

Christmas Fayre & Party Nights Booking & Pre Order Form

STARTERS	QTY
Rudolph's Rocket Fuel Soup	
Melon Cocktail	
Creamy Garlic Mushrooms	
Farmhouse Chicken Pate	
MAINS	
Traditional Roast Turkey	
Beef Bourguignon	
Honey & Garlic Glazed Salmon	
Beetroot & Butternut Squash Wellington	
DESSERTS	
Traditional Christmas Pudding	
Vanilla Bean Cheesecake with Winter Berries	
Chocolate Sponge	
Christmas Crumble	
Cheese & Biscuits (£2.50 sup)	

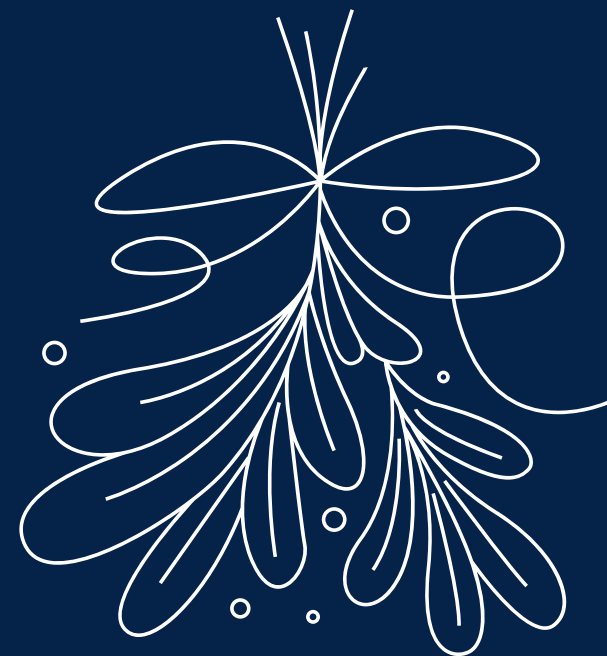
NAME:	
TEL NO:	
EMAIL ADDRESS:	
BOOKING DATE:	
PARTY SIZE:	
DEPOSIT PAID:	

Christmas Day Booking & Pre Order Form

STARTERS	QTY
Honey Roast Parsnip & Apple Soup	
Baked Ham Hock Pots	
Brie & Caramelised Pear Tart	
Duck, Chicken & Sour Cherry Terrine	
MAINS	
Traditional Roast Turkey	
Duo of Lamb	
Curried Cod	
Caramelised Onion, Squash & Spinach Pastry	
DESSERTS	
Chocolate & Orange Panettone	
Roasted Pineapple & Passion Fruit Pavlova	
Black Forest Cheesecake Bombe	
Cheese & Biscuits	

NAME:	
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Christmas at ✨ The Birch Tree 2024



Christmas Fayre

29th November – 21st December

3 Course Menu – £27.50

Party Nights with Entertainment – £40

STARTERS

Rudolph's Rocket Fuel Soup – Carrot, Parsnip & Potato with Crusty Bread

Melon & Mango Cocktail

Creamy Garlic Mushrooms on Granary Toast

Farmhouse Chicken Pate with Chutney & Toast

MAINS

All main courses are served with Roast & Mash Potatoes & Fresh Vegetables

Traditional Roast Turkey served with all the trimmings

Beef Bourguignon – Tender Beef, Baby Onions & Red Wine

Honey & Garlic Glazed Salmon on a Bed of Prawn & Spring Onion Risotto

Beetroot & Butternut Squash Wellington

DESSERTS

Traditional Christmas Pudding, served with Brandy Sauce

Vanilla Bean Cheesecake with Winter Berries

Chocolate Sponge served with either Custard, Cream or Ice Cream

Christmas Crumble served with either Custard, Cream or Ice Cream

Cheese & Biscuits £2.50 supplement

**DEPOSITS OF £5 REQUIRED TO SECURE THE BOOKING
NON REFUNDABLE IF CANCELLED ON DAY OF
BOOKING**

Party Night Dates & Acts

**PARTY NIGHTS WITH ENTERTAINMENT
£40.00 PER PERSON**

29TH NOV – TINA TURNER

6TH DEC – FANNY BURNS CABARET

7TH DEC – MICHAEL BUBLÉ

13TH DEC – FREDDIE MERCURY



**DEPOSITS OF £10 REQUIRED TO SECURE THE BOOKING
NON REFUNDABLE IF CANCELLED ON DAY OF
BOOKING**

**NEED A PRIVATE PARTY FOR YOUR BUSINESS
PLEASE ASK US ABOUT OUR PRIVATE HEATED
MARQUEE WITH FULLY LICENCED BAR**

Christmas Day

Adults – £80 Per Head

**Children 10 years and under – £40 per head
(We can substitute alternative selections for children)**

STARTERS

Honey Roast Parsnip & Apple Soup

Baked Ham Hock Pots

Brie & Caramelised Pear Tart

Duck, Chicken & Sour Cherry Terrine

MAINS

All main courses are served with Roast & Mash Potatoes & Fresh Vegetables

Traditional Roast Turkey served with all the trimmings

Duo of Lamb – Rosemary & Garlic infused Lamb Loin, Mini Shepherds Pie, served with minted new potatoes

Curried Cod – Loin of Fresh Cod Topped with a Poppadum & Coriander Crust, Served on a Bed of lightly spiced cauliflower risotto & a Korma Sauce

Caramelised Onion, Squash & Spinach Pithivier with Onion Soubise Sauce

DESSERTS

Chocolate & Orange Panettone Bread Pudding

Roasted Pineapple & Passion Fruit Pavlova

Black Forest Cheesecake Bombe

Cheese & Biscuits

**A DEPOSIT OF 50% PER HEAD IS REQUIRED
TO SECURE CHRISTMAS DAY BOOKINGS**