

CHRISTMAS FAYRE

TRADITIONAL 2 COURSE - £25.⁰⁰

AND 3 COURSE - £29.⁵⁰



STARTERS

KING PRAWN COCKTAIL (GF0)

SEAFOOD SAUCE, MIXED LEAVES, CUCUMBER & TOMATO AND SLICED BLOOMER BREAD

BETROOT HUMMUS (VGN)

CRISPY CHICKPEAS, HERB OIL, CRUDITÉ AND FOCACCIA

SOUP OF THE DAY (V)

CRUSTY BREAD & BUTTER

CHICKEN LIVER PARFAIT

TOASTED CIABATTA, FRUIT CHUTNEY & BABY LEAF SALAD

MAINS

ROAST TURKEY BREAST

SEASONAL VEGETABLES, ROSEMARY ROAST POTATOES, YORKSHIRE PUDDING, PIGS IN BLANKETS & SAGE PAN GRAVY

SLOW ROASTED BEEF BRISKET (GF)

GLAZED CARROTS & CELERIAC, GREEN BEANS, HORSERADISH MASHED POTATO, RED WINE JUS AND CRISPY LEEKS

POACHED COD FILLET

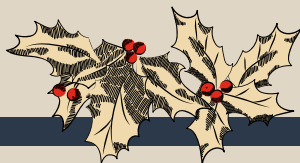
PARSLEY SAUCE, NEW POTATOES AND SEASONAL VEGETABLES

SWEET POTATO ROULADE (VGN)

SEASONAL VEGETABLES, ROSEMARY ROAST POTATOES AND SAVOURY VEGAN GRAVY

PAN FRIED GNOCCHI (V)

BASIL PESTO, BOCCONCINI, SEMI DRIED TOMATO, TENDERSTEM BROCCOLI



PUDDINGS

MINCE PIE CHEESECAKE (GF)

VANILLA ICE CREAM

CHRISTMAS PUDDING

BRANDY SAUCE

CHOCOLATE CHERRY TORTE (VGN)

VEGAN VANILLA ICE CREAM

CHEESE & BISCUITS

FRUIT CHUTNEY, CELERY & GRAPES (£3 SUPPLEMENT)

STICKY TOFFEE PUDDING

WARM WITH CREAM OR CUSTARD

(V) - Vegetarian (VGN) - Vegan (GF) - Gluten Free - (GFA) - Gluten Free Available.

A NON-REFUNDABLE £20 DEPOSIT TO BE PAID PER PERSON UPON BOOKING.

FULL BALANCE PAID 7 DAYS PRIOR TO YOUR BOOKING.

WE REQUEST THAT YOU PRE-ORDER FOR YOUR PARTY TO ASSIST FOOD SERVICE.



CHRISTMAS FAYRE ORDER FORM

NAME	
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NUMBER OF GUESTS	ADULTS
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TEL

EMAIL

GUEST NAME	
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DO YOU HAVE ANY ALLERGIES?*	
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STARTERS	
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KING PRAWN COCKTAIL (GFO)	
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SOUP OF THE DAY (V)	
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BEETROOT HUMMUS (VGN)	
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CHICKEN LIVER PARFAIT	
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MAINS	
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ROAST TURKEY BREAST	
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POACHED COD FILLET	
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PAN FRIED GNOCCHI (V)	
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SLOW ROASTED BEEF BRISKET (GF)	
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SWEET POTATO ROULADE (VGN)	
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PUDDINGS	
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MINCE PIE CHEESECAKE (GF)	
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CHOCOLATE CHERRY TORTE (VGN)	
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STICKY TOFFEE PUDDING	
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CHRISTMAS PUDDING	
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CHEESE & BISCUITS (£3 SUPPLEMENT)	
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BOOKING TAKEN BY:	
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DATE:	
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DEPOSIT TAKEN: £	
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*** FOOD ALLERGIES AND INTOLERANCES**

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.

Please go to www.robinsonsbrewery.com for terms and conditions.