

£25.95 per person Mon – Thurs from 26th November 2018 **Christmas Party Nights**

£29.95 per person

Book your table for the Evening Disco - Bar until Midnight Friday 7th 14th 15th 21st, Saturday 1st 8th 15th 22nd & **Thursday 20th December**

To Start

Parsnip, Carrot & Cumin Soup (v) (GF)

Warming blend of cumin, parsnip, carrot, onion & celery soup with cream spice and honey Served with warm bread - Gluten Free Bread Available on request.

Coarse Game & Port Wine Pate (GF)

Coarse textured pate made with seasonal game & duck liver finished With a port & lemon glaze. Served with toast -Gluten Free Bread Available on request.

Panko Breaded Thai Cod & Prawn Fishcakes

Thai seasoned fishcake with cod, prawn & potato rosti coated in panko Breadcrumbs flecked with parsley.

Gruyere Cheese & Beer Croquettes (v)

Made from Gruyere cheese with a light blonde beer, coated in A crispy rustic oat flecked crumb.

Main Course

Local Hand Carved Roast Turkey

filled with cranberry and chestnut stuffing served with roast potatoes, bacon wrapped chipolata sausage, carrots, honey roast parsnips, sprouts & gravy (Gluten free gravy available)

Sea Bass Fillet on a Mediterranean Risotto

Two Sea Bass fillets on a Mediterranean Risotto bed. Served with new potatoes and seasonal vegetables.

Mushroom, Cranberry, Brie & Hazelnut Wellington (v)

Sautéed mushrooms, cranberries & seasonal spinach with hazelnuts, topped with Brie & encased in a puff pastry parcel.

Chianti Braised Blade of Beef (+£2 Supp) (GF)

A succulent British assured blade of beef braised in a Chianti & onion gravy with Chanteney carrots.

All the above are served with Seasonal glazed sprouts, carrots & honey glazed roast parsnips

Christmas Pudding (v)

Traditional Pudding served with Brandy Sauce

Wild Berries Meringue Nest (v) (GF)

A Meringue nest with a topping of whipped cream and Fruits of the Forest Berries

Mascarpone & Lemon Curd Cheesecake

Creamy, zingy fresh mascarpone cheesecake Topped with flaked almonds

Trio of Chocolate Mousse

Layered trio of dark, milk & white chocolate mouse Set on a sponge base.

Strawberry & Prosecco Truffle Desert

A light vanilla sponge base topped with a white chocolate & Prosecco flavoured truffle finished with strawberry glaze, strawberry half and white chocolate decoration

Bennetts Cheese Stack (+£2)

A selection of British & Continental Cheese, served with grapes, celery sticks Savoury Biscuits & Onion Marmalade

To Finish

Warm Mince Pies



Bennetts Christmas Fayre Menu is available from 26th November 2018
Bookings are valid for dining from this menu only
A Deposit of £10.00 Per Person is required to confirm your booking.
All deposits are non-refundable

Your Christmas Booking pre-order form is required 14 days prior to your booking date
The balance of monies must be paid in full 14 days prior to your booking date
Alcohol is not available to persons under the age of 18 years of age
Vouchers and promotional offers are not valid when dining from this menu
Data is held in compliance with the Data Protection Act



Christmas Fayre Booking & Pre-Order Form

(V) Vegetarian ingredients, however some of our preparation methods could affect this. If you require further information, please ask staff. *Contains Alcohol. Some of our fish dishes may contain bones. Whilst all correct preparation procedures are in place all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. If you have a food intolerance, confirmation of allergen information will be available for this menu from mid – November. All allergen information is correct, to the best of our knowledge but can be subject to change between advance booking and dining. Please ask to see the allergen guide. Christmas set menus are not available in conjunction with any promotional activity.

	Date your meal is Booked How many Guests in Your Party Time of Booking	
	posit of £10.00 per person TOTAL required 14 days prior to above Booking Date with per-order selection below	
Name		
Contact No		
Email		
Home		

Your Menu Pre-Order Form

Please insert the number of meals required in the box beside each menu item on the pre-order sheet We regret that we are unable to accept amendments to original menu choice once your pre-order is received

STARTERS	NUMBER REQUIRED	If any of your guests have an allergy,
PARSNIP, CARROT CUMIN SOUP	intolerance or special dietary	
COARSE GAME & PORT PATE		requirements please state below
PANKO THAI FISHCAKES		
GRUYERE CROUQUETTES		
MAIN COURSE		
TRADITIONAL ROAST TURKEY		
SEA BASS		
MUSHROOM WELLINGTON		
CHIANTI BEEF (£2.00 EXTRA)		
DESSERT		
CHRISTMAS PUDDING		
MERINGE NEST		
MASCARPONE CHEESECAKE		
TRIO OF CHOC MOUSSE		
STRAWB PROSECCO TRUFFLE		
CHEESE STACK (£2.00 EXTRA)		
COFFEE (£2.50 EXTRA)		
TEA (£2.00 EXTRA)		

Your Wine Pre-Order Form



If you would like to pre-order wine for your party, please enter bottles required below & your wine will be Served to your table on arrival.

WINE	NUMBER OF BOTTLES REQUIRED
Prosecco	
Sauvignon Blanc Bellefontaine	
Pino Grigio Ancora	
Zinfandelle Rose Burlesque	
Cabernet Sauvignon Bellefontaine	
Shiraz Dry River	



A VERY MERRY CHRISTMAS TO ALL OUR CHRISTMAS CUSTOMERS



