



CHRISTMAS DAY



£95 PER ADULT - £50 CHILDREN

ARRIVE 12 NOON FOR FIZZ - LUNCH SERVED FROM 1PM

FRENCH ONION SOUP (GFO)

CRUSTY BREAD & GRUYERE CHEESE CROSTINI

TRUFFLED WILD MUSHROOMS (VGN)

TOASTED SOURDOUGH AND TARRAGON

CRISPY BLUE CHEESE PARCELS (V)

HONEY & LEMON DRESSING AND BABY LEAVES

KING PRAWN COCKTAIL (GFO)

SEAFOOD SAUCE, MIXED LEAVES, CUCUMBER
& TOMATO AND SLICED BLOOMER BREAD

BLACK PUDDING TOWER

CRISPY BACON, DIJON MUSTARD CREAM
SAUCE AND CRISPY ONIONS

MAINS

TRADITIONAL ROAST TURKEY

SEASONAL VEGETABLES, ROSEMARY ROAST
POTATOES, YORKSHIRE PUDDING, PIGS IN
BLANKETS & SAGE PAN GRAVY

FILLET OF BEEF (GF)

WILD MUSHROOMS, RED WINE REDUCTION,
SEASONAL GREENS & DAUPHINOISE POTATOES

SEA BASS & GARLIC PRAWNS

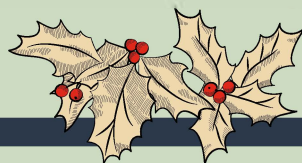
SEA BASS FILLET AND GARLIC PRAWNS WITH
PAPRIKA NEW POTATOES, ROASTED COURGETTE
AND VINE TOMATO WITH A CHIVE HOLLANDAISE

GOATS CHEESE & FIG TART (V)

GOATS CHEESE AND FIG TART WITH A HOUSE SALAD,
LEMON AND MAPLE DRESSING AND ROSEMARY
ROAST POTATOES

CHESTNUT & CRANBERRY STUFFED SAVOY (VGN)

PISTACHIO, SEASONAL GREENS &
CRANBERRY REDUCTION



PUDDINGS

STICKY TOFFEE PUDDING

RUM CUSTARD

CHRISTMAS PUDDING

BRANDY SAUCE

CHOCOLATE CHERRY TART (VGN)

SALTED CARAMEL ICE CREAM

HONEY & THYME PANNACOTTA

SHORTBREAD BISCUIT

LIMONCELLO & ALMOND


POLENTA CAKE (GF)

WITH POURING CREAM

CHEESE BOARD

FRUIT CHUTNEY, GRAPES, CELERY & BISCUITS


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



A NON-REFUNDABLE £20 DEPOSIT TO BE PAID PER PERSON UPON BOOKING.

FULL BALANCE TO BE PAID BY 1ST DECEMBER 2023.

WE REQUEST THAT YOU PRE-ORDER FOR YOUR PARTY TO ASSIST FOOD SERVICE.



CHRISTMAS DAY ORDER FORM

NAME							
NUMBER OF GUESTS			ADULTS			CHILDREN	
TEL							
EMAIL							
GUEST NAME							
DO YOU HAVE ANY ALLERGIES?*							
STARTERS							
FRENCH ONION SOUP (GFO)							
TRUFFLED WILD MUSHROOMS (VGN)							
KING PRAWN COCKTAIL (GFO)							
CRISPY BLUE CHEESE PARCELS (V)							
BLACK PUDDING TOWER							
MAINS							
TRADITIONAL ROAST TURKEY							
FILLET OF BEEF (GF)							
SEA BASS AND GARLIC PRAWNS							
GOATS CHEESE AND FIG TART (V)							
CHESTNUT & CRANBERRY STUFFED SAVOY (VGN)							
PUDDINGS							
STICKY TOFFEE PUDDING							
CHOCOLATE CHERRY TART (VGN)							
LIMONCELLO & ALMOND POLENTA CAKE (GF)							
CHRISTMAS PUDDING							
HONEY & THYME PANNACOTTA							
CHEESE BOARD							
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.

Please go to www.robinsonsbrewery.com for terms and conditions.