



CHRISTMAS PARTY MENU
December 2018
(For groups of 10 or more. Max 30.)

2 courses £15.00
3 courses £18.00

Complimentary drink on arrival

Glass of Merlot, Sauvignon, Prosecco, Peroni, Christmas cocktail or mocktail

Starters

French Lobster Bisque (GF)

Lovely French lobster bisque with lemon and cream served with bread

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Tomato & basil bruschetta (GF)

Fresh tomatoes with garlic, extra virgin oil, fresh basil & rich tomato pesto. On sourdough (GF optional).

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Parma ham and melon (GF)

Our favourite. Sliced Parma and thinly sliced fresh melon drizzled with homemade basil oil

Mains

Turkey & ham hock festive pie

Chunks of turkey and ham hock in our creamy tarragon sauce. Topped with crispy filo. Served with homemade red cabbage made with port and cranberry (GF optional without the pastry)

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Our special Crab ramekin (GF)

Served with bread and garnish

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Mediterranean vegi sausage and lentil hot pot (GF)

Cooked slowly overnight for a rich ragu flavour

Desserts

Winter berry pavlova (GF)

Our fruit compote made with berries, black cherries, fresh strawberries, whipped cream and meringue

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Homemade lemon and passion fruit tart

Individual tart filled with lemon cream and passion fruit. Served with compote and cream

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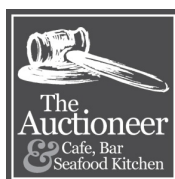
Choccy brownie with cream (GF)

Who doesn't like a brownie. Served with a dollop of clotted cream and a strawberry

750ml Bottles of wine to pre book

Sauvignon Blanc. Pinot Grigio. Chardonnay. Merlot. Malbec. Prosecco
All £20.00. 10% discount on all pre booked and paid for wines.

Our bar will be available on the night for wines, beers, ales, spirits,
lots of lovely non alcoholic options. Plus Tea and coffee. These will be charged on the night.



Terms & Conditions.

Our Christmas menu is available for groups of 10 or more adults. This must be pre booked, paid and selected in advance. No refunds will be issued. You may change your selection upto 7 days before your reservation. We ask you to leave a service fee (tip) directly on the night in cash or by card. This will go to the team. We ask for carriages at 11pm.

Booking form

Name:
Reservation Date:
Party/ Group name:
Date form sent:
Email contact:
Contact tel no:

Your Selection:

Starter:

Soup
Bruschetta
Ham & Melon

Main:

Turkey
Crab
Vegi

Dessert:

Pavlova
Lemon tart
Brownie

Any dietary requirements:

750ml bottle of wines to pre book. All £18.00

Sauvignon Blanc x
Chardonnay x
Pinot Grigio x
Merlot x
Malbec x
Prosecco x

Total:

2 courses @ £15.00 x
3 courses @ £18.00 x
Wines @ 18.00 x

Date payment made via Bacs.

Please return form to:
theauctioneer@mail.com.

Payment:

Either in person with form to The Auctioneer, Brading. Or via bacs Barclays. E Guy. 20-45-78. 80688096. Stating Name & Ref Christmas. We can take card payments over the phone, however there will be an additional 2% fee as the card payment merchant charges me more.