



CRUTCHED FRIAR

LONDON

FESTIVE FAYRE MENU

3 courses £27 or 2 courses £23.50

STARTERS

Baked camembert with red onion marmalade and toasted focaccia croûtes (V)

Tomato & basil soup with focaccia bread and butter (V)

Scottish smoked salmon and asparagus bruschetta, topped with half a boiled egg

Chicken, duck & red onion marmalade terrine with English chutney with real ale and toasted focaccia bread

Cherry tomato tart tatin with balsamic onions, avocado & tomato salsa and a balsamic glaze (V)

MAINS

Hand-carved turkey breast with a pork, orange & fig stuffing, pigs-in-blankets, roasted potatoes, roasted parsnips, seasonal vegetables, Yorkshire pudding and red wine gravy

10oz British sirloin steak grilled to your liking and served with a caramelised shallot, whisky & beef dripping sauce, roasted potatoes, roasted parsnips and seasonal vegetables (Extra £4.00)

Grilled salmon supreme and cod loin served on asparagus & pea ravioli with fresh asparagus tips, roasted potatoes, seasonal vegetables and a creamy white wine, Prosecco & lobster flavour sauce

Butternut squash & sage macaroni bake served with roasted potatoes, roasted parsnips, seasonal vegetables and tomato & garlic sauce (V)

DESSERTS

Christmas pudding with juicy sultanas, cider & rum. Served with hot brandy sauce (V)

Chocolate orange torte - a mixed nut & date casing, filled with a chocolate, coconut & blood orange filling, finished with a coconut swirl (V)

Baked vanilla cheesecake with vanilla ice cream and raspberry coulis (V)

Cheese and biscuits - Tickler extra mature Cheddar, Cropwell Bishop Stilton and Camembert with grapes, celery, English chutney with real ale and Carr's water biscuits (Extra £3.00) (V)

3 COURSES FOR THE PRICE OF 2

If you dine between Tuesday 13 and Thursday 29 November. Minimum of six people.

KIDS' FESTIVE MENU

3 courses £12
or 2 courses £10

STARTERS

Toasted garlic focaccia with Tickler extra mature Cheddar (V)

Chicken, duck & red onion marmalade terrine with toasted focaccia bread and cranberry sauce

MAINS

Hand-carved turkey breast with a pork, orange & fig stuffing, pigs-in-blankets, roasted potatoes, roasted parsnips, seasonal vegetables, Yorkshire pudding and gravy

Butternut squash & sage macaroni bake served with roasted potatoes, roasted parsnips, seasonal vegetables and tomato & garlic sauce (V)

DESSERTS

Chocolate orange torte - a mixed nut & date casing, filled with a chocolate, coconut & blood orange filling, finished with a coconut swirl (V)

Vanilla ice cream with caramel & chocolate flavoured sauce (V)



BOOK BEFORE
31ST OCTOBER 2018

And enjoy a free bottle of Prosecco or house wine

Excludes Christmas Day. Minimum of 6 people, 1 additional bottle per additional 6 guests.

(V) = Suitable for vegetarians. (V) = Suitable for vegans

However, please note that we do not operate a dedicated vegetarian/vegan kitchen area. See main menu for full T&Cs and allergen guidance



BOOKING FORM

Why not pre-book your drinks?
Speak to us about packages available.

Please confirm the guests' names and their preferred dishes by ticking the relevant boxes

No. of guests	
Total	£
Deposit	£

	Starters	Mains	Desserts	Kids
	Baked camembert (V)			
	Tomato & basil soup (V)			
	Scottish smoked salmon and asparagus bruschetta			
	Chicken, duck & red onion marmalade terrine			
	Cherry tomato tart tatin (V)			
	Turkey breast			
	100z British sirloin steak – add an extra £4.00			
	Grilled salmon supreme and cod loin			
	Butternut squash & sage macaroni bake (V)			
	Christmas pudding (V)			
	Chocolate orange torte (V)			
	Baked vanilla cheesecake (V)			
	Cheese and biscuits – add an extra £3.00 (V)			
	Toasted garlic focaccia (V)			
	Chicken, duck & red onion marmalade terrine			
	Turkey breast			
	Butternut squash & sage macaroni bake (V)			
	Chocolate orange torte (V)			
	Vanilla ice cream (V)			

Guest name

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2
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10

To confirm your booking simply complete this form and bring to the bar with a £5 deposit per person. Please inform us of any special requirements. Please check availability as soon as possible to avoid disappointment.

Booking date and time:

Party organiser's name:

Address:

Number in party:

Email:

Postcode:

Tel:

For parties over 10, please use additional forms.

Terms & Conditions:

1. Festive Fayre menu is available from Tuesday 13th November 2018.
2. Festive Fayre menu is not available on Tuesday 25th, Wednesday 26th and Monday 31st December 2018. Please check with the pub manager to confirm all available dates for this menu and book early to avoid disappointment.
3. All bookings must be confirmed in writing with a non-refundable £5 deposit per person.
4. An enquiry does not constitute a booking.
5. Tables will not be guaranteed for more than 15 minutes beyond the time booked.
6. We regret that bills cannot be issued to individuals. One bill will be given to the party organiser.
7. All alterations to the booking must be made in writing.
8. Prices include VAT at the current rate. We accept all major credit and debit cards, supported by a valid PIN.
9. No discounts or vouchers can be redeemed against this menu.
10. The party organiser must ensure that all party members are aware of the terms and conditions of this booking.