BAYDALE BECK BOOKING FORM

01325469637 baydalebeckpub@gmail.com

Name- Part size- Time- Date-

Names **Xmas menu**																			
STARTERS																			
Soup																			
Bruscetta																			
Fishcakes																			
Terrine																			
Brie Wedge																			
MAINS																			
Parmo																			
Turkey																			
Braised Beef																			
Nut Roast																			
Gammon																			
Sea Bass																			
Wellington																			
DESSERTS																			
Cheesecake																			
Crumble																			
Choc Tarte																			
Cheeseboard																			
Xmas Pudding																			
SIDES																			
Roasties																			
Pigs																			
Sprouts																			
Cabbage																			
Tick for GF																			
Tick for Vegan																			

Deposit Paid.....Date Paid.....Taken by.....

***** £10 Deposit Per Person when Booking then full payment required 7 days prior to booking**
If cancelled 48 hours before booking full refund will be given.

Christmas Menu

Available 1st - 23rd , 28th ,29th & 30th December
2 Courses £23 3 Courses £28

STARTERS

Roasted Parsnip & Chestnut Soup (GF, V, VEO)
Drizzled with Chive Oil & Served with Artisan Bread.

Wild Mushroom Bruschetta (GF, V, VEO)
Topped with Parmesan Cheese & A Drizzle of Olive Oil.

Smoked Haddock & Chive Fishcake
Served with Warm Tartare Cream & Peashoots

Game & Cranberry Terrine
Accompanied by Artisan Bread & Spiced Onion Chutney

Crispy Brie Wedge
Paired with a Tart Cranberry & Onion Relish

MAINS

Chicken Parmesan (V, VEO)
Topped with Béchamel Sauce & Mixed Cheeses, Served with Salad,Home-cooked Chips and Garlic Mayonnaise.

Traditional Roast Turkey with Pigs in Blankets, Sage & Onion Stuffing & Yorkshire puddings (GF)
Served with Seasonal Vegetables, Roast Potatoes & Rich Gravy.

Slow Braised Beef
Cooked in a Rich Ale Reduction, Resting on Horseradish Mash & Seasonal Vegetables.

Butternut Squash, Cranberry & Cashew Nut Roast (GF,V,VEO)
Served with a Rich Gravy, Mash, Roast Potatoes & Seasonal Vegetables.

Honey & Mustard Glazed Gammon
Served with Charred Pineapple & Homemade Chunky Chips.

Pan-Roasted Fillet Of Sea Bass (Supplement £3.50)
Accompanied by Crushed Baby Potatoes, Wilted Spinach & Caper Butter Sauce

Wild Mushroom & Brie Wellington (V)
Encased in Golden Puff Pastry with a Tarragon Cream Sauce

DESSERTS

Vanilla Cheesecake (GF, V, VEO)
With Cinnamon Cream

Apple & Blackberry Crumble (V, Veo)
Served with Vanilla Custard

Mint Chocolate Tarte
Served with Vanilla Ice Cream Garnished with Mint & After Eight

British Cheeseboard (Supplement £3)
Stilton, Mature Cheddar & Brie, Crackers, Celery, Grapes & Fig Chutney

Christmas Pudding (V, Veo)
Accompanied by Traditional Brandy Sauce.

SIDES £3.50

Herb-Infused Goose Fat Roast Potatoes (V, VEO, GF)
Pigs in Blankets with a Honey Glaze
Sizzled Brussel Sprouts- Tossed with Crispy Pancetta, Chestnuts & Maple Butter
Braised Red Cabbage- Slow cooked with Port, Apples & Festive Spices

****(GF, V, VEO) Gluten Free, Vegetarian & Vegan Option Available**