

Booking Form

Name: _____

Company (if applicable) _____

Address: _____

Telephone: _____ **Mobile:** _____

E-mail: _____

Date Required: _____ **Preferred Time:** _____

Signature: _____

Required:

- 2 course Christmas Fayre Meals £15.95 Adults
- 3 course Christmas Fayre Meals £18.95 Adults
- 2 course Christmas Fayre Meals £10.95 Children
- 3 course Christmas Fayre Meals £13.95 Children

Name	Soup	Terrine	Gyosa	Turkey	Steak	Indian Cauli	Salmon	Brownie	Cheese Cake	Christmas Pudding

Total Number of Guests Adults Children

Total Food Bill _____

Deposit paid (£5 per guest) _____

Remaining Balance _____

Balance Due by _____ Balance to be Paid _____

Please specify Steak cooking preferences
 R= Rare, M/R= Medium Rare, M=Medium, M/W=Medium/well, W= Well Done

Merry Christmas from all our team

Contact your local pub by visiting www.blackrosepubs.com/ourpubs or e-mail bookings@blackrosepubs.com



Blackrose Head Office, Haddricks Mill Road, Newcastle upon Tyne NE3 1QL



Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is to the best of our knowledge correct, however, this is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

All prices include VAT at current rate.

All stated weights are approximate and uncooked. Our fish has been carefully filleted however some small bones may remain.

All items subject to availability



Celebrate Christmas with us

Booking Information

Ensure that the Festive period is time well spent with family and friends at one of our Blackrose pubs. We have the perfect setting whatever the occasion whether quiet relaxed drinks, group parties, or seasonal gatherings with loved ones.

It's the time of year to focus on the things that truly matter - to make those moments with friends & family that bit more special. We really hope you would like to join us to celebrate the festive season, we offer a great range of beers and wine alongside freshly cooked food or why not book one of our special seasonal menus.

Our Festive Menu runs from 2nd December until 24th December just complete the attached booking form and return to a member of our team with the required deposit. A non-refundable deposit of £5 per person is required for all Christmas Fayre bookings to secure your reservation. Cancellations made with less than 7days notice are liable for full payment.

To find out more please get in touch with your local Blackrose pub.

(VE) Vegan (V) Vegetarian (GF) Gluten Free

Christmas Fayre

Two Course £15.95 per person or Three course offer £18.95 per person

Starters

Roasted Peppers and Tomato Soup (V) (GF)
Served with a warm petit pain and butter

Salmon Terrine

A layered parfait of kiln roasted and smoked salmon with a creamy spinach layer served with toasted ciabatta

Vegetable Gyoza (VE)

Half moon shaped Japanese style vegetable dumplings with a five vegetable and soy sauce filling encased in spinach flavoured dumpling pastry served with Hoi Sin Sauce

Mains

Hand Carved Roast Turkey

Accompanied with pigs in blankets, Yorkshire Pudding, sage and onion stuffing and cranberry sauce and served with a selection of seasonal vegetables and potatoes.

8oz Rump Steak

Cooked to your liking and served with mushrooms, half a tomato, garden peas and seasoned chips

Indian Spiced Cauliflower En Croute (VE)
A curried cauliflower, chickpea and spinach dahl encased in puff pastry served with a fresh salad and tomato salsa

Baked Salmon Fillet

Served with a selection of seasonal vegetables and potatoes

Desserts

Salted Caramel Brownie (GF) (VE)

Squares of moist brownie with a delicious salted caramel sauce, chocolate biscuit crumb and gold shimmer served with vegan ice cream or chocolate sauce

Sherry Trifle Cheesecake (V)

Victoria sponge base soaked in sherry, topped with fruit cocktail sauce and custard cheesecake swirled with raspberry sauce and topped with cream and flaked almonds

Traditional Christmas Pudding

Served with brandy sauce