

THE
PODYMORE INN



Christmas Party Booking form



2 Courses £23

3 Courses £28

Booking Name _____ Date of booking _____

Tel number _____ Email _____

Arrival time _____ Eating time _____

Deposit paid to confirm booking £ _____ Staff initial _____

Starter

Butternut soup with apple croutons and crispy sage (VE)

Fresh white, wholegrain or gluten bread (GF) (V) (DF without croutons)

Oven baked button and portabella mushrooms in garlic & cheddar sauce served with herb and seed crumb toast (GF)

Ham Hock & Apricot terrine (GF) or Vegetable terrine (GF) (V) (VE)

served with caramelised onion chutney & toast

Mains

- ❖ Roast Turkey and all the traditional trimmings (GF)
- ❖ Pork fillet with Apple & Raspberry jus (GF)
- ❖ Homemade Smoked Salmon, Dill and Lemon Tart
- ❖ Homemade Mushroom & Lentil Loaf with Cranberries (V) (VE)

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.

Booking Form – Name _____

Food allergies and intolerances to be notes on your booking form.

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.

Dessert

- ❖ Christmas pudding and brandy sauce (GF)
- ❖ Homemade Lemon Cheesecake
- ❖ Homemade Chocolate Brownie (GF) (VE)
Served with cream, custard or ice cream
- ❖ Homemade Cherry Crème Brulée (GF)
- ❖ 2 scoops of Ice cream

Tea & Coffee Included

