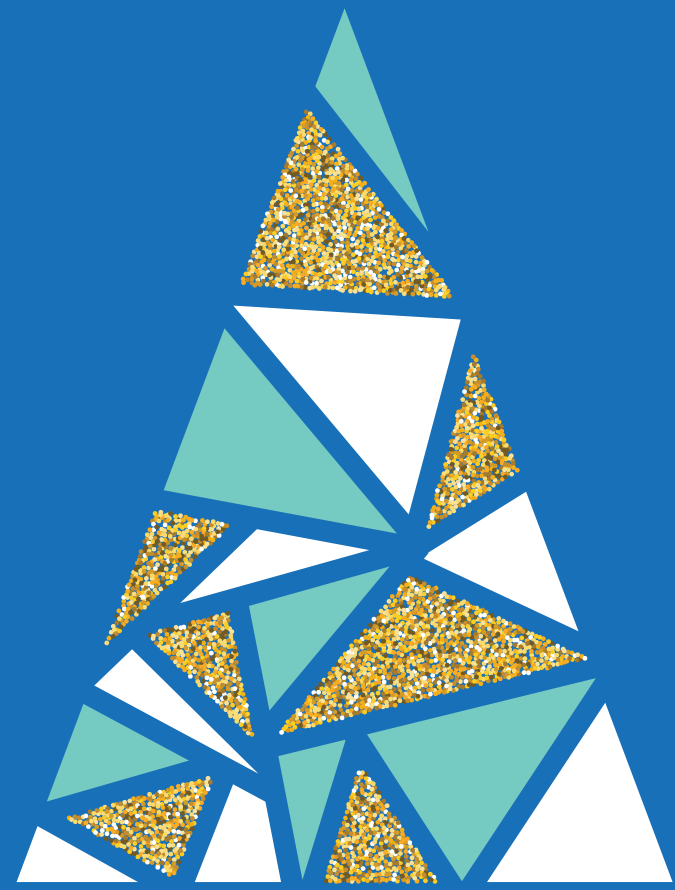


Name of party													
Date of party					Mobile no								
Number of guests					Reference no								
Time of party					Contact name								
	Starter			Mains					Desserts				
Guest name	Soup	Veg stack	Salmon	Pulled pork	Beef	Turkey	Pork belly	Filo pastry	Cauliflower	Brownie	Sticky toffee	Pineapple	
<i>Example</i>		✓					✓			✓			



CHRISTMAS 2020



CHRISTMAS MENU

Choose any 2 courses for £29 or 3 courses for £35

YOUR DETAILS

Name of party _____ Number in party _____

Email address _____

Contact name _____ Mobile number _____

Date of party ____/____/____

DEPOSIT

Name on credit card _____

Credit card number _____

Security number _____

Start date ____/____/____ Expiry date ____/____/____

Amount to be paid _____

Reference number _____

Deposit slip number _____

Management signature _____

TERMS AND CONDITIONS

A deposit of £10 per person is required. No booking will be confirmed until this is paid and you are in receipt of your reference number. The numbers of guests must be finalised before the 27th November 2020 as the deposits will be non-refundable after that date. To request your booking please complete the form above.

STARTERS

- ▲ Roasted vine tomato & red pepper soup – infused with a hint of fresh chilli - topped with a Parmesan crouton & a drizzle of basil-infused Manx cream, served with a hunk of rosemary focaccia.
- ▲ Char-grilled vegetable stack – grilled aubergine, zucchini, peppers & heritage tomato, drizzled with a tomato & basil sauce & topped with charred goats' cheese, basil oil & cress. *(Vegan option available)*
- ▲ Smoked salmon roll with a lemon, chive, baby capers & cream cheese filling served on toasted crostini, with watercress & dill vinaigrette dressed leaves.
- ▲ Slow-roasted pulled pork (14hr smoke) – our expertly seasoned & slow roasted smoked pulled pork served with cracklings, dill pickles & char-grilled seasoned ciabatta.

MAINS

- ▲ Roast sirloin of Manx beef with garlic & rosemary roast potatoes, Yorkshire pudding & seasonal vegetables served with a traditional rich jus.
- ▲ Roast turkey wrapped in crisp bacon served with garlic & rosemary roasted potatoes, homemade cranberry, herb, apricot & chestnut stuffing, seasonal vegetables, & finished with traditional homemade gravy.
- ▲ Slow-roast belly of Manx pork served on a bed of carrot, swede and potato mash with spiced apple and sage stuffing, pigs in blankets, crackling, seasonal vegetables, & traditional homemade gravy.
- ▲ A homemade filo pastry parcel filled with a delicious mix of ricotta cheese, roasted shallots, aubergine, zucchini, cherry tomatoes, garlic & peppers with a fresh tomato & basil sauce, served on a potato Rosti with a watercress & red pepper pesto. *(V)*
- ▲ Roasted cauliflower with fermented chilli oil, roasted vine tomatoes, roasted shallots, baby spinach, toasted pine nuts & vegan yogurt, lime & coriander. *(Vegan option)*

DESSERTS

- ▲ Homemade chocolate brownie served with Manx vanilla ice cream & hot fudge sauce.
- ▲ Homemade sticky toffee pudding served with a butterscotch sauce & Manx vanilla ice cream.
- ▲ Roasted pineapple, with coconut & rum caramel with chilli salt. *(Vegan option)*

Information on all statutory allergens which may be in our food or kitchen is available from our staff.