

**Diamond Silver Service 2025 Christmas Lunch Menu inclusive of Transport**

Choose Venue(s) Tick meal choice. Full payment by debit card is required (non-refundable)

**Cotey's Restaurant - Hinxworth- Thursday 11<sup>th</sup> December (2 or 3 Course Lunch £45 - £50 per person)**

Starters	<input type="checkbox"/>	Homemade Tomato & Basil soup – served with crusty Bread (V, Vg, GF option available)
	<input type="checkbox"/>	Mushroom in creamy sauce on Garlic Bread with salad garnish (V, Vg, GF option available)
	<input type="checkbox"/>	Prawn Cocktail in Marie Rose sauce on bed of lettuce with bread (GF option available)
Mains	<input type="checkbox"/>	Traditional Roast Turkey with all the trimmings (GF option available)
	<input type="checkbox"/>	Traditional Roast Beef with all the trimmings (GF option available)
	<input type="checkbox"/>	Salmon Wellington served with selection of vegetables and gravy
	<input type="checkbox"/>	Nut Roast + vegetarian Yorkshire pudding & selection of vegetables (V, Vg, GF option available)
Desserts	<input type="checkbox"/>	Traditional Christmas pudding served with custard
	<input type="checkbox"/>	Black Forest Fondant, sponge with black cherries & chocolate ganache served with cream
	<input type="checkbox"/>	Brown Sugar and Rum cinnamon Cheesecake with cream topping
	<input type="checkbox"/>	Clementine and Prosecco Torte, ginger crumb served with cream
	<input type="checkbox"/>	Ice Cream 3 scoop selection
£4.50 extra	<input type="checkbox"/>	Cheeseboard selection of cheese, served with biscuits / seasonal accompaniment
	<input type="checkbox"/>	Fresh Filter Coffee or Tea and mince pie

**The Five Bells - Henlow - Wednesday 17<sup>th</sup> December (3 Course Lunch £43 per person)**

Starters	<input type="checkbox"/>	Soup of the Day
	<input type="checkbox"/>	Prawn Cocktail
	<input type="checkbox"/>	Breaded Mushrooms
Mains	<input type="checkbox"/>	Roast Turkey ( <b>Note G/F - Vegetarian meal available on day</b> )
	<input type="checkbox"/>	Roast Beef
	<input type="checkbox"/>	Black & Blue Chicken - breast with blue cheese & black pepper sauce (G/F)
Desserts	<input type="checkbox"/>	Xmas Pudding served with brandy sauce
	<input type="checkbox"/>	Raspberry Gin Cheesecake served with cream (G/F)
	<input type="checkbox"/>	Black Forest Gateau served with cream
	<input type="checkbox"/>	Chocolate Sponge with Milk chocolate sauce (GF/ vegetarian meals available)

**The Crown- Henlow - Monday 22<sup>nd</sup> Dec ( 2 or 3 Course Lunch £50 - £55 per person)**

Starters	<input type="checkbox"/>	Honey roasted parsnip soup (vgn)
	<input type="checkbox"/>	Maple bacon & leek arancini, brie sauce
	<input type="checkbox"/>	Prawn & lemon mouse, melba toast (gfa)
	<input type="checkbox"/>	Caramelised red onion & goats cheese tart (v)
	<input type="checkbox"/>	Orange & sage glazed pork belly bites, apple puree
Mains	<input type="checkbox"/>	Roast turkey, pigs in blanket, festive trimmings. (gfa)
	<input type="checkbox"/>	Braised beef shin, horseradish mash, shallots, port jus (gfa)
	<input type="checkbox"/>	Chalk stream trout en croute, tarragon & white wine cream
	<input type="checkbox"/>	Beetroot, feta & toasted pumpkin seed wellington, festive trimmings (vgn)
	<input type="checkbox"/>	Roast pork loin, gratin potato, apple cider jus (gfa)
		(all served with glazed roots, braised red cabbage, creamed brussels & smoked bacon)
Desserts	<input type="checkbox"/>	Christmas pudding, brandy butter, nutmeg (v) custard
	<input type="checkbox"/>	Black forest trifle, amaretti biscuit (gfa)
	<input type="checkbox"/>	Double chocolate brownie, salted chocolate fudge, vanilla ice cream (gfa)
	<input type="checkbox"/>	Lemon & passion fruit tart, caramelised white chocolate, raspberry cream
	<input type="checkbox"/>	Coconut & lime cake, mango sorbet, toasted almond crumb (vgn)

Name

Total Amount Paid £

By:

Date: