

CHRISTMAS PARTY MENU

Two courses £27.95 • Three courses £35.95

TO START

Roasted Parsnip, Dorset Cider and Apple Soup

Sage oil • warm focaccia

Chicken Liver Parfait

Spiced apple chutney • toasted sourdough

Crispy Dorset Brie

Cranberry ketchup • winter leaves • toasted walnuts

Prawn Cocktail

Bloody Mary sauce • baby gem • granary bread

MAINS

Traditional Roast Turkey

Sage and onion stuffing • pigs in blankets • gravy • cranberry sauce

Slow-Cooked Pheasant Casserole

Bacon • chestnut • kale • cider • cream

Salmon en Croûte

Spinach • cream cheese • white wine sauce

Roasted Squash, Mushroom and Chestnut Wellington

Roast potatoes • seasonal vegetables • vegetarian gravy

All main courses above served with roast potatoes & festive vegetables

The Festive Anvil Gobbler

Hot honey fried turkey burger • American cheese • bacon • cranberry ketchup • fries

TO FINISH

Traditional Christmas Pudding

Brandy sauce

Warm Chocolate Brownie

Chocolate sauce • vanilla ice cream

Mulled Wine Poached Pear

Cinnamon crumble • vanilla mascarpone

Dorset Cheese

Biscuits • apple chutney • grapes

£3 supplement

Please tell us about allergies or dietary requirements when ordering.

A £10 per person deposit and advance pre-order are required.

Christmas Party Pre Order

Write the name of each guest and their chosen dishes on one line.

Booking name		Party date	
Telephone		Arrival time	
Email		Guests	

Guest name	Courses 2 or 3	Starter choice	Main choice	Dessert choice	Allergy and dietary notes

Need more rows? Attach a second copy of this page.

Order Summary and Booking Terms

Dish totals

STARTERS	Qty	MAINS	Qty	DESSERTS	Qty
Roasted Parsnip, Dorset Cider and Apple Soup		Traditional Roast Turkey		Traditional Christmas Pudding	
Chicken Liver Parfait		Slow-Cooked Pheasant, Bacon and Chestnut Casserole		Warm Chocolate Brownie	
Crispy Dorset Brie		Salmon en Croûte		Mulled Wine Poached Pear	
Prawn Cocktail		Roasted Squash, Mushroom and Chestnut Wellington		Dorset Cheese	
		The Festive Anvil Gobbler			

Two course guests		x £27.95	£
Three course guests		x £35.95	£
Cheese supplements		x £3.00	£
Total booking value			£
Deposit paid		Date	
Balance due			£

Booking terms

1. A £10 deposit per person is required to confirm the booking. Deposits are non-refundable.
2. Final guest numbers, menu choices and dietary information must be received at least 7 days before the booking.
3. Reductions or cancellations made within 7 days of the booking may be charged at the full menu price.
4. The remaining balance is payable on the day. The booking organiser is responsible for settling the full bill.
5. Please tell us about all allergies and dietary requirements when submitting the pre-order. Although every care is taken, food is prepared in a kitchen that handles all major allergens.
6. Menu items may occasionally change if an ingredient is unavailable. We will provide the closest suitable alternative and advise the organiser where possible.
7. Guests choosing Dorset cheese will be charged the £3 supplement in addition to the menu price.
8. Please arrive at the agreed time. Late arrival may affect the timing of your meal, particularly during busy party periods.

I confirm that I have read and accept the booking terms.

Name		Signature	
Date		Staff member	