



## Christmas Celebration Menu

Available from Tuesday 30<sup>th</sup> November - Thursday 23<sup>rd</sup> December 2021  
(excluding Sundays & Mondays)

### Starters

Butternut squash, sweet potato & chilli soup with ciabatta (v)  
Breaded brie with dressed leaves & cranberry sauce  
Traditional prawn cocktail topped with a crevette & served with buttered granary bread  
Venison pate with redcurrant jelly & ciabatta

### Mains (all served with roast potatoes & vegetables)

Traditional roast turkey served with chestnut stuffing, pig in blanket & gravy  
Slow braised shin of beef in a Guinness gravy with a horseradish dumpling  
Sweet potato, chickpea, spinach & cheddar pie with gravy (v)  
Salmon supreme with a sun-dried tomato & basil cream

### Puddings

Christmas pudding with brandy sauce (v)  
Duo of chocolate terrine with raspberry coulis (v)  
Honey & balsamic figs with mascarpone (v)  
Selection of cheese served with chutney & Carrs water biscuits (v)

**2 courses £21.95**

**3 courses £25.95**

Allergens & intolerances: please note not all ingredients are listed on our menu and although we take all reasonable precautions to prevent cross contamination of allergens it is not always possible as we handle and prepare a variety of open foods that contain allergens.

Please speak to a member of staff when ordering to inform us of any dietary requirements you have.

(v) is for vegetarian



# The Three Magpies

## Christmas Celebrations Booking Form

30<sup>th</sup> November – 23<sup>rd</sup> December 2021

Pre-booked only

Booking name .....

No. in party .....

Preferred Time .....

Contact email .....

Contact phone no. ....

Please complete the form below with your meal choices.

	Name	Name	Name	Name	Name	Name
<b>Dietary requirement</b> (any allergies or intolerances?)						
<b>Starters</b>						
Soup						
Venison pate						
Prawn cocktail						
Breaded brie						
<b>Mains</b>						
Turkey						
Shin of beef						
Sweet potato pie						
Salmon						
<b>Puddings</b>						
Christmas pudding						
Chocolate terrine						
Honey & balsamic figs						
Cheese						

Please note: A non- refundable deposit of £5 per head will be required to secure your booking. We require menu choices by a week prior to your booked table. Any cancellations or menu changes require 24hrs notice. After this time we reserve the right to charge in full for any cancellations. We understand in current times this can prove tricky and we will be as accommodating as we can. Please do not visit us if you are showing any symptoms of coronavirus, we can always try to find a way to rearrange your day. Please don't hesitate to contact us with any queries. We look forward to celebrating Christmas 2021 with you.