



PARTY MENU 2018

1st December to 23rd December

Two Courses £11.95

Three Courses £14.95

To Start

Homemade Soup of the Day (v)

with fresh herb croutons and finished with a swirl of extra virgin oil

Warm Brie Bruschetta (v)

With Balsamic Vinegar

Our own Chicken Liver, Bacon & Garlic Pate

With toast and Red Onion Marmalade

Greenlip Mussels

Served in a creamy garlic sauce

Main Courses

Traditional Roasted Local Turkey

served with a cranberry, sage & leek stuffing, bacon wrapped chipolatas, and all the traditional trimmings

Beef and Merlot Casserole

Served with Yorkshire Pudding

Seafood Tagliatelle

Prawns, Mussels & Squid in a Creamy Seafood Sauce

Vegetarian Option

please pre-order off our extensive main menu

Desserts

Christmas Plum Pudding

served with warm brandy sauce

OR

Choose from today's dessert selection

Includes festive table decorations.

Champagne and wines can be pre-ordered and ready for your arrival

If you have any dietary requirements please let us know,
and we will endeavour to fulfil your needs





Contact us: 01257 451184 www.thetravellersresteuxton.co.uk

BOOKING FORM

Christmas Party Menu

| Dish | Total Quantity |
|----------------------------------|----------------|
| STARTERS | |
| Homemade Soup of the Day | |
| Warm Brie Bruschetta | |
| Chicken Liver Pate | |
| Green Lip Mussels | |
| MAINS | |
| Roast Turkey | |
| Beef & Merlot Casserole | |
| Seafood Tagliatelle | |
| Vegetarian option from Main Menu | |
| DESSERTS | |
| Christmas Pudding | |
| Choose from Today's Selection | |
| | |

Name _____

Address _____

_____ Post Code _____

Tel No. _____ Mobile _____

Number of guests in party _____ Date and Time of party _____

Wine Requirements _____

The small print

All bookings are provisional until a £5 per head deposit is received.

All deposits are non-refundable.