

CHRISTMAS

FESTIVE MENU



This booking form is for the **RESTAURANT FESTIVE MENU ONLY**

2 course £25.00 3 course £32.00

Name of Organizer

Phone Number

Email Address

Address

Number of Guests

Date of Booking

Payment

Please complete the payment details below:

Deposit Payment £10 per person:

Please make the deposit payment via Bank Transfer

Barclays: Heritage Locations Ltd

Account No. **23272591**

Sort Code. **20-29-63**

Reference: **Surname & Date of Booking Alternatively**, bookings can be taken over the phone under £500.00, you can contact the office on 0800 433 2351. Or in person within the restaurant – please check our website for closures.

WE DO NOT ACCEPT CREDIT CARD PAYMENTS

Signature

Date

Terms and Conditions

All bookings require a £10 per person deposit to confirm the reservation. In the event that the reservation is not honoured or cancelled with less than 48 hours notice you will forfeit all deposits paid. Please note if guests do not show of the day of the booking you will be charged for their meal in its entirety. Pre orders must be received one week (7 days) prior to the date of reservation. Menus and Christmas brochure can be found on tudorbarneltham.com/Christmas. By signing this form you agree to all of the above terms and conditions

CHRISTMAS FESTIVE MENU

Pre Order Form

Pre order to be received no later than 1 month (30 days) prior to date of reservation restaurant@tudorbarneltham.co.uk

STARTERS

MAINS

DESSERT

	FOOD CHOICES	Soup	Terrine	Pate	Duck & Pork Rillettes £2.00 supplement		Chicken	Sea Bream	Ribeye £5.00 supplement	Veg Pithivier		Xmas Pudding	Sticky Toffee Pudding	Apple & Berry Crumble	Cheese £2.50 supplement	Ice Cream & Sorbet		Dietaries
Name of Guest																		

Please ensure ALL dietaries are stated on your pre order

STARTERS

MAINS

DESSERT

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Name of Guest																		

Please ensure ALL dietaries are stated on your pre order

CHRISTMAS FESTIVE MENU

Available from 25th November until 24th December (excluding Sundays) within our gastro pub and restaurant. Deposit and completed booking form required to confirm your reservation, pre order due one week prior to your booking

STARTERS

Soup of the Day (ve)
sourdough croutons

Ham Hock Terrine
winter chutney, toasted ciabatta

Smoked Mackerel Pâté
watercress salad, toasted sourdough

Duck & Pork Rillettes £2.00 supplement
confit red onion, olive oil crostini, watercress & orange salad

MAINS

Thyme Roast Chicken Breast
sautéed root veg, wilted greens, sage and shallot jus

Pan Fried Seabream Fillet
fondant potato, wilted greens, lemon and tarragon sauce

Ribeye Steak £5.00 supplement
triple cooked chips, vine roasted cherry tomatoes, portabello mushroom

Vegetable Pithivier (ve)
carrot, mushroom, spinach, roasted roots, wilted greens, gravy

DESSERTS

Christmas Pudding
brandy crème anglaise

Sticky Toffee Pudding
caramel sauce, clotted cream

Apple & Berry Crumble
crème anglaise

British Cheese Selection £2.50 supplement
chutney, grapes, crackers

Selection of Ice Cream or Sorbets (ve)

£25.00
2 COURSES

£32.00
3 COURSES

please ensure all dietary requirements are stated on your pre order form
v - vegetarian, ve - vegan

Allergen Tracking

Updated: 09/03/2023

Approved by:

What to do

List all menu items record against each any allergen.

Menu item	Cereals Containing Gluten	Peanuts	Nuts	Milk	Soya	Mustard	Lupin	Eggs	Fish	Crustaceans	Molluscs	Sesame seeds	Celery	Sulphur Dioxide	Notes
FESTIVE MENU															
<u>STARTERS</u>															
Soup of the day	<i>Please ask your server for Today's soup</i>														
Ham Hock Terrine	R														GF with no bread
Smoked Mackerel Pate	R														GF with no bread
Duck & Pork Rilette	R														GF with no crostini
<u>MAINS</u>															
Thyme Roasted Chicken Breast															
Pan Fried Seabream Fillet															
Ribeye Steak															
Vegetable Pithivier															
<u>DESSERTS</u>															
Christmas Pudding															
Sticky Toffee Pudding															
Apple & Berry Crumble															
British Cheese Selection	R														GF with no crackers
Selection of Ice Creams & Sorbets															Vegan

Our catering team do their best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens including NUTS and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.