

Christmas BOOKING FORM

BOOKING PROCEDURE

- 1) Please make your initial reservation by telephone or in person.
- 2) Please confirm your Christmas Fayre booking with a £5 deposit per person and your booking form showing your party's menu selection within 7 days after making the original booking. You will receive a receipt which you should bring with you on the day you are dining.
- 3) Your meal selection should be made at least 14 days prior to dining.
- 4) Any unconfirmed bookings will be assumed to be cancelled.
- 5) Deposits are non-refundable.

NAME _____

EMAIL _____

TEL _____

REQUESTED DATE OF PARTY _____

REQUESTED TIME : _____ PM

PARTY SIZE
For bookings over 10 please ask for an alternative booking form.

ADULTS	CHILDREN

PLEASE WRITE DOWN EVERYBODY'S NAME IN YOUR PARTY & TICK THEIR SELECTION BELOW. ALSO PLEASE STATE (GFO), (V), (VE) NEXT TO YOUR NAME:

	ADULT	CHILD <small>Meals which dishes are available for children under 8</small>	STARTERS	MAINS	DESSERTS
(1) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(2) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(3) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(4) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(5) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(6) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(7) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(8) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(9) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
(10) _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

- | | | |
|----------------------------------|--------------------------------|-------------------------------------|
| Forest of Mushroom Soup* (v) | Roast Turkey Crown* (gfo) | Traditional Christmas Pudding (v) |
| Chicken Liver Pâté (gfo) | Pan Fried Salmon Fillet (gfo) | Baileys Profiteroles (v) |
| Mozzarella & Tomato Parcels* (v) | Tuscan Style Bean Crumble (ve) | Billionaire Bar* (ve) (gfo) |
| Prawn Cocktail* (gfo) | Trio of Bird Pie | Sticky Ginger Pudding (v) |
| | | Baked vanilla Cheesecake* (v) (gfo) |

PRE-ORDER A BOTTLE OF PROSECCO FOR £12.99 QUANTITY

STAFF USE ONLY	TOTALS:	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
DEPOSIT RECEIVED BY: _____	DEPOSIT AMOUNT: _____								
SIGNATURE: _____	DATE PAID: _____								

(v) suitable for vegetarians * suitable for children under 8
(ve) suitable for vegans (gfo) gluten free option (please state as the time of booking if you require this option)

TERMS & CONDITIONS
All our food is prepared in kitchens where there are nuts, gluten and other allergens present, therefore we cannot guarantee that food items are free from traces of all allergens. Please note our descriptions do not contain all allergen information. All allergen information is correct at the time of going to print. Allergen guides will be available in-house on the day of your visit. Children's meals are created for those under 8 years old.



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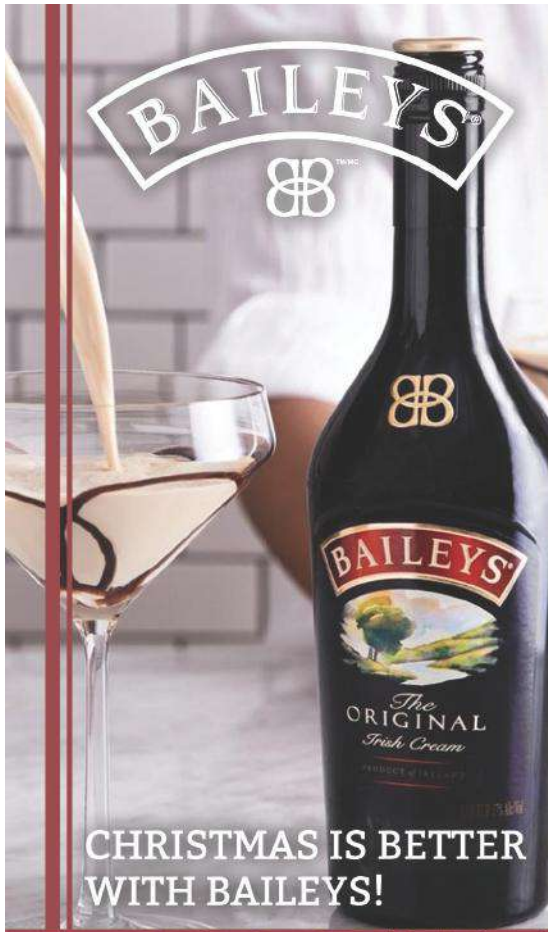
21st November to 31st December

Christmas FAYRE



2 COURSES
£12.99

3 COURSES
£14.99



This Christmas Fayre menu is also available at the following pubs:

BLUE STOOPS Tel. 01246 273689
20 Matlock Road, Walton, Chesterfield, Derbyshire S40 3JQ

DUKE OF SUSSEX Tel. 01623 511469
Alfreton Road, Sutton in Ashfield, Nottinghamshire NG17 1JN

DUKE OF WELLINGTON Tel. 01629 582299
115 Wellington Street, Matlock, Derbyshire DE4 3GX

DUKERIES LODGE Tel. 01623 822553
High Street, Edwinstowe, Mansfield, Nottinghamshire NG21 9HS

FOX & HOUNDS Tel. 01522 697723
Newark Road, North Hykeham, Lincolnshire LN6 9SP

GREAT NORTHERN Tel. 01773 719886
134 Derby Road, Langley Mill, Nottinghamshire NG16 4AA

HALF MOON Tel. 01909 721504
Chesterfield Road, Whitwell Common, Derbyshire S80 3EE

HAYLOFT Tel. 01159 384946
Nottingham Road, Giltbrook, Nottinghamshire NG16 2GB

JOLLY FARMER Tel. 01246 418018
Pentland Road, Dronfield Woodhouse, Derbyshire S18 8ZQ

PLUG & FEATHERS Tel. 01246 857236
The Hill, Glapwell, Derbyshire S44 5LY

RUTLAND COTTAGE Tel. 01159 304875
Heanor Road, Ilkeston, Derbyshire DE7 8TE

VISIT WWW.PUBPEOPLE.COM FOR MORE INFORMATION

Christmas Fayre

21ST NOVEMBER TO 31ST DECEMBER

Starters

FOREST OF MUSHROOM SOUP* (v)

A creamy blend of oyster and chanterelle mushrooms, onions and mascarpone. Served with a mini farmhouse loaf.

CHICKEN LIVER PÂTÉ (gfo)

Smooth chicken liver pâté infused with prosecco and rippled with blackberry coulis. Served with toasted farmhouse loaf.

MOZZARELLA & SUN DRIED TOMATO PARCELS* (v)

Sun dried tomatoes with mozzarella cheese, basil and garlic, wrapped in a crispy pastry case. Served with mixed leaves and chilli jam.

PRAWN COCKTAIL* (gfo)

Succulent prawns on a bed of mixed leaves with Marie Rose sauce and a mini farmhouse loaf.

Main Courses

ROAST TURKEY CROWN* (gfo)

Roast turkey crown served with roasted and mashed potatoes, pigs in blankets, stuffing, seasonal vegetables and a Yorkshire pudding.

PAN FRIED SALMON FILET (gfo)

Pan fried fillet of salmon served with new potatoes, seasonal vegetables and a white wine, prawn and parsley sauce.

TUSCAN STYLE RED PEPPER & BEAN CRUMBLE (ve)

A selection of mixed beans, courgettes and peppers in a rosemary sauce, topped with an almond and red pepper crumble. Served with roast potatoes and seasonal vegetables.

TRIO OF BIRD PIE

Shortcrust pastry filled with a trio of chicken, duck and pheasant in a rich gravy sauce. Served with roasted and mashed potatoes and seasonal vegetables.

Desserts

TRADITIONAL CHRISTMAS PUDDING (v)

A traditional recipe containing the finest vine fruits, candied mixed peel, dates, apple, stem ginger mixed spice and brandy. Served with brandy sauce.

CHOCOLATE COVERED BAILEYS PROFITEROLES (v)

Profiteroles filled with a thick Baileys cream with a crisp milk chocolate shell. Served with vanilla ice cream.

BILLIONAIRE BAR* (ve) (gfo)

A doughy chocolate chip cookie base topped with layers of salted toffee, chocolate coconut ganache and a sweet chocolate flavour drizzle. Served with cream.

STICKY GINGER PUDDING (v)

A luxury sticky sponge pudding with stem ginger sauce. Served with vanilla ice cream.

BAKED VANILLA CHEESECAKE* (v) (gfo)

A luxury baked vanilla cheesecake with a crunchy base served with a blackberry compote.

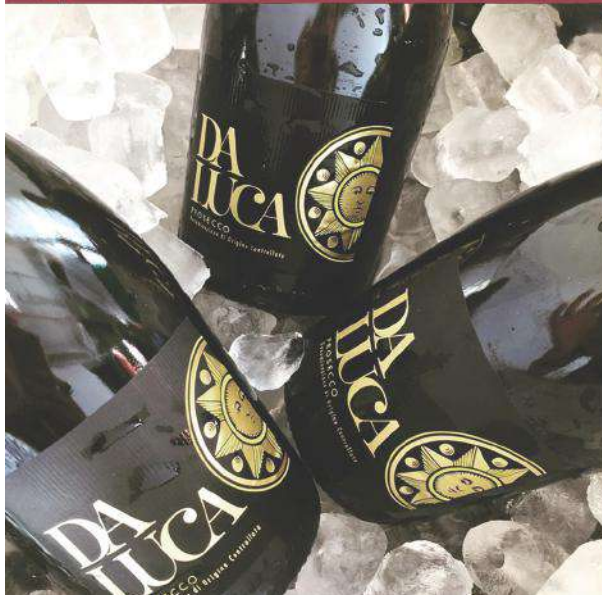
Mince Pie

2 COURSES £12.99 3 COURSES £14.99

CHILDREN'S 2 COURSES £6.99 CHILDREN'S 3 COURSES £7.99

*Indicates which dishes are available for children under the age of 8 years old.

Please note, some ingredients will differ on the GFO and VE dishes, please see our GFO menu for details.



DA LUCA

MAKE YOUR MEAL EXTRA SPECIAL & PRE-ORDER A BOTTLE OF PROSECCO FOR JUST £12.99...