

MS

BOOKING FORM

CHRISTMAS FAYRE ☐ CHRISTMAS DAY ☐

Date Time

Contact Name

Number in Party Children

Address

Postcode

Email

Tel No

STARTERS ADULT CHILD

.....
.....
.....
.....

MAINS

.....
.....
.....
.....

DESSERTS

.....
.....
.....
.....

Deposit Paid: £ Date:

Christmas party bookings - Please bring your booking form with 50% deposit, the balance to be paid 14 days before your party. Minimum numbers of 4 and must be pre ordered. Please fill in a booking form and return to us before 28th November.

MALT SHOVEL

Main St, Brearton, Knaresborough HG3 3BX
Tel: 01423 862929

Food Allergies and Intolerances - Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-in- gredient kitchen environment. Some fish may contain small bones.

CHRISTMAS FAYRE

Monday 23rd November - Wednesday 23rd December

2 Courses £29.95 ★ 3 Courses £34.95

STARTERS

Tempura Prawns

crispy tempura prawns with a sweet chilli dip

Leek & Potato Soup

chef's classic leek and potato soup, served with warm bread

Vegetable Spring Rolls

crispy vegetable spring rolls with sweet chilli sauce

Halloumi Bites

golden halloumi bites with a sweet chilli dip

MAIN COURSES

Traditional Roast Turkey

roast turkey with all the traditional Christmas trimmings, roast potatoes and rich gravy

Fish & Chips

crispy battered fish, triple-cooked chips, mushy peas and tartare sauce

Braised Lamb Shoulder

slow-braised lamb shoulder, creamy mash, seasonal vegetables and rich gravy

Sea Bass

pan-roasted sea bass with buttered winter greens & new potatoes

DESSERTS

Sticky Toffee Pudding

warm sticky toffee pudding with rich toffee sauce

Christmas Pudding

traditional Christmas pudding with brandy sauce

Winter Trifle

layers of winter berries, custard, sponge and chantilly cream

Vanilla Ice Cream

a scoop of creamy vanilla ice cream

CHRISTMAS DAY

Friday 25th December

★ £99 PER PERSON ★

★ Fizz or orange juice on arrival ★

STARTERS

Leek & Potato Soup

classic leek and potato soup served with chef's Italian herb croutons

Seafood Shell

smoked salmon, cold water prawns & a salmon mousse served in a seafood shell

Ham Hock Terrine

pressed ham hock terrine served with piccalilli & festive jam

MAIN COURSES

Roast Turkey Breast

roast turkey with all the traditional Christmas trimmings, roast potatoes and rich gravy

British Sirloin Steak

sirloin steak with peppercorn sauce and triple-cooked chips

Mushroom Bourguignon Pie (Ve, gf)

rich red wine-braised mushrooms, shallots and herbs topped with golden pastry, served with seasonal vegetables and gravy

DESSERTS

Dark Chocolate Tart

rich chocolate tart served with raspberries

Christmas Pudding

traditional Christmas pudding with warm brandy sauce

Berry Trifle

winter berries layered with sponge, custard and chantilly cream