THE EI8HT BELLS

Festive Menu – 2018
Booking Form

Name	
Address	
Day Tel. No.	Eve. Tel No.
Company	
No. in Party	Date & Time of Party:

PLEASE COMPLETE BOTH FORMS

STARTER CHOICES	NO. REQ'D
Tomato & Basil Soup	
Chicken Caesar Appetiser	
Blue Cheese Pate	
Chilled Poached Salmon	

PUDDING CHOICES	NO. REQ'D
Christmas Pudding	
White Chocolate & Winter Berry Cheesecake	
Chocolate & Hazelnut Tart	
Vanilla Panna Cotta	
Cheese & Biscuits	

MAINS CHOICES	NO. REQ'D
Roast Turkey	
Slow Braised Beef Steak	
Slow Roasted Belly of Pork	
Baked Rainbow Trout	
Butternut Roast	

Please list any other special dietary requirements:

A £5.00 deposit, per person, is required to secure a date. Two courses - £18.00, three courses - £23.00. Telephone: (01983) 825501.

	Starters				Mains					Puddings				
GUEST NAMES	Homemade Tomato & Basil Soup	Chicken Caesar Appetiser	Homemade Blue Cheese Pate	Chilled Poached Salmon	Traditional Roast Turkey Breast	Slow Braised Beef Steak	Slow Roasted Belly Pork	Baked Whole Rainbow Trout	Homemade Butternut Roast	Homemade Christmas Pudding	White Choco. & Berry Cheesecake	Homemade Choc. & Hazelnut Tart	Homemade Vanilla Panna Cotta	Cheese & Biscuits

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STARTERS

Homemade Tomato & Basil Soup (V) (GF*)
garnished with herb croutons & served with crusty bread rolls

Chicken Caesar Appetiser (GF*)
served warm on a bed of Cos lettuce with Caesar dressing

Homemade Blue Cheese Pate (V) (GF*)
served with dressed leaves & melba toast

Chilled Poached Salmon (GF)
served over a bed of mixed leaves & rocket with lemon dressing

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MAINS

Traditional Roast Breast of Turkey (GF*)
served with festive trimmings

Slow Braised Beef Steak (GF*)
cooked in a local ale, shallot, thyme and garlic sauce

Slow Roasted Belly Pork (GF*)
served with white wine gravy & garnished with a spiced apple chutney

Baked Whole Rainbow Trout (GF*)
stuffed with lemon & parsley

Homemade Festive Butternut Roast (V) (VG) (GF)
stuffed with puy lentils, pistachios, cranberries & fresh herbs, served with a tomato & basil dressing

All mains served with fresh seasonal vegetables, roast & new potatoes

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DESSERTS

Homemade Christmas Pudding (V)
served with brandy sauce

Homemade White Chocolate & Winter Berry Cheesecake (V)
served with vanilla ice cream

Homemade Chocolate & Hazelnut Tart (V)
served with fresh pouring cream

Homemade Vanilla Panna Cotta (GF)
accompanied by a raspberry coulis

Cheese & Biscuits (V)

V = Vegetarian VG = Vegan GF = Gluten Free
GF* = Gluten Free adaption required / option available