

CHRISTMAS FAYRE MENU BOOKING FORM

Name.....

Company.....

Tel: (Day).Tel: (Evening).

Number in Party.....

Date of Reservation..... Time.....

Please complete this form **ONLY AFTER** having made your provisional booking by telephone. Complete your parties' menu selection and post this form to Crofters for the attention of the manager at least 7 days prior to your booking.

MENU SELECTION (number of each dish required)

Crofter's Classic Prawn Cocktail, Bread & Butter

Beetroot Cured Salmon, Creme Fraiche & Caviar

Spiced Parsnip Soup, Crispy Bacon & Thyme

Smoked Duck Salad, Celeriac Remoulade

Gruyere Cheese & Leek Tartlet, Herb Salad

Roast Suffolk Turkey Breast, with all The Trimmings

Slow Roasted Sirloin of Beef, Duck Fat Roast Potatoes, Horseradish

Pugh's Roast Suckling Pig, Apple Sauce, Creamed Potatoes

Pan Fried Salmon, Buttered Greens, Lemon Butter Sauce

Caramelised Onion, Goat's Cheese Gnocchi & Madeira Glaze

Traditional Christmas Pudding, Brandy Sauce and Thick Cream

Vanilla Panacotta, Cherry Compote & Macaroons

Dark Chocolate Mousse, Hazelnut & Chocolate Nut Cookies

Toasted Waffles, Caramelised Banana, Toffee Sauce

British Cheeses, Celery, Grapes and Biscuits

Please make cheques payable to **CROFTERS**

To avoid any confusion on the day please retain a copy of this form.
Please advise us at least one week prior if there are any alterations.