Christmas Lunch

Booking Form

From £16.95 per person

Advanced booking required

| | | Starters | Mains | Desserts |
|--|------------------------|---|--|--|
| Please complete this form by filling in the names of the people in your party and ticking the relevant boxes for their food order and portion size. Gluten free options available please ask a member of staff for details. Names 1. 2. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. Contact Name: Address: | Adult Child | Roasted Parsnip & Apple Soup (Vg) Prawn & Avocado Cocktail Hog Roast & Apple Pare | Compare the control of the control | Traditional Christmas Pudding Gin Fizz & Elderflower Cheesecake Chocolate & Coconut Torte (Vg) |
| Postcode: | Teleph | none: | | |
| Email*: | | | | |
| 2 course (£16.95/£11.95) | No. of Adults: | | Childre | n: |
| 3 course (£19.95/£15.95) | No. of Adults: Child | | Childre | n: |
| Total no. in party: | Total booking value: £ | | | |
| Deposit paid: £ | Balance outstanding: £ | | | |
| Date of party: | Prefer | red dining tim | ne: | |
| Signature: | | | | |
| * If you wish to receive our email newsletter containing news, events, advice and special offers, please tick this box $\hfill \Box$ | | | | |
| Centre use only | | 0.370 | AT THE | 7 7 |
| Centre Name: | | | | |
| Booking taken by: | | | | ASSE |
| Date: | | | | A 100 M |

Christmas Lunch

Join us for a fabulous festive feast this Christmas season with great food, beautiful decorations and a fantastic atmosphere!

Available daily 12 - 3pm

From 19 November – 23 December



How to book

- 1. Complete the form overleaf.
- 2. Please pop into a participating Squire's Café Bar* and hand your booking form to a member of staff.
- 3. A £5 non-refundable deposit per person to be paid at the time of booking.

Don't forget to make a note of what you have ordered!

All prices are inclusive of VAT. No booking is confirmed until a deposit is received. A £5 non-refundable deposit is required at time of booking. Bookings can only be made in person, not by phone. Cancellations made with less than 24 hours notice will be liable for the full cost of the meal. All items are subject to availability. Not available in conjunction with any other offer or voucher. All food is prepared in a non-gluten free environment, however, if you have any specific requirements please let us know in advance and we will do our best to accommodate.

Menu

From £16.95 per person

Gluten free options available, please ask a member of staff for details.

Advanced booking required.

Starters

Roasted Parsnip & Apple Soup (vg)

Finished with sage oil & croutons.
Served with your choice of white, brown or gluten free roll.

Prawn & Avocado Cocktail

Prawns, diced avocado, shredded lettuce and celery stick, topped with a Marie Rose sauce.

Hog Roast & Apple Pate

Served with caramalised red onion chutney and toasted brioche

Mains

English Rose Roast Turkey

Red Tractor turkey from Hubbard's Farm, served with traditional accompaniments of roast potatoes, chipolatas and seasonal vegetables.

Honey Roast Salmon

Served with new potatoes and green beans, finished with a cranberry, orange and ginger sauce.

Portobello Mushroom, Sweet Potato & Stout Tart (vg)

Served with traditional accompaniments of roast potatoes, and seasonal vegetables.

Desserts

Traditional Christmas Pudding

Served with brandy cream or vanilla ice cream.

Gin Fizz & Elderflower Cheesecake

Gin, lime and elderflower flavoured cheesecake on a gluten free biscuit base, topped with a lime glaze and flakes of golden sugar.

Chocolate & Coconut Torte (vg)

A date and mixed nut case filled with a Belgian chocolate filling, finished with a coconut swirl.

Tea or Filter Coffee

(Vg) = Vegan

^{*} Not available at Chertsey or Frensham.