

# The Compass Tavern Booking Form

Party Name.....

Contact Name.....

Contact No.....

Number of People.....

Date of Booking.....

Total Deposit due for Festive Party at £5 per person = £

All balances for the Festive Party to be paid within 7 days of booking

Simply enter persons' names below and then put the number in each box that references the choice of meal you would like for your starters, mains and desserts. (All menu choices subject to availability.)

Names


Starter	Main Course	Dessert

The Compass Tavern

# Christmas Menu

# Christmas Menu

2 Courses £32

3 Courses £38

## Starters

**Butternut Squash & Sweet Potato  
Soup & Croutons** (V) (VG) (GF)

**Chicken Liver Pâté**  
Served with melba toast & cranberry jelly

**Arancini** (V)  
Goats cheese and caramelised onion,  
mixed leaf & a balsamic glaze

**Smoked Salmon & Crab Parcels**  
On a bed of rocket leaves & chilli dip

## Mains

**Festive Roast Turkey** (GFO)  
With pigs in blankets, parsnips, sprouts,  
carrot, swede mash, red cabbage with  
sage & onion stuffing, roast potatoes  
& gravy

**Festive Roast Beef Sirloin** (GFO)  
With pigs in blankets, parsnips, sprouts,  
carrot, swede mash, red cabbage with  
sage & onion stuffing, roast potatoes  
& gravy

**Festive Burger** (GFO)  
6oz Beef smoked cheese smoked bacon,  
turkey laced in homemade gravy, in a  
sourdough bun, served with roast  
parsnip crisps

**Salmon**  
Pan fried fillet of salmon with asparagus,  
homemade bubble and squeak with a  
honey & orange sauce

**Beetroot Wellington** (V) (VGO) (GF)  
Hand made, individual portion, suitable  
for meat-free, roast potatoes, sprouts,  
carrot, swede mash, red cabbage  
& gravy

(V) Suitable for Vegetarians. (VG) Suitable for Vegans  
(GF) Gluten Free. Items on this menu may contain nuts.  
(GFO) Gluten Free option available.

All our food is prepared in a kitchen where nuts, gluten  
and other allergens are present and our menu descriptions  
do not include all ingredients. If you have a food allergy,  
please let us know before ordering.

Full allergen information is available on request.

## Desserts

**Christmas Pudding** (GF)  
With Sherry Custard

**Swiss Baby Pavlova**  
Pavlova filled with Kirsch flavoured  
cream, topped with black cherries,  
glazed then decorated with  
Belgian chocolate

**Apple & Mincemeat Frangipan**  
In a short crust pastry case, a generous  
layer of mincemeat topped with our  
frangipane and bramley apples decorated  
with a pastry lattice

**Chocolate Fudge** (VG)  
With salted caramel sauce

**Duo of Ice Cream Selection**

## Followed by

**Tea, Coffee and Mince Pies**

**Optional Substitute: £5  
Cheese Board**  
Cheddar, Red Leicester, Brie & Stilton  
with a caramelised onion chutney.

Teas and coffees available