

# FESTIVE MENU PRE-ORDER FORM

3 courses **£29.95**

Please complete the booking form below – you can drop it in to us or email it over – and then to secure your booking, we will need your non-transferable and non-refundable deposit. Payment of your deposit confirms you have read, understood and are accepting the booking terms and conditions.

NAME:

COMPANY:

PHONE:

EMAIL:

NUMBER OF GUESTS:

DATE OF PARTY:  DD  MM

TIME OF ARRIVAL:

By giving us your email address it means you're happy to sign up to receive updates and offers from us every now and again

NAME OF GUEST

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## STARTERS

Crispy duck leg croquette, chicken liver pâté, fig chutney and charred sourdough

Spiced carrot & ginger soup topped with toasted sunflower seeds and garlic oil, served with charred sourdough (v)

Oak-smoked salmon, orange & fennel slaw, whipped goat's cheese and charred sourdough

Mulled wine poached pear, Stilton, candied walnut & chicory salad with a blue cheese dressing

Roasted beetroot, red onion & smoked tomato tarte tatin with a green salad and balsamic glaze (ve)

## MAINS

Roasted breast of turkey, chestnut & apricot stuffing, duck fat roasted potatoes and a pig in blanket, served with maple-roasted root vegetables, buttered sprouts and turkey gravy

Chestnut mushroom and lentil pie topped with cauliflower mash, served with roast potatoes, steamed kale and maple-roasted root vegetables (ve)

Slow-braised beef, horseradish mash, star anise roasted carrots, buttered kale and red wine sauce

Roasted butternut squash risotto with crispy sprouts, sage and Old Winchester cheese (v)

Oven-roasted cod loin, braised puy-lentils, crispy sprouts and salsa verde sauce

## DESSERTS

Steamed Christmas pudding with spiced fruit compote and spiced brandy custard (v)

Goaty dark chocolate brownie, chocolate ice cream, honeycomb and butterscotch sauce (v)

Clementine & ginger trifle topped with honeycomb and orange zest (v)

Vegan cookie loaf cake, raspberry coulis and vegan vanilla flavoured ice cream (ve)

Poached pear & almond tart, dotted cream and warm vanilla custard (v)

# FESTIVE MENU PRE-ORDER FORM

*(Continued)*

NAME OF GUEST									
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**STARTERS**

<i>Crispy duck leg croquette, chicken liver pâté, fig chutney and charred sourdough</i>									
<i>Spiced carrot &amp; ginger soup topped with toasted sunflower seeds and garlic oil, served with charred sourdough (v)</i>									
<i>Oak-smoked salmon, orange &amp; fennel slaw, whipped goat's cheese and charred sourdough</i>									
<i>Mulled wine poached pear, Stilton, candied walnut &amp; chicory salad with a blue cheese dressing</i>									
<i>Roasted beetroot, red onion &amp; smoked tomato tart tatin with a green salad and balsamic glaze (ve)</i>									

**MAINS**

<i>Roasted breast of turkey, chestnut &amp; apricot stuffing, duck fat roasted potatoes and a pig in blanket, served with maple-roasted root vegetables, buttered sprouts and turkey gravy</i>									
<i>Chestnut mushroom and lentil pie topped with cauliflower mash, served with roast potatoes, steamed kale and maple-roasted root vegetables (ve)</i>									
<i>Slow-braised beef, borsarudish mash, star anise roasted carrots, buttered kale and red wine sauce</i>									
<i>Roasted butternut squash risotto with crispy sprouts, sage and Old Winchester cheese (v)</i>									
<i>Oven-roasted cod loin, braised puy-lentils, crispy sprouts and salsa verde sauce</i>									

**DESSERTS**

<i>Steamed Christmas pudding with spiced fruit compote and spiced brandy custard (v)</i>									
<i>Goody dark chocolate brownie, chocolate ice cream, honeycomb and butterscotch sauce (v)</i>									
<i>Clementine &amp; ginger trifle topped with honeycomb and orange zest (v)</i>									
<i>Vegan cookie loaf cake, raspberry coulis and vegan vanilla flavoured ice cream (ve)</i>									
<i>Poached pear &amp; almond tart, doited cream and warm vanilla custard (v)</i>									

**FESTIVE DRINKS** (Please tick and state the quantity for each bottle)

SPARKLING							✓ Quantity
Favola Prosecco Doc, Italy 11.5%.....	£28.00	<input type="checkbox"/>					_____
<b>CHAMPAGNE</b>							
Moët & Chandon Impérial, France 12%.....	£52.00	<input type="checkbox"/>					_____
Moët & Chandon Rosé Impérial, France 12%.....	£57.00	<input type="checkbox"/>					_____
Veuve Clicquot Yellow Label, France 12%.....	£62.00	<input type="checkbox"/>					_____
Veuve Clicquot Rosé, France 12.5%.....	£72.00	<input type="checkbox"/>					_____
Dom Pérignon Vintage Blanc, France 12.5%.....	£150.00	<input type="checkbox"/>					_____
Krug Grand Cuvée, France 12%.....	£165.00	<input type="checkbox"/>					_____

# FESTIVE MENU PRE-ORDER FORM

## *Terms & Conditions*

### PAYMENT & DEPOSIT

Your Christmas booking with us is confirmed once we have received a booking form with your signature and also your non-transferable and non-refundable deposit payment. This booking form can be sent by a member of our team or downloaded from our website.

For all drinks and canapé bookings we'll need a 25% deposit of the total amount please.

For all Festive menu, Boxing Day and New Year's Day sit down meals we'll need a non-transferable and non-refundable deposit of £10 per person and for all Christmas Day bookings a £20 deposit per person and a £10 deposit per child. Full payment for Christmas Day must be made by 1st December 2019.

We'll make sure that your deposit is deducted from your final bill.

We never charge for reserving an area of our pub, however, depending on the date of your booking and number of people we may require a minimum spend but we'll let you know when you make your booking with us.

If you are paying by company cheque please make sure that you pop in with your cheque at least 10 working days before your Festive party so that we can make sure funds are cleared.

All outstanding balances must be paid on or before the day of your Festive party – unfortunately we can't invoice for payment after your event.

### CHANGES & CANCELLATIONS

We understand that things change and the number of guests may increase or decrease – if this happens we'll just need the final number attending your Festive party at least 7 working days before your booking.

If, for whatever reason, a guest at your party can't make it, please call the pub at least 24 hours before you are due to arrive for your Festive booking otherwise we will have to charge you the full menu price.

### OFFERS

To take advantage of our offer of a free Prosecco reception, your Festive meal must be booked and the deposit paid on or before 31st October 2019.

A free Prosecco reception will include one glass (125ml) of Prosecco per person at your Festive party (\*over 18's only), a soft drink will be offered as an alternative.

One party organiser for each Christmas party booking will receive a £20 gift voucher on the day of the booking, as a thank you for choosing us. This gift voucher can be used in exchange for food and drink with us in January 2020. Your gift voucher can't be exchanged or sold for cash.

### A FEW FINAL BITS

When you confirm your final numbers we will also need your full menu choices at least 14 working days before your booking, so it gives us plenty of time to prepare.

We would be really grateful if you could arrive on time for your Christmas booking – it will help make your booking go as smoothly as possible. If you do think you'll be late please give us a call.

If any of your guests look younger than 25 please ensure they bring a valid passport or driving license as proof of identification and age. Alcohol is not available to persons under 18 years of age.

All prices include VAT.

We promise not to pass your information on to third parties. Data is held in accordance with the Data Protection Act 1998. Data controller: Revere Pub Company, 4th Floor, 36 Bennetts Hill, Birmingham, B2 5SN.

And finally, if there is anything we can do to make your Christmas bash extra special just let us know – we love a challenge!