITH A GLASS OF CHAMPAGNE  
ON ARRIVAL, AND COCKTAIL  
OF YOUR CHOICE TO FINISH.\*

On arrival, enjoy our chef's amuse bouche (ve)

## STARTERS

**PARSNIP & APPLE SOUP** with truffle and sage oil, served with ciabatta and butter (v) or ciabatta and oil (ve)

**SEARED SCALLOPS** with a lobster & crab bonbon, served on creamy pea purée and lemon olive oil

**DUCK LIVER & PORT PARFAIT** topped with pulled duck confit, served with toasted walnut & raisin bread and a spiced fruit & sloe gin chutney

**TRUFFLED GOAT'S CHEESE** on sweet chilli beetroot, with diced pear, an orange & honey dressing and a rice paper cracker (v)

**HENDRICK'S GIN-MARINATED SALMON GRAVLAX** with toasted rye bread, beetroot, capers and dill crème fraîche

**SMOKED CHICKEN SALAD** with watercress, asparagus, pomegranate and a citrus dressing

**SEAFOOD PLATTER** King prawns, smoked mackerel fillets, salt & Szechuan pepper squid and smoked salmon, with rustic bread and a Marie Rose sauce (*For two people to share*)

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## MAIN DISHES

*All of our main courses are served with seasonal vegetables*

**ROASTED TURKEY** with fluffy beef-dripping roasted potatoes, a honey mustard duvet and pork & clementine stuffing. Served with a mini cranberry pie, red wine gravy and bread sauce

**CHARGRILLED BRITISH VENISON** served with braised red chicory, a port & blackberry jus and fluffy beef-dripping roasted potatoes

**SLOW-ROASTED TOMATO & ALMOND BAKE** topped with beetroot, carrot and spinach. Served with roasted celeriac and fluffy roasted potatoes (ve)

**BEEF FILLET WELLINGTON** with truffle & mushroom duxelles, marsala jus and fluffy beef-dripping roasted potatoes

**MONKFISH WRAPPED IN PROSCIUTTO** with baby potatoes, samphire, grilled spring onions and a Champagne & lobster butter sauce

**ROASTED RACK OF LAMB** with cavolo nero, shallots, fluffy beef-dripping roasted potatoes and a port & redcurrant jus

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## DESSERTS

**CHRISTMAS PUDDING** filled with vine fruits, almonds and rum, served with brandy sauce (v)  
*Vegan alternative also available (ve)*

**CARAMEL CRÈME BRÛLÉE** served with home-baked sultana & oatmeal biscuits (v)

**DECADENT CHOCOLATE & BLACK CHERRY TRIO** Rich Belgian chocolate mousse served in a chocolate cup, with vanilla ice cream, cherries in liqueur, whipped cream and warm white chocolate sauce (v)

**MULLED PLUM TARTE TATIN** served with Bourbon vanilla ice cream (v)

**WARM CHOCOLATE BROWNIE** with Belgian chocolate sauce, honeycomb ice cream and a brandy snap crumb (v)

**BLACKCURRANT MOUSSE** on a biscuit base, served with crushed mango and fresh strawberries (ve)

**HOUSE CHEESE BOARD** a selection of British cheeses with Fudge's nut & mixed seed biscuits, grapes, celery and chutney

To finish, a selection of luxury hazelnut and liqueur chocolate truffles (v)

Choose a starter, main and dessert, from the above Christmas Day Menu, enjoy a glass of Moët & Chandon Champagne on arrival, a selection of breads and olives to start (v), followed by our chef's amuse bouse (ve), and complete your festive celebration with a selection of luxury chocolates (v) and a perfectly prepared cocktail of your choice.\*

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or chicken may contain small bones. Some of our dishes contain alcohol. If you require more information, please ask your server. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

A MARVELLOUSLY  
MAGICAL

# Christmas Day

CHILDREN'S  
CHRISTMAS DAY MENU

# THREE COURSES

## STARTERS

**ROASTED TOMATO SOUP** served with ciabatta and butter (v)  
or ciabatta and oil (ve)

**CREAMY GARLIC MUSHROOMS** on toasted sourdough (v)

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## MAIN DISHES

**ROASTED TURKEY** with all the trimmings

**BATTERED COD GOUJONS** and peas with fries, baby potatoes or salad

**LINGUINE** in tomato sauce with salad (v)

**MARGHERITA PIZZA** with salad, peas or carrot sticks (v)

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## DESSERTS

**CHRISTMAS PUDDING** served with custard (v) or with a soya  
vanilla custard (ve)

**APPLE & PLUM CRUMBLE** topped with a demerara sugar crumb,  
served with custard (v) or with a soya vanilla custard (ve)

**CHOCOLATE BROWNIE** with vanilla ice cream (v)

**BLACKCURRANT MOUSSE** on a biscuit base, served with crushed mango  
and fresh strawberries (ve)

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