

BOOKING FORM

(Subject to Availability)

Please hand this booking form & deposit to the manager who will be happy to confirm your booking.

Name. _____ Phone. _____

Address. _____ Postcode. _____

_____ Email. _____

Please tick box if you are happy to receive emails about offers & services that may be of interest to you

What menu is the booking for? Christmas Day Boxing Day

How many people is this booking for? Adults. _____ Children. _____

No. of high chairs required? _____ What is preferred date? _____ & time? _____

Total Deposit. £ _____ **Full payment for Christmas Day is required by 2nd December 2019**

NAME	SOUP	PÂTÉ	PRAWNS	FRUIT	CROQUETTES	TURKEY	STEAK	SEABASS	LAMB	VEGETABLE TART	CHRISTMAS PUDDING	CHOCOLATE TRIO	CREME BRULEE	CHEESE BOARD	ICE CREAM	SOUP	MUSHROOMS	PÂTÉ	CROQUETTES	ROAST BEEF	PORK	COD	LAMB	VEGETABLE MOUSSAKA	CHEESECAKE	PROFFITEROLES	CHOCOLATE TART	APPLE CRUMBLE

TERMS & CONDITIONS
1. A deposit of £5 per adult diner for Boxing Day & £10 for Christmas Day is payable upon booking. This deposit is not refundable. The balance of monies for Christmas Day must be paid by 2nd December 2019. 2. Bookings are only secured once the deposit has been paid. 3. If you do not wish to receive future promotions or offers in the past, please tick the box. 4. Alcohol is not available to persons under 18 years of age. 5. Vouchers & promotional offers are not valid when dining from this menu. 6. Bookings are valid for dining from this menu only. 7. (V) Suitable for vegetarians or vegetarian option available. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives and our fish may contain bones. 8. Prices include VAT. 9. Unfortunately we are unable to accept cheques.

01529 240 228
27 High Street, Bilingborough NG34 0QB



**THE
FORTESCUE ARMS**

'TIS THE SEASON TO BE
Festive

Christmas Day

£69.00 per person

Greeted with a Flute of Champagne

Roasted Red Pepper & Tomato Soup

served with a selection of bread

Chicken & Liver Pâté

dressed with rocket leaves & melba toast

Battered King Prawns

served with orange cardamom sauce & salad garnish

Fruit Kebabs

watermelon, strawberries, cantaloupe melon & mango

Croquetas de Gambas & Potatas Bravas

prawn, chorizo & cod croquettes with diced fried potatoes, topped with a spicy chilli & tomato sauce

Norfolk Black Turkey

served with roast potatoes, pigs in blankets, Lincolnshire sausage meat stuffing, Brussels sprouts, green beans & a medley of swede, carrot & parsnips honey roasted, with a rich gravy

18oz T-Bone (Fillet or Sirloin)

cooked to your liking, served with hand-cut chips, homemade onion rings, mushrooms, garden peas & roasted cherry tomatoes, topped with a choice of garlic or peppered butter melted on top

Fillet of Seabass

served with sautéed potatoes, roasted cherry tomatoes, green beans & a lemon & dill butter

Rack of Lamb

served with roast potatoes, pigs in blankets, green beans, carrots, swede colcannon with mint gravy

Roasted Vegetable Tart

served with fresh salad, drizzled with green pesto dressing

Traditional Christmas Pudding

served with crème anglais or brandy butter

Homemade Trio of Chocolate Mousse

served with raspberry coulée

Vanilla Crème Brûlée

served with homemade shortbread

Three Cheese Cheeseboard

Lincolnshire poacher cheddar, Stilton & a cranberry Wensleydale, served with celery, grapes & homemade chutney, with a selection of crackers

Ice Cream

locally made chocolate, vanilla & strawberry

Boxing Day

2 Courses £19.95 | 3 Courses £24.95

Available 26th December

Roasted Red Pepper & Tomato Soup

with crusty bread

Creamy Garlic & Parmesan Mushrooms

on toasted ciabatta

Chicken Liver Pate

toasted wholemeal bread, dressed salad garnish & lime, tomato & chilli chutney

Prawn, Cod & Chorizo Croquettes

dressed salad garnish & lemon alioli

Roast Beef & Giant Yorkshire Pudding

seasonal vegetables, roast potatoes & rich roast gravy

Roast Loin of Pork

giant Yorkshire pudding, crackling, roast potatoes, seasonal vegetables & rich, creamy gravy

Roasted Cod

winter ratatouille, new potatoes, lemon butter sauce & new potatoes

Lamb Shank

served with dauphinoise potatoes, chantenay carrots, whole green beans & a delicious red wine & rosemary jus

Roasted Vegetable Moussaka

served with a feta & olive dressed salad & garlic bread

Lemon Swirl Cheesecake

served with double cream

Salted Caramel Profiteroles

with warm toffee sauce & double Cream

Rich Chocolate Tart

with vanilla ice cream

Apple, Sultana & Cinnamon Crumble

with crème Anglaise or double cream