

Christmas Booking Form

~ FESTIVE FAYRE ~

Please complete the below pre-order form with your meal choices and highlight any dietary requirements, pre-orders must be made 24 hours in advance.

A deposit of £10 per person (*Festive Fayre Menu*) required to book.

Deposits are non-refundable.

Please speak to a member of our team for bookings over ten guests.

Booking name: _____

Date: _____

Time: _____

|  <i>Christmas</i> Names: | Soup of the day | Chicken liver pate | Prawn Cocktail | Goats Cheese Tart | Roast turkey | Rump of Beef | Grilled Salmon | Nut Roast | Christmas Pudding | Yule log | Peach Melba Cheesecake | Cheeseboard |
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Christmas

AT

THE SHREWSBURY ARMS
 MICKLE TRAFFORD



Telephone: 01244 303262

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Festive Fayre

~ MENU ~

Available 29th November -23rd December

1 courses - £16.95 | 2 courses - £21.95 | 3 courses - £25.95

STARTERS

- Soup of the day served with bread roll (can be gf, Ve)
- Chicken Liver pate and toast (can be gf)
- Prawn Cocktail (Can be gf)
- Goats Cheese and Red Onion Tartlet (V)

MAINS

- Roast Turkey and Ham, served with roast potatoes, pigs in blankets, cranberry stuffing, seasonal vegetables and gravy (can be g/f)
- Roast Rump of Beef, served with creamy mash, seasonal vegetables & rich beef gravy (GF)
- Grilled Scottish Salmon, served with crushed new potatoes, green beans and a lemon and dill sauce (G/F)
- Festive Nut Roast, served with all the vegetarian seasonal trimmings (Ve)

DESSERTS

- Christmas Pudding with brandy sauce (can be g/f)
- Yule log with rum and raisin ice cream
- Peach Melba cheesecake
- Festive cheese board (can be g/f)

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. All items are subject to availability. All prices include VAT at the current rate. For full details on gluten free and other nutritional content please ask the serving staff.

Christmas Day

~ MENU ~

Adults - £79.95 | Children - £34.95

STARTERS

- Roast Parsnip, butternut and sweet potato soup, served with bread roll (can be g/f, Ve)
- Duck, orange and cognac pate with toasted brioche (can be g/f)
- Smoked Salmon, prawn and avocado cocktail, served on a bed of crispy lettuce (can be g/f)
- Welsh brie and leek tart, served with a crisp salad (V)

MAINS

- Roast Norfolk Turkey and Ham, served with all the festive trimmings (can be g/f)
- Roast Sirloin of Beef, served with buttery mash and a rich red wine gravy (G/F)
- Pan Fried Sea Bass, with Ratatouille and Basil (G/F)
- Mushroom Wellington, served with vegetable casserole and vegan gravy (Ve)

DESSERTS

- Christmas Pudding with brandy sauce (can be g/f)
- Chocolate and Raspberry Roulade
- Irish Cream Cheesecake
- Festive Cheeseboard (can be g/f)

Coffee, mince pie and sweet treats to finish