

THE  
PODYMORE INN



*Christmas Day Booking form*



*Adult £70*

*Child £35*

*Booking Name* \_\_\_\_\_ *Date of booking* \_\_\_\_\_

*Tel number* \_\_\_\_\_ *Email* \_\_\_\_\_

*Arrival time* \_\_\_\_\_ *Eating time* \_\_\_\_\_

*Deposit paid to confirm booking* £ \_\_\_\_\_ *Staff initial* \_\_\_\_\_

**Starters\*** Roasted Vegetable soup with stilton served with fresh bread (GF)

\* Smoked Salmon & Crayfish parfait served with salad garnish (GF)

\* Ham Hock split pea and parsley terrine served with toast (GF)

\* Sweet chilli filled Falafels served with salad garnish (VE) (GF) (V)

**Mains\*** Roast Turkey, local sourced bird, served with chefs stuffing, butchers chipolatas wrapped in bacon, cranberry sauce and our delicious gravy (GF without stuffing).

\* Oven baked Red Snapper with a salsa Verdi (GF)

\* Locally sourced roast Beef with Yorkshire pudding and chefs stuffing (GF without Yorkshire & stuffing).

\* Oven baked Nut Roast (V)

\* Roasted Vegetable and Feta tart (V) (VE without the feta)

*All main courses served with roast potatoes and seasonal vegetables.*

Served with a choice of new potatoes or roast potatoes & seasonal vegetables  
Some dishes may contain traces of nuts and fish dishes may contain small bones.

Terms and Conditions: A booking is only confirmed when deposit is paid. £10 per adult and £5 per child. We do not accept cheques. Final numbers are required at least 14 days prior to your booking along with your menu choices completed on your booking form. Deposits are non-refundable. 48 hours' notice of cancellation is required or we feel it is only fair to make a full charge.

Desserts

\* Original Christmas pudding with brandy sauce.

\* Baileys cheese cake with vanilla ice cream

\* Sticky Ginger pudding with whisky sauce.

\* 2 scoops of Ice cream

\* Cheese & Biscuits- Cheddar, Brie, Stilton & chutneys



