

# 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 & Prosecco Parfait **GF**

Served with caper berries and melba toast

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

Served with mixed leaves & French dressing

SUNDAY TO  
THURSDAY  
£19.95

FRIDAY &  
SATURDAY  
£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 roast potatoes, glazed vegetables  
and red onion marmalade

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

Red Cabbage & Apple Roulade **V**

Served with roast potatoes, glazed vegetables & red onion marmalade

## Puddings

Rich Christmas Pudding

Served with a brandy sauce

Honey Roasted Fig **GF**

Crème Brulee

Coffee Mousse Pot **GF**

Served with a hazelnut Chantilly  
cream

Panettone Bread &  
Butter Pudding

Served with custard



# 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 <sup>V</sup>	
Chicken Liver & Cognac Pâté	
Smoked Salmon & Prosecco Parfait <sup>GF</sup>	
Beetroot, Feta & Pear Salad <sup>GF</sup> <sup>V</sup>	

## Main Courses

	No. Required
Traditional Roast Turkey	
Garlic & Rosemary Rump of Beef	
Orange Glazed Pork Loin <sup>GF</sup>	
Pan-Fried Stone Bass	
Red Cabbage & Apple Roulade <sup>V</sup>	

## Puddings

	No. Required
Rich Christmas Pudding	
Honey Roasted Fig Crème Brulee <sup>GF</sup>	
Coffee Mousse Pot <sup>GF</sup>	
Panettone Bread & Butter Pudding	
Chocolate Brownie	

## Wines

### Recommended wines for your Christmas Meal

		Price Per Bottle	No. Required
White	Grateful Dead Chardonnay Australia (13.5%)	£18.95	
Red	Bone Orchard Malbec Argentina (13.5%)	£18.95	
Rosé	Lyric Pinot Grigio Blush, Italy (12%)	£18.50	
Prosecco	Ponte Prosecco, Extra Dry, Italy (12%)	£23.95	

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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<sup>V</sup> Suitable for vegetarians. <sup>GF</sup> 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

