

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
1						
2						
3						
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20						

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.

CLASSIC FESTIVE MENU

THREE COURSES

STARTERS

ROASTED TOMATO SOUP topped with crispy vegetables and pesto, served with ciabatta and butter (v) or ciabatta and oil (ve)

CREAMY GARLIC MUSHROOMS on toasted sourdough topped with Blacksticks Blue cheese (v)

DUCK LIVER & PORT PARFAIT served with toasted walnut & raisin bread and a spiced fruit & sloe gin chutney

SMOKED SALMON & KING PRAWN POT topped with Devon crab crème fraiche, served with ciabatta

DEEP-FRIED BRIE in panko breadcrumbs with a spiced fruit & sloe gin chutney (v)

SEARED SCALLOPS served with crisp pancetta and minted pea purée (+£3)

MAIN DISHES

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

SALMON FILLET & A SMOKY MUSSEL CREAM SAUCE with baby potatoes, samphire, spinach and charred red pepper

SLOW-ROASTED TOMATO & ALMOND BAKE topped with beetroot, carrot, spinach and roasted celeriac (ve)

MAPLE PORK BELLY AND PIG CHEEK on Dijon chive mash, cavolo nero, crisp prosciutto and a red wine & sage jus

All main dishes above are served with seasonal vegetables

PRIME BEEF BURGER with smoked Irish cheddar, lettuce, tomato, burger sauce and fries. Served in a sesame seeded bun with a gherkin on the side

10OZ RIB-EYE STEAK served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter (+£8)

8OZ RUMP STEAK served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter (+£4)

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)

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

INDULGENT 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 (+£2)

(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.

EXTRA SPECIAL FESTIVE MENU

FIVE COURSES

ON ARRIVAL

Glass of Moët & Chandon Champagne

TO START

Rustic breads with olive oil & balsamic vinegar, Nocellara olives and English salted butter (v)

STARTERS

ROASTED TOMATO SOUP topped with crispy vegetables and pesto, served with ciabatta and butter (v) or ciabatta and oil (ve)

SEARED SCALLOPS served with crisp pancetta and minted pea purée

SHALLOT & ALE TARTE TATIN topped with caramelised goat's cheese, served with a chicory salad (v)
Vegan option also available (ve)

DUCK LIVER & PORT PARFAIT served with toasted walnut & raisin bread and a spiced fruit & sloe gin chutney

SMOKED SALMON with dill crème fraiche, capers, pickled red onion and toasted rye bread

BOX-BAKED CAMEMBERT topped with cranberry sauce and toasted seeds, served with sourdough and raisin & walnut bread (v) *For two to share*

MAIN DISHES

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

DUCK LEG CONFIT on braised chicory, with thyme and a blood orange sauce

PAN-FRIED SEABASS FILLETS on butternut squash and baby potatoes, with king prawns and a Champagne & lobster butter sauce

SLOW-ROASTED TOMATO & ALMOND BAKE topped with beetroot, carrot, spinach and roasted celeriac (ve)

MAPLE PORK BELLY AND PIG CHEEK on Dijon chive mash, cavolo nero, crisp prosciutto and a red wine & sage jus

All main courses above are served with seasonal vegetables

DIRTY CHEESEBURGER with crispy bacon and lashings of cheese in a sesame seeded bun. Served with beef-dripping sauce, fries and a gherkin

8OZ RUMP STEAK served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter

10OZ RIB-EYE STEAK served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter (+£4)

DESSERTS

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

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

INDULGENT 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)

WHITE CHOCOLATE & HAZELNUT PRALINE TART with caramelised pears, Belgian chocolate sauce and Bourbon vanilla ice cream (v)

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)

A COCKTAIL OF YOUR CHOICE

Choose from Espresso Martini, British Royale, Baileys on the Rocks, Blood Orange & Passion Fruit Collins, Old Fashioned, Cosmo Twist

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INDULGENT FESTIVE MENU

FOUR COURSES

INCLUDES A GLASS OF PROSECCO ON ARRIVAL

STARTERS

ROASTED TOMATO SOUP topped with crispy vegetables and pesto, served with ciabatta and butter (v) or ciabatta and oil (ve)

SEARED SCALLOPS served with crisp pancetta and minted pea purée

SHALLOT & ALE TARTE TATIN topped with caramelised goat's cheese, served with a chicory salad (v) *Vegan option also available (ve)*

DUCK LIVER & PORT PARFAIT served with toasted walnut & raisin bread and a spiced fruit & sloe gin chutney

SMOKED SALMON with dill crème fraîche, capers, pickled red onion and toasted rye bread

BOX-BAKED CAMEMBERT topped with cranberry sauce and toasted seeds, served with sourdough and raisin & walnut bread (v) *For two to share*

MAIN DISHES

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

DUCK LEG CONFIT on braised chicory, with thyme and a blood orange sauce

PAN-FRIED SEABASS FILLETS on butternut squash and baby potatoes, with king prawns and a Champagne & lobster butter sauce

SLOW-ROASTED TOMATO & ALMOND BAKE topped with beetroot, carrot, spinach and roasted celeriac (ve)

MAPLE PORK BELLY AND PIG CHEEK on Dijon chive mash, cavolo nero, crisp prosciutto and a red wine & sage jus

All main courses above are served with seasonal vegetables

DIRTY CHEESEBURGER with crispy bacon and lashings of cheese in a sesame seeded bun. Served with beef-dripping sauce, fries and a gherkin

8OZ RUMP STEAK served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter

10OZ RIB-EYE STEAK served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter (+£4)

DESSERTS

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

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

INDULGENT 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)

WHITE CHOCOLATE & HAZELNUT PRALINE TART with caramelised pears, Belgian chocolate sauce and Bourbon vanilla ice cream (v)

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)