# Booking Form Festive Menu 2023

Simply complete the booking form below and return with the appropriate *deposit per person.						
Leek & Potato Soup						
Pâtè						
Breaded Camembert						
Smoked Salmon						
Roast Turkey						
Seabass						
Breast of Chicken						
Butternut Squash						
Christmas Pudding						
Cheesecake						
Meringue & Ice Cream						
Cointreau Crème Brûlée						
Cheese & Biscuits						

Organisers name					
Company name					
Address					
Postcode1	el. No				
Email					
Date of Function					
No. in PartyF	Preferred Time				
*Deposit £5 per person enclosed / paid £					
Please tick here if deposit has been paid by card over the phone					



### **How to Book your Meal**

### Availability

Our dining area will be festively decorated from 1st December and we are taking Christmas Party Bookings for dates from the 1st until the 24th December 2023

A non-refundable \*deposit of £5.00 per person is required for the festive menu. A receipt for your deposit will be issued and deducted from your bill.

Please telephone first (01803 812411) to confirm availability of your required date and make a provisional booking and then complete the appropriate booking form and return to us within 7 days, along with your deposit.

#### Please make cheques payable to Two Mile Oak Inn.

If you wish to pay your deposit by credit / debit card, please do so over the phone when you make your provisional booking.

We look forward to seeing you during the Christmas period and will do our best to make sure that you enjoy your visit.

Simply complete the booking form on the back and return with the appropriate 'deposit per person'.



#### **Christmas Festive Menu 2023**

2 courses £25.00 - 3 courses £30.00

### Starters

Leek & Potato Soup (GF available)
Chicken Liver & Brandy Pâtè (GF available)
Breaded Camembert
Smoked Salmon & Prawn Cocktail (GF available)

# Mains

Roast Breast of Turkey with all the trimmings (GF available) Seabass Fillet with a Crab and White Wine Sauce (GF)

Breast of Chicken Stuffed with Cream Cheese, Sundried Tomatoes, Wrapped in Bacon, served with Tarragon Cream Sauce (GF)

Butternut Squash, Lentil & Almond Wellington, with Vegetarian Gravy

All served with Roast Potatoes and Seasonal Vegetables

## Desserts

Christmas Pudding
Blackcurrant & Prosecco Cheesecake
Baileys Meringue & Ice Cream GF
Cointreau Crème Brûlée (GF)
Cheese & Biscuits

GF = Gluton Free \* Gluton Free option available on request