

# CHRISTMAS FAYRE

TWO COURSES £25 - THREE COURSES £30

## STARTERS

**SOUP OF THE DAY (V) (GFA)**  
WARM SOURDOUGH BREAD

**STUFFED PORTOBELLO MUSHROOM (V)**

GOATS CHEESE, CHIVES, GARLIC & RED PEPPER  
WITH DRESSED SALAD GARNISH

**CLASSIC PRAWN COCKTAIL (GFA)**  
LETTUCE, CUCUMBER, TOMATO, MARIE ROSE SAUCE,  
BROWN BREAD & BUTTER

**CHICKEN & HAM HOCK,  
PEA & LEEK TERRINE (GFA)**

PLUM CHUTNEY, DRESSED SALAD GARNISH &  
TOASTED ARTISAN BREAD

**RED LENTIL, CHILLI & SUNDRIED  
TOMATO PÂTÉ (V) (VGN)**

DRESSED SALAD & TOASTED PITTA BREAD

## MAINS

**TRADITIONAL ROAST TURKEY (GFA)**

PORK SAUSAGE MEAT STUFFING, ROAST POTATOES,  
PIGS IN BLANKETS, BUTTERED SPROUTS, HONEY  
ROAST CARROTS & PARSNIPS, RICH ROAST GRAVY

**MUSHROOM WELLINGTON (V)**

TOPPED WITH BRIE & CRANBERRY SAUCE, ROASTED  
RED PEPPER COULIS, GARLIC SAUTÉED POTATOES,  
SEASONAL GREENS, HONEY-GLAZED CARROTS

**STEAK & MUSHROOM ALE PIE**

HAND CUT SEASONED CHIPS AND  
SEASONAL VEGETABLES

**POACHED HADDOCK WITH  
LEMON BUTTER SAUCE (GF)**

PEA & MINT MASH, WITH SEASONAL VEGETABLES

**ROASTED MEDITERRANEAN  
VEGETABLE & VEGAN FETA  
TARTE TATIN (VGN)**

GARLIC SAUTÉED ROASTED CHERRY VINE TOMATOES,  
TENDERSTEM BROCCOLI & ROASTED RED PEPPER COULIS

## DESSERTS

**APPLE, SULTANA &  
CINNAMON CRUMBLE**  
WITH CUSTARD

**CHRISTMAS PUDDING**  
CREAMY BRANDY SAUCE

**CITRON TART**  
WITH FOREST FRUITS

**RICH CHOCOLATE &  
ORANGE TART (VGN)**  
VEGAN VANILLA ICE CREAM

**SALTED CARAMEL  
CHEESECAKE**  
VANILLA BEAN ICE CREAM &  
TOFFEE SAUCE

(V) - Vegetarian (VGN) - Vegan (GF) - Gluten Free - (GFA) - Gluten Free Available.

A NON-REFUNDABLE £10 DEPOSIT TO BE PAID PER PERSON UPON BOOKING.  
FULL BALANCE PAID 7 DAYS PRIOR TO YOUR BOOKING.  
WE REQUEST THAT YOU PRE-ORDER FOR YOUR PARTY TO ASSIST FOOD SERVICE.

# CHRISTMAS FAYRE ORDER FORM

NAME							
NUMBER OF GUESTS							
TEL							
EMAIL							
GUEST NAME							
DO YOU HAVE ANY ALLERGIES?*							
<b>STARTERS</b>							
SOUP OF THE DAY (V) (GFA)							
STUFFED PORTOBELLO MUSHROOM (V)							
CLASSIC PRAWN COCKTAIL (GFA)							
CHICKEN & HAM HOCK, PEA & LEEK TERRINE (GFA)							
RED LENTIL, CHILLI & SUNDRIED TOMATO PÂTÉ (V) (VGN)							
<b>MAINS</b>							
TRADITIONAL ROAST TURKEY (GFA)							
MUSHROOM WELLINGTON (V)							
STEAK & MUSHROOM ALE PIE							
POACHED HADDOCK WITH LEMON BUTTER SAUCE (GF)							
ROASTED MED VEG & FETA TARTE TATIN (VGN)							
<b>DESSERTS</b>							
APPLE, SULTANA & CINNAMON CRUMBLE							
CHRISTMAS PUDDING							
CITRON TART							
RICH CHOCOLATE & ORANGE TART (VGN)							
SALTED CARAMEL CHEESECAKE							

BOOKING TAKEN BY:
DATE:
DEPOSIT TAKEN: £

## \* FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.

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