

The Christmas Menu

Starters

Cauliflower, Cheddar & Leek Soup (V) (GF on Request)

Served with crusty bread

Rarebit Mushrooms with Pickle dressing(V) (Vegan on request)

Served with a Salad Garnish (GF)

Giant Prosecco & Prawn Vol-au-Vents

Filled with salad & prawns with a cream & prosecco sauce

Ham Hock & Pistachio Roll (GF on Request)

(Like a terrine but just rolled) with a mustard and cider dressing & Melba Toast

Mains

Roasted Vegetable & Goat Cheese Pie (V) (Vegan on request)

In short crust pastry, served with Roasted & new potatoes & seasonal vegetables

Traditional Roast Turkey (GF on Request)

Served with stuffing balls, chipolatas, new & roasted potatoes, gravy, and a selection of fresh vegetables, with cranberry sauce.

Beef Bourguignon (GF)

Served with new & roasted potatoes and selection of fresh vegetables.

Smoked Haddock Fillet (GF)

Served with new & roasted potatoes, and a selection of fresh vegetables, with a creamy lemon & dill sauce.

Belly Pork

Slow Roasted, served on mustard mash, with selection of vegetables and a cider gravy

Desserts

Traditional Christmas Pudding

With brandy sauce.

Lemon & Ginger Cheesecake (GF)

With forest fruits

Espresso Martini Brownie

With espresso cream sauce

Toffee & Pecan Meringue Nest (GF) (LF on request)

With toffee sauce

Cheese & Biscuits

With red onion chutney.

Coffee & Mince Pies

Small Appetite – Lunchtimes Only

3 Course Main, Dessert & Coffee £14.50

4 Course Starter, Main, Dessert & Coffee £18.50

Regular – Lunchtimes and Evenings

3 Course Main, Dessert & Coffee £21.50

4 Course Starter, Main, Dessert & Coffee £26.50

Christmas Party Booking Terms & Conditions

DEPOSITS & PAYMENTS.

To confirm a booking we require a minimum deposit of £5 per person. This secures the booking and is redeemable against your bill on the day of your event; your booking is not confirmed until the deposit is paid. Deposits can be paid by cash, card or cheque. Full payment for your drinks and meal is payable on the day of the event.

CANCELLATIONS.

Sometimes things don't always go to plan, and we understand this. However, if you do need to cancel with us, we would appreciate it if you let us know as soon as possible. If you have paid a deposit this is refundable up to three days before your event, after which the deposit is non-refundable.

PRE-ORDERS & MENU CHOICES.

As Christmas is a very busy time we need a full pre-order for all food bookings at least 2 weeks (14 days) before your booking, with names of the guests next to food choices. We also require you to highlight any food intolerances or allergies on your pre-order form. If you have made your booking less than 14 working days before the booking date, you must provide your pre-order within 48 hours.

SEATING AND TABLE REQUESTS.

We will always try to accommodate requests made to us, however, on busy nights we will have to arrange the seating to accommodate all parties and no guarantees can be made. Parties of 12 or more probably will be split over multiple tables.

In order that we get the right food to the right person, and set the right cutlery for the right meals, we will be providing name settings on the table. Please list your guests in the order that you would like them to sit, as this is the order we will set the seating plan. If you would like to design your own seating plan please speak to a member of the team. Place setting can not be moved on arrival as we will have already planned the session.



The Orchard Inn *Christmas* *Menu 2021* *Tuesdays - Sundays* *1st to 24th* *December*