

BOOKING FORM

CHRISTMAS FAYRE ☐ CHRISTMAS DAY ☐

Date Time

Contact Name

Number in Party Children

Address

Postcode

Email

Tel No

STARTERS	ADULT	CHILD
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MAINS	ADULT	CHILD
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DESSERTS	ADULT	CHILD
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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.



CHURCH HOUSE

Buxton Rd, Congleton, Buglawton, CW12 2DY
Tel: 01260 272466

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 £24.95 ★ 3 Courses £29.95

STARTERS

Creamy Mushroom & Chestnut Soup (v)

earthy mushrooms & sweet chestnut flavours, finished with crispy sage

Duck & Orange Pate

cranberry & apple chutney, pickled onions & toasted bloomer

Black Pudding & Cheddar Rosti

packed with cheddar cheese & black pudding, topped with a fried egg and tangy tomato & chilli jam

Seafood Lasagne

blend of crab, prawns & smoked haddock layered with pasta smothered in white wine bechamel, topped with parmesan & chives

MAIN COURSES

Traditional Roast Turkey (gfa)

with all the trimmings

Beetroot Wellington (v)

with all the trimmings

Beef Bourguignon

slow braised beef in a rich sauce with bacon, mushrooms & baby onions, served over creamy mash with roasted carrots

Fish Pie

prawn, salmon, smoked haddock & crab, in a rich white sauce topped with cheesy mash, served with roasted carrots & green veg medley

Festive Seitan Roast (v, gf)

cranberry & apricot couscous, roasted carrots & red wine jus

DESSERTS

Gingerbread Cheesecake & Cream

Traditional Christmas Pudding & Brandy Sauce

Lemon Posset & Brandy Snaps (v, gf)

Cheeseboard (+ £2.95)

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CHRISTMAS DAY

★ £84.95 per person ★

STARTERS

Creamy Mushroom & Chestnut Soup (v)

earthy mushroom & sweet chestnut flavours, finished with crispy sage

Twice Baked Cheddar Soufflé (v)

green salad, honey & mustard dressing

Duck Orange Pâté

topped with orange jelly, with cranberry & apple chutney, pickled onions & toasted bloomer

Prawn & Smoked Salmon Cocktail

malted bloomer, hot sauce & green salad

Champagne Sorbet

MAIN COURSES

Traditional Roast Turkey (gfa)

with all the trimmings

Slow Braised Daube of Beef

buttered sprouts, roasted carrots, creamy mash & red wine jus

Beetroot Wellington (v)

with all the trimmings

Pan Fried Salmon

celeriac purée, crispy kale, crushed potatoes & chive butter

Festive Seitan Roast (v, gf)

cranberry & apricot couscous, roasted carrots & red wine jus

Jingle Bells Burger

beef burger, stilton, port braised onions & cranberry sauce, roast potatoes & gravy

DESSERTS

Spiced Apple Tarte Tatin

vanilla ice cream & gingerbread syrup

Chocolate Chip Panettone

bread & butter pudding, vanilla custard

Clementine Posset (v, gf)

shortbread, ginger crumble

Traditional Christmas Pudding

with brandy sauce