



THE SCHOONER FESTIVE PARTY MENU 2016

(Please note that some items may be subject to change)

2 courses £13 or 3 courses £15 Monday – Thursday

2 courses £15 or 3 courses £18 Friday & Saturday

(Available from 24th November – 24th December 2016)

Chestnut, parsnip & crispy bacon soup with parsnip crisps & warm bread (N) (GFA) (V option available)

Breaded Camembert with toasted chestnuts & cranberry chutney (N) (V)

Prawn cocktail served with iceberg lettuce & buttered wheaten bread (GFA)

Salt & chilli calamari served with sour cream & lemon

Chicken liver Pate with red onion chutney and warm bread (GFA)

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Hand carved turkey served with honey-cured gammon, pigs in blankets, stuffing,
roast potatoes, sprouts, carrots and parsnips (GFA)

10oz Sirloin steak with hand cut chips, field mushroom & grilled tomato & creamy
peppercorn sauce (supplement of £5.00) (GFA)

Fish Pie - Cod, smoked haddock & prawns in a creamy sauce topped with mashed potato &
Parmesan crumb & served with petit pois

Festive burger – 6oz beef burger topped with gammon, brie & cranberry sauce in a brioche
bap served with hand cut chips & homemade coleslaw (GFA)

Spinach, wild mushroom, pine nut & feta filo strudel with roast potatoes, sprouts, carrots,
parsnips & mushroom gravy (N) (V)

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Christmas pudding with brandy cream (GF)

Zesty lemon tart with Chantilly cream

Belgian Chocolate & spiced rum tort with winter berry sorbet

Cheeseboard (supplement of £2.00) (GFA)

V: vegetarian / GF: Gluten free / GFA: Gluten free adaptation possible / N: Contains nuts

TO MAKE A FESTIVE PARTY BOOKING:

1. Please contact us on 01273 592991 or theschooner@outlook.com outlining number of diners, preferred date and preferred time.
2. To confirm the booking a deposit of £5 per person is required – payable upon booking.
3. Please complete the pre-order form and return to us 3 days before the date of your booking at the latest.
4. If you have a food allergy or dietary requirement please let us know before completing the pre order form.

