

CHRISTMAS FAYRE MENU

AVAILABLE FROM MONDAY 27TH NOVEMBER TO SATURDAY 23RD DECEMBER

STARTERS

HOMEMADE ROASTED PARSNIP SOUP **GFO V VGO**

A delicious roasted parsnip soup served with granary bread & butter

CHICKEN LIVER & BRANDY PATE **GFO**

A smooth pate served with toasted granary bread & onion chutney, garnished with rocket & balsamic glaze

PRAWN COCKTAIL **GFO**

Prawns topped with Marie Rose sauce on a bed of lettuce & cucumber, served with granary bread, butter & a wedge of lemon

CRISPY COATED CAMEMBERT ROUNDS **V**

Mini camembert rounds in a batter & breadcrumb coating served on a bed of mixed leaves with cranberry sauce for dipping

MAINS

TRADITIONAL TURKEY **GFO**

Served with all the trimmings – roast potatoes, new potatoes, cauliflower cheese, stuffing, sausage wrapped in bacon, homemade Yorkshire pudding, roasted parsnips, seasonal vegetables & a rich gravy

ROAST SILVERSIDE OF BEEF **GFO**

Served with all the trimmings – roast potatoes, new potatoes, cauliflower cheese, stuffing, sausage wrapped in bacon, homemade Yorkshire pudding, roasted parsnips, seasonal vegetables & a rich gravy

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON **V VGO**

Served with – roast potatoes, new potatoes, cauliflower cheese, stuffing, roasted parsnips, seasonal vegetables & a rich gravy

FESTIVE BURGER

6oz Owen Taylor's beef burger topped with brie & cranberry sauce in a toasted brioche bun, with lettuce & tomato, served with chips, sausage in bacon & a stuffing ball

BAKED SALMON FILLET **GFO**

In a cranberry & orange sauce, served with buttered new potatoes & tenderstem broccoli

DESSERTS

TRADITIONAL CHRISTMAS PUDDING **GFO**

The Christmas classic – served simply with Brandy sauce

STEM GINGER PUDDING

Delicious stem ginger pudding with a ginger sauce, served with custard

BAKED VANILLA CHEESECAKE

Creamy vanilla cheesecake topped with a blackberry compote, served with vanilla ice cream

CHOCOLATE TORTE **GFO VGO**

A rich torte drizzled in chocolate sauce, served with vanilla ice cream

Please make a note of any dietary requirements on the pre-order page
GFO Gluten Free Option **V** Vegetarian **VGO** Vegan Option

THE GREAT NORTHERN
meet - eat - drink - sleep

3 COURSES
£25.95
PER PERSON

BOOKING FORM

Please fill-out the names of all diners and tick the selected menu item for each course.

THE GREAT NORTHERN
STATION ROAD, MICKLEOVER, DERBY
TEL: 01332 514288

GUEST NAME

	Roasted Parsnip Soup GFO V VGO	Prawn Cocktail GFO	Chicken Liver & Brandy Pate GFO	Crispy Camembert Rounds V	Traditional Turkey GFO	Butternut Squash Wellington V VGO	Roast Silverside of Beef GFO	Baked Salmon Fillet GFO	Festive Burger	Traditional Christmas Pudding GFO	Stem Ginger Pudding	Baked Vanilla Cheesecake	Chocolate Torte GFO VGO

DATE OF DINING: **NAME OF BOOKING:**

TIME OF DINING: **NUMBER OF GUESTS:**

CONTACT TEL:

PLEASE NOTE ANY DIETARY REQUIREMENTS SUCH AS VEGAN, COELIAC ETC HERE:

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TERMS & CONDITIONS:

- 1. This is a pre book menu option only
- 2. £10 per head deposit required on initial booking, balance to be paid on the date of dining
- 3. All deposits are non-refundable and non-transferable – should the numbers fall below the original number booked, the deposit for the missing number is not refundable or transferable to the final balance
- 4. Please make us aware of any allergens or intolerances before dining
- 5. Please give us at least 24 hours' notice for any changes to your preordered meal choices
- 6. Alcohol is not available to persons under 18 years
- 7. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives and our fish may contain bones
- 8. Prices include VAT
- 9. Available Monday 27th November - Saturday 23rd December

