

# Booking Form

Please reserve a table for.....persons

Christmas Fayre Menu on..... at.....pm

Christmas Day Menu 25th December, 12pm for service at 12.30pm

Christmas Afternoon Tea..... at.....pm

Name: .....

Address: .....

Tel No: .....

Please indicate below the amount of choices for your party:

Starters: ..... No of: .....

Mains: ..... No of: .....

Desserts: ..... No of: .....

**TERMS & CONDITIONS**  
We require a **non-refundable deposit** of £10 per head for our Christmas Fayre menu or £20 per head for our Christmas Day menu to confirm your booking. The balance for Christmas Day bookings is to be made no later than 1st December 2024. We request that you pre-order for your party to assist food service. Menu prices are per person. VAT at the current rate is included, subject to change. Should a dish become unavailable due to difficulties with suppliers, we will contact you immediately with a proposed alternative for you to consider. Dishes may change due to seasonal menu changes. Should this occur we will contact you in advance. Food allergies and intolerances - we do operate a multi-use kitchen, before you order your food and drinks please speak to a member of staff if you want to know about our ingredients.

## Christmas Afternoon Tea

**£17 per person**

### Sandwich Selection:

Roast Breast of Turkey with Sage, Onion & Rosemary Stuffing  
Cheddar Cheese & Sweet Pickle (v)

Roast Ham, Mustard & Rocket

### Sweet Selection:

Mince Pie with Clotted Cream  
Chocolate Brownie Bites  
Coffee & Walnut Cake Bites

Pot of freshly brewed tea or cup of filtered coffee

*Why not make it extra special and add a glass of fizz...*

## Gift Vouchers

Why not treat someone special this Christmas

Give the gift of a Broad Oak Pub Company gift voucher

Vouchers are available in £20 denominations the ideal Christmas gift for friends, relatives or work colleagues

## New Year's Day Breakfast

**£12 per person**

If you've had a busy New Year's Eve or want to start 2024 the right way, then let us take the strain and join us between 10am and 11.30am for a hearty breakfast!

### Our breakfast choice:

Freshly baked pastries  
Hot toast, butter and preserves  
Assorted fresh juices, tea and coffee

### PLUS

Full English Breakfast including:  
Bacon, sausage, fried egg, black pudding, grilled tomato, baked beans, sautéed mushrooms and hash browns.

Please contact your nearest Broad Oak Pub directly to book



# Christmas and New Year Menus



# Celebrate a very traditional Christmas with us

Christmas is the most wonderful time of year and at The Broad Oak Pub Company we believe there's no better place to enjoy it than in a traditional British pub. It doesn't matter whether you are two years old or 102, the smell of a roaring log fire, low ceilings decorated with boughs of holly and some of the best seasonal British food and drink makes the festive period really special.

We've created some special Christmas menus to see you right through the festive period. We have a fantastic Christmas Fayre menu plus our special four course Christmas Day menu, all served and prepared to the highest standard using the best local ingredients.

Our pubs will be decked out with boughs of holly in time for our first Noël on Friday 22nd November, so make a date with us now.

Warmest season's greetings from everyone at  
The Broad Oak Pub Company

For details of all our pubs where you can spend Christmas please visit:

[www.broadoakpubcompany.co.uk](http://www.broadoakpubcompany.co.uk)

## Christmas Fayre Menu

Also available on Boxing Day  
**2 Courses for £24 or 3 courses for £29**

### Starters

- Roast Chestnut & Parsnip Soup served with crusty bread
- Chicken Liver & Brandy Parfait with fig relish and toasted ciabatta
- Moroccan Houmous with crisp breads and chard crudites (vg)
- Smoked Haddock, Chive & Potato Fish Cake with caper mayonnaise
- Baked Flat Field Mushroom with goats cheese and herb dressing (gf)



### Mains

- Traditional Roast Breast Of Turkey bacon wrapped chipolata, stuffing and gravy
- Sliced Maple & Mustard Glazed Gammon Roast with Cumberland sauce
- Grilled Hake Fillet with a garlic spinach and white wine cream sauce (gf)
- Roast Chicken Breast with a creamy Somerset brie and mushroom sauce (gf)
- Mediterranean Vegetable & Basil Tart with herb oil (vg)

All served with roast potatoes, new potatoes and seasonal vegetables



### Desserts

- Rich Christmas Pudding served with brandy sauce
- Warm Apple Frangipane Tart served with Madagascan vanilla ice cream
- Crème Brûlée Tartlet served with fresh raspberries and whipped cream
- Warm Bread & Butter Pudding with mixed fruit and spices, served with custard
- Sticky Toffee Pudding served with vegan vanilla ice cream (vg)



### Coffee & Homemade Mince Pies



2 Courses: Starter and Mains or Mains and Dessert with Coffee and Mince Pie, 3 Courses: Starter, Mains and Dessert with Coffee and Mince Pie  
(v) suitable for vegetarians (ve) suitable for vegans (gf) gluten free dish. We can offer some dishes as a gluten free option, please ask a member of staff

## Christmas Day Menu

**4 Courses for £85 per person**

*Separate children's menu available, please ask*

### Starters

- Sweet Potato, Butternut Squash & Sage Soup served with crusty bread and butter (v)
- Baby Camembert With Cranberry & Parsley Crumb served with toasted bread sticks (v)
- Smoked Salmon & King Prawns with dill herb oil, rocket leaves and a citrus crème fraiche
- Bourbon Glazed Pork Belly served with honey and soy dressed leaves
- Spiced Tofu & Vegetable Skewer with a tomato and lime salsa (ve)



### Mains

- Traditional Roast Breast Of Turkey with bacon wrapped chipolata, stuffing and gravy
- Seared Rib Eye Steak with a roast pepper and olive caponata and wilted spinach (gf)
- Blackened Cajun Salmon Supreme with grilled cherry vine tomatoes and fine beans, with a beurre noisette (gf)
- Smoked Bacon Wrapped Pork Fillet On Wild Mushrooms with a brandy and pink peppercorn cream sauce (gf)
- Cauliflower, Kale & Chestnut Bake in a rich tomato sauce and rosemary crust (ve) (gf)

All served with roast potatoes, new potatoes and seasonal vegetables



### Desserts

- Traditional Christmas Pudding served with brandy sauce
- Warm Panettone Bread & Butter Pudding served with crème anglaise
- White Chocolate & Cranberry Cheesecake served with red fruits and pouring cream (gf)
- Tipsy Laird a Scottish trifle of whisky soak sponge, custard, fresh raspberries and whipped cream
- Baked Pecan Tart & Caramel Sauce served with fresh blackberries and Madagascan vanilla ice cream



### Cheeseboard To Share



### Coffee & Homemade Mince Pies



(v) suitable for vegetarians (ve) suitable for vegans (gf) gluten free dish. We can offer some dishes as a gluten free option, please ask a member of staff