

Available all day, every day from 21st November to 24th December 2023



CHRISTMAS FAYRE

2 Courses £22.95pp - 3 Courses £27.50pp

Children's menu available on request - please enquire at the time of booking

Starters

Spiced Winter Vegetable Soup (ve) Warm bread
Pressed Ham and Chicken Terrine Celeriac remoulade, apricot purée
Classic Prawn & Crab Cocktail Baby gem, apple, bloody Mary sauce and brown bread
Glazed Goat's Cheese (v) Cranberry, beetroot & spinach salad
and a fig, pear & white Balsamic dressing

Mains

Roast Turkey Sage & onion sausage meat stuffing, pig in blanket and traditional vegetables

Plant Based Wellington (ve) Filled with beetroot and spinach, served with roast potatoes, squash, sprouts and cranberry & thyme gravy

Braised Feather Blade of Beef Pearl onions, smoked bacon & mushroom sauce, Cheddar mashed potatoes and traditional vegetables

Pan Fried Sea Bass Fillet Tomato, chilli and fennel butter, sautéed potatoes, stem broccoli, spinach and olives

Desserts

Traditional Christmas Pudding (v) Thick brandy sauce (Vegan option available on request)

Crème Brulée Tart (v) Glazed with sugar and served with vanilla ice cream

Chocolate Fondant (v) Clotted cream ice cream and cherry sauce

Lemon & Lime Cheesecake (v) Mixed berry coulis and thick cream





Group Name			Contact Name													
Tel /Mobile No.		Emai	il Ad	dres	S											
Date of Booking Date of		Event					No. ir	Gro	oup		Ti	me F	Reqd			
Please enter your name(s) below and tick your chosen menu items - please indicate any children in your group and their ages as appropriate.			Children Under 11 years	Spiced Winter Vegetable Soup (ve)	ΓAR	TEF	RS		MA	INS	Pan Fried Sea Bass Fillet] I	D	ESS	Chocolate Fondant (v)	Lemon & Lime Cheesecake (v)
If you would like to receive further information about events, special offers and promotions via email or text message, please tick here \square .		Pressed Ham and Chicken Terrine			Classic Prawn & Crab Cocktail	Glazed Goat's Cheese (v)	Roast Turkey	Plant Based Wellington (ve)	Braised Feather Blade of Beef			(v) 81				
By giving your consent to join our mailing list, you are agreeing to our privacy policy that governs how your data will be processed. Our privacy policy can be found at: www.hydesbrewery.com/privacy-policy. You can stop receiving information at any time by clicking on the Customer Preference Centre link on the communication we send you. NAME												Traditional Christmas Pudding (v)	Crème Brulee Tart (v)			
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To reserve a table for our Christmas Fayre menu, please complete the order form overleaf, alternatively you can telephone us and speak to a member of the management team.

In order to help us maintain the highest possible standards of service during your visit, we would ask you to complete the order form for all members of your party and email directly to us at least one week before your booking or hand to a member of our team (please see our website for contact details).

- ** Bookings for Christmas Fayre menu require a deposit of £10.00 per person (£5 per child)
- # All deposits must be paid in order to guarantee your booking
 - * Please note that deposits are non-refundable

Please contact us direct regarding your booking, 48 hours notice of any cancellation is required.

Refunds in this instance, will be at the discretion of the management.

Please note our festive menus are extremely popular and we would therefore recommend that you book early to avoid disappointment.

Full allergen information is available on request. Please ask our team for details when ordering both food and drink.

Despite our best efforts, we are unable to guarantee that our dishes are free from any allergen.

Key: (v) vegetarian (ve) vegan. Gluten free options available on request.

Adults need around 2000 kcal a day. If you require calorific details please ask a member of our team.

