

Christmas BOOKING FORM

BOOKING PROCEDURE

- 1) Please make your initial reservation by telephone or in person.
- 2) Please confirm your Christmas Fayre booking with a £5 deposit per person and your booking form showing your party's menu selection within 7 days after making the original booking. You will receive a receipt which you should bring with you on the day you are dining.
- 3) Your meal selection should be made at least 14 days prior to dining.
- 4) Any unconfirmed bookings will be assumed to be cancelled.
- 5) Deposits are non-refundable.

NAME _____

EMAIL _____

TEL _____

REQUESTED DATE OF PARTY _____

REQUESTED TIME : _____ PM

PARTY SIZE
For bookings over 10 please ask for an alternative booking form.

ADULTS		CHILDREN	
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PLEASE WRITE DOWN EVERYBODY'S NAME IN YOUR PARTY & TICK THEIR SELECTION BELOW. ALSO PLEASE STATE (GFO), (V), (VE) NEXT TO YOUR NAME:

	ADULT	CHILD	STARTERS	MAINS	DESSERTS
(1) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(2) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(3) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(4) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(5) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(6) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(7) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(8) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(9) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(10) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

- | | | |
|----------------------------------|--------------------------------|-------------------------------------|
| Forest of Mushroom Soup* (v) | Roast Turkey Crown* (gfo) | Traditional Christmas Pudding (v) |
| Chicken Liver Pâté (gfo) | Pan Fried Salmon Fillet (gfo) | Baileys Profiteroles (v) |
| Mozzarella & Tomato Parcels* (v) | Tuscan Style Bean Crumble (ve) | Billionaire Bar* (ve) (gfo) |
| Prawn Cocktail* (gfo) | Trio of Bird Pie | Sticky Ginger Pudding (v) |
| | | Baked vanilla Cheesecake* (v) (gfo) |

PRE-ORDER A BOTTLE OF PROSECCO FOR £12.99 QUANTITY

STAFF USE ONLY

TOTALS:

DEPOSIT RECEIVED BY: _____ DEPOSIT AMOUNT: _____

SIGNATURE: _____ DATE PAID: _____

(v) suitable for vegetarians * suitable for children under 8
(ve) suitable for vegetarians (gfo) gluten free option (please state as the time of booking if you require this option)

TERMS & CONDITIONS
All our food is prepared in kitchens where there are nuts, gluten and other allergens present, therefore we cannot guarantee that food items are free from traces of all allergens. Please note our descriptions do not contain all allergen information. All allergen information is correct at the time of going to print. Allergen guides will be available in-house on the day of your visit. Children's meals are created for those under 8 years old.



www.pubpeople.com

21st November to 31st December

Christmas FAYRE



2 COURSES
£13.99

3 COURSES
£15.99

Call us direct
& book your
table now:

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www.thebull-pub.co.uk

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Lincoln, LN4 2LA

KEYWORTH

Tel. 01159 375688

www.pubpeople.com/keyworthtavern

Fairway, Keyworth,
Nottingham, NG12 5DW

WOODSIDE

Tel. 01246 234014

www.woodsidepub.co.uk

Ashgate Road,
Chesterfield, S40 4DB

CHRISTMAS IS BETTER
WITH BAILEYS!



Christmas Fayre

21ST NOVEMBER TO 31ST DECEMBER

Starters

FOREST OF MUSHROOM SOUP* (v)

A creamy blend of oyster and chanterelle mushrooms, onions and mascarpone. Served with a mini farmhouse loaf.

CHICKEN LIVER PÂTÉ (gfo)

Smooth chicken liver pâté infused with prosecco and rippled with blackberry coulis. Served with toasted farmhouse loaf.

MOZZARELLA & SUN DRIED TOMATO PARCELS (v)

Sun dried tomatoes with mozzarella cheese, basil and garlic, wrapped in a crispy pastry case.
Served with mixed leaves and chilli jam.

PRAWN COCKTAIL* (gfo)

Succulent prawns on a bed of mixed leaves with Marie Rose sauce and a mini farmhouse loaf.

Main Courses

ROAST TURKEY CROWN* (gfo)

Roast turkey crown served with roasted and mashed potatoes, pigs in blankets, stuffing, seasonal vegetables and a Yorkshire pudding.

PAN FRIED SALMON FILLET (gfo)

Pan fried fillet of salmon served with new potatoes, seasonal vegetables and a white wine, prawn and parsley sauce.

TUSCAN STYLE RED PEPPER & BEAN CRUMBLE (ve)

A selection of mixed beans, courgettes and peppers in a rosemary sauce, topped with an almond and red pepper crumble.
Served with roast potatoes and seasonal vegetables.

TRIO OF BIRD PIE

Shortcrust pastry filled with a trio of chicken, duck and pheasant in a rich gravy sauce.
Served with roasted and mashed potatoes and seasonal vegetables.

Desserts

TRADITIONAL CHRISTMAS PUDDING (v)

A traditional recipe containing the finest vine fruits, candied mixed peel, dates, apple, stem ginger mixed spice and brandy.
Served with brandy sauce.

CHOCOLATE COVERED BAILEYS PROFITEROLES (v)

Profiteroles filled with a thick Baileys cream with a crisp milk chocolate shell. Served with vanilla ice cream.

BILLIONAIRE BAR* (ve) (gfo)

A doughy chocolate chip cookie base topped with layers of salted toffee, chocolate coconut ganache and a sweet chocolate flavour drizzle. Served with cream.

STICKY GINGER PUDDING (v)

A luxury sticky sponge pudding with stem ginger sauce. Served with vanilla ice cream.

BAKED VANILLA CHEESECAKE* (v) (gfo)

A luxury baked vanilla cheesecake with a crunchy base served with a blackberry compote.

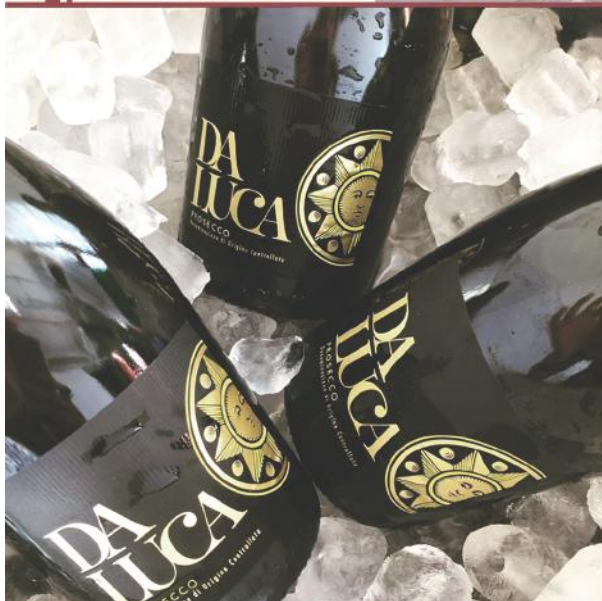
Mince Pie

2 COURSES £13.99 3 COURSES £15.99

CHILDREN'S 2 COURSES £7.99 CHILDREN'S 3 COURSES £8.99

*Indicates which dishes are available for children under the age of 8 years old.

Please note, some ingredients will differ on the GFO and VE dishes, please see our GFO menu for details.



DA LUCA

MAKE YOUR MEAL EXTRA
SPECIAL & PRE-ORDER
A BOTTLE OF PROSECCO
FOR JUST £12.99...