

CHRISTMAS DINNER & BUBLE MENU BOOKING FORM

£10.00 per person deposit required at time of booking

Please fill in the form below and hand it in to one of our team behind the bar with your deposit.
Alternatively scan and email to us and one of our team will phone you for the deposit over the telephone.

Date of party 1 6 1 2 2 5 Time of party 1 9 0 0
Organiser Name:
email address:
Tel / Mobile:

Please tick your choice of dish

		MAIN					DESSERT					GLUTEN FREE (Tick if YES)	
	Name	ROAST TURKEY	VENISON PIE	RUMP OF LAMB	ROASTED COD LOIN	FESTIVE NUT ROAST	CHRISTMAS PUDDING	CHEESECAKE	CHERRY PIE	CHRISTMAS CRUMBLE	LEMON SORBET		CHEESEBOARD (£3.00 extra)
1													
2													
3													
4													
5													
6													

GUEST ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS

Please speak to Vince or Leon at The Maypole, then state guests name and allergies, intolerances etc below:

Terms & Conditions

- 1) A deposit of £10 per person – payable upon booking. This deposit is non-refundable. The balance of monies must be paid on the day of the party.
- 2) All bookings will be presented with one bill for the table (no individual payments unless organised in advance with us).
- 3) A discretionary 10% Service charge will be added to all tables
- 4) Vouchers and other promotions are not valid when dining from this menu.
- 5) Bookings are for dining from this menu only
- 6) We reserve the right to change, amend or withdraw the offer at any time without prior notice.
- 7) We promise not to pass your data onto third parties.

Staff Use Only

Date Received D D M M Y Y Deposit Amount: £ Received by: Payment Method:



Christmas Dinner & Buble MENU

Tues 16th December
Arrive 7:00pm
Dinner served 7:30pm
Formal dress encouraged

Enjoy the show of iconic Christmas and Ratpack hits of Michael Bublé while you dine

£55.00
per person



Arrival

Prosecco and Canapés

Main

Traditional Roast Turkey

Slices of succulent roast turkey breast. Served with roast potatoes, sage and onion stuffing and a Priors Hall pig in blanket.

Can be Gluten Free

Venison Bourguignon Pie

Slow cooked British venison in a rich red wine sauce. Encased in a shortcrust pastry. Served with creamy mashed potato.

Pan Fried Rump of Lamb

Tender sliced lamb with a classic mint and redcurrant gravy, served with roast potatoes.

Can be Gluten Free

Roasted Cod Loin

A succulent cod loin, seasoned and roasted. Served with a creamy white wine, dill and prawn sauce and new potatoes.

Can be Gluten Free

Festive Nut Roast

A delicious homemade nut roast containing cranberries and chestnuts for that festive touch. Served with vegetable gravy and roast potatoes.

Vegan

All main meals are served with Seasonal Vegetables

Dessert

Luxury Christmas Pudding

A rich traditional Christmas pudding, packed with fruits and a hint of brandy. Served with brandy sauce.

Can be Gluten Free

Chocolate & After-eight Cheesecake

Cheesecake mixed with chopped After Eight and chocolate curls on a digestive biscuit base and finished with an After Eight and icing sugar. Served with a mint chocolate ice cream

Vegan Cherry Pie

Like mother used to make. An individual vegan short crust pastry pie filled with delicious black cherries.

Served with custard. *Vegan*

Christmas Crumble

This warm, comforting crumble combines tender apples and pears with a hint of festive spices and a splash of sherry. The buttery crumble topping makes it a perfect holiday dessert. Served with custard

Lemon Sorbet

3 scoops of refreshing and zingy lemon flavour.

Made from Italian lemon juice and organic lemon oil. Served with a wafer.

Can be Gluten Free

Maypole Cheeseboard (£3.00 supplement)

Selection of cheeses, crackers, fruit and a festive chutney.

Can be Gluten Free

To Finish

Tea or Coffee & Chocolates

£55 person

Telephone to book 01371 831599

Please inform our team of all dietary requirements prior to your reservation. A discretionary 10% service charge will be added to all tables, this is paid directly to our staff to say thank you for their service.