

CHRISTMAS 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.

[illegible]

Please tick your choice of dish

[illegible]

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: Deposit Amount: £ Received by: Payment Method:



Starter

Winter Vegetable Soup

Hearty, chunky vegetable soup. Served with a warm oven baked roll.

Chicken Liver Pâté

A tasty homemade chicken liver and smoked bacon pâté, laced with port. Served with toast sour dough bread, salad garnish and chutney.

Can be Gluten Free

Breaded Brie Wedges

3 breaded brie wedges served on a bed of beetroot, with a pot of fruit jelly and a salad garnish.

King Prawn and Crab Cocktail

Large succulent King Prawns & White crabmeat in Marie rose sauce and served with brown bread and a salad garnish. *Can be Gluten Free*

Garlic & Spinach Stuffed Mushroom

A large portabella mushroom stuffed with spinach pan fried in garlic butter, topped with melted cheddar on a tomato & Basil sauce. Served with a salad garnish. *Vegan – can be Vegan on request*

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

2 courses £30.00 3 courses £35.00

Telephone to book 01371 831599

Available Tuesday to Saturday from 2nd to 24th December

Bookings Only - £10.00 deposit per person

Pre-order required 7 days before booking

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.