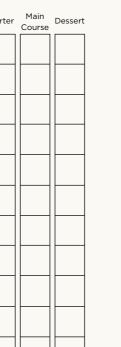
The Compass Tavern Booking Form

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.)

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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



Tea, Coffee and Mince Pies

Optional Substitute: £5 Cheese Board

Cheddar, Red Leicester, Brie & Stilton with a caramelised onion chutney.

Teas and coffees available