

# CHRISTMAS MENU



## CHRISTMAS MENU 2024

FRIDAY 22ND NOVEMBER - TUESDAY 24TH DECEMBER

£26.00 for 2 courses - £30.00 for 3 courses

### **STARTERS**

**Roast Carrot & Coriander Soup** ( Available)

Crispy Onions, Warmed Sourdough

#### **Crispy Prawns**

Tangy Cranberry Dip

#### Chicken Pâté

Landlord Ale Chutney, Toasted Sourdough

#### **Brie & Red Onion Tartlet**

Rocket, Basil Pesto

OUR DISHES ARE FRESHLY PREPARED ON-SITE BY OUR TEAM OF CREATIVE CHEFS AND AS SUCH, WE ARE HAPPY TO MAKE CHANGES TO DISHES WHERE POSSIBLE.

### **MAINS**

#### **Roast Turkey Breast**

Sage & Onion Stuffing, Pigs in Blankets, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Gravy

#### **Roast Topside of Beef**

Pigs in Blankets, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Gravy

#### **Roast Vegetable Wellington** ( Available)

Sage & Onion Stuffing, Roast Potatoes, Seasonal Vegetables, Gravy

#### **Roast Fillet of Salmon** \$

Creamy Spinach, Crushed New Potatoes, Napoli Sauce, Seasonal Vegetables

### **DESSERTS**

#### **Christmas Pudding**

**Brandy Sauce** 

#### Caramel Apple Pie 🕴 🛭

Vanilla Custard

#### Raspberry Gin Cheesecake 🖇 🕔

Lemon Sorbet

#### Chocolate Fudge Cake 1

Vanilla Ice Cream

### **BOOK YOUR CHRISTMAS PARTY NOW**

For tables of 10 or less, please fill in your details below and deliver your completed form and a deposit of £10 per person to our staff.

For larger bookings, please email: info@taylorsonthegreen.co.uk

£26.00 for 2 courses - £30.00 for 3 courses

Party date Number in party Preferred time
Party/Company name
Organiser's name
Special requirements
Total deposit paid £

### YOUR ORDER

For parties of more than 10, please speak to a member of our team.

To avoid confusion, please specify each guest's choice.

Pre-orders must be received at least 48 hours in advance.

NAMES	TO START	Soup	Prawns	Pâté	Tartlet	MAIN COURSE	Turkey	Beef	Vegetable	Salmon	DESSERT	Christmas Pudding	Apple Pie	Cheesecake	Fudge Cake
(EXAMPLE ONLY)		X						X						X	