



CHRISTMAS DAY MENU

PLEASE FILL OUT THIS FORM AND SEND BACK TO:
INFO@OLDINNHOLT.COM

Name of Party:	<input type="text"/>	Food Allergies that we need to be aware of:
Number Of People:	<input type="text"/>	
Time Of Arrival:	<input type="text"/>	

STARTER

QUANTITY

Smoked Scottish Salmon, Multi-seeded Brown Bread, Capers & Red Onion	<input type="text"/>
French Onion Soup, Cheese Crouton	<input type="text"/>
Deep -Fried Brie, Cranberry Sauce	<input type="text"/>
Duck Liver Paté, Mixed Toast	<input type="text"/>

MAIN

Roast Turkey, Stuffing & Pig in Blanket	<input type="text"/>
Roast Sirloin of Beef, Yorkshire Pudding	<input type="text"/>
Pan -Fried Seabass Fillets, Sautéed Potatoes, Lemongrass & Ginger	<input type="text"/>
Filo Parcel of Wild Mushrooms, Vegetables, Cheese, Provencal Sauce	<input type="text"/>

DESSERT

Christmas Pudding Flamed Brandy, Brandy Sauce & Cream	<input type="text"/>
Crème Brulee	<input type="text"/>
Tangy Lemon Tart, Raspberry Sauce & Clotted Cream	<input type="text"/>
Chocolate Fondant, Caramel Sauce & Vanilla Ice Cream	<input type="text"/>
English Cheese Board, Cornish Brie, Somerset Stilton, Welsh Cheddar	<input type="text"/>