

## Christmas Fayre Deposit Booking Form

Please telephone, call in or email to make your booking. Once availability has been confirmed, please return this booking form together with your deposit of

**£5 per Person.** We regret that all deposits are non-refundable

All menu choices must be completed & returned by 20<sup>th</sup> November 2015

Final payment of any balance owing can be paid either before or on the day of the meal. All bills must be paid in full before any party leaves.

**Organisers Name** .....

**Address** .....

**Telephone No (Home)** ..... **(Work)** .....

**Email** .....

**Time Agreed** ..... **Number in Party** .....

(Time of dining is the time you would like to sit at your table. You are however more than welcome to use the bar facilities prior to being seated.)

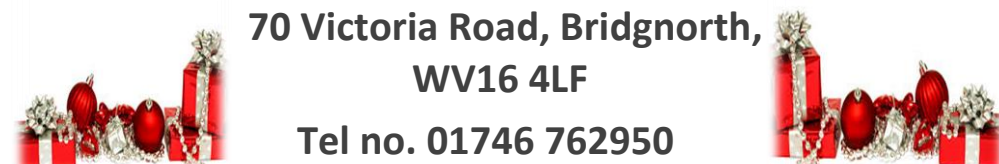
Crumble & Custard																				
Chocolate Tart																				
Christmas Pudding																				
Lemon Cheesecake																				
Mushroom Lasagne																				
Supreme Salmon																				
Shropshire Turkey																				
Beef Bourguignon																				
Red Pepper																				
Smoked Samon																				
Parsnip Soup																				
Pepper Mushrooms																				
Name:																				

**TOTAL MONIES PAID**    £ .....    **REF NUMBER** .....

**Terms and Conditions** – All verbal bookings will be treated as provisional and will be held for no longer than 14 days pending receipt of the appropriate deposit. No specific table requests can be guaranteed. All menu items are subject to availability. All payments must be made to the party organiser, as multiple payments to us are not acceptable. This menu is also not available Christmas Day.

# Christmas Fayre Menu at The Woodberry Inn

Available from 1<sup>st</sup> – 30<sup>th</sup> December 2015  
(Excluding 25<sup>th</sup> December)



70 Victoria Road, Bridgnorth,  
WV16 4LF

Tel no. 01746 762950

Email: [enquiries@thewoodberryinn.co.uk](mailto:enquiries@thewoodberryinn.co.uk)

**£19.95 per person (3 courses)**  
**£15.95 (2 course)**

Price includes vat.

We also do not include any form of service charge whatever your size of party and believe a tip should be earned & not taken for granted. Therefore all gratuities are entirely at your own discretion

# Christmas Fayre Menu 2015

## Starters

- \* Mushroom pepperpot with sauté button mushrooms topped with a peppercorn sauce & finished under the grill with Stilton. Served with granary bread. *🌱*
- \* Honey roast parsnip & caramelised onion soup finished with crème fraiche & chives. Served with a wedge of fresh locally baked bloomer bread. *🌱*
- \* A Smoked salmon parcel of delicate slices of smoked salmon wrapped around a light salmon & dill mousse with bitter leaves.
- \* Roasted red pepper crammed with Provençale vegetables topped with creamy melted goats cheese. *🌱*

## Main Courses

*All served with roast and new potatoes and seasonal vegetables.*

- \* Beef Bourguignon with locally reared beef slow cooked with red wine, baby onions, bacon & mushrooms served in its own casserole, topped with root vegetables
- \* Local farm fed Shropshire turkey, with sage & onion stuffing, bread sauce, cranberry sauce, bacon wrapped sausage & a rich gravy.
- \* Pan fried supreme of salmon finished in the oven with a white wine, shallot & tarragon cream on a bed of samphire.
- \* Wild mushroom lasagne, layers of pasta with a medley of mushrooms on a base of roasted vegetables. With ricotta & rocket topped with a creamy béchamel & cheddar cheese. *🌱*

## Desserts

- \* Lemon & lime mascarpone cheesecake on a ginger base with winter berry compote. *🌱*
- \* Traditional Christmas pudding, served with homemade brandy sauce. *🌱*
- \* Chocolate tart, sweet pastry filled with a rich chocolate ganache studded with raspberries. Served with Shropshire vanilla ice cream. *🌱*
- \* Rich butter crumble filled with an apple, cranberry & cherry filling. Enhanced with lashings of hot fresh custard. *🌱*

## Add a little sparkle ...

*Why not also celebrate Christmas in style & pre order your bubbly before the day of your booking*

Prosecco Frizzante, Treviso, Borgo Frare, Italy Gently sparkling with lovely peachy fruit and a refreshing, juicy palate.	20cl £5.95
Tanners Prosecco Brut, DOC Treviso, Italy Attractive, long and succulent with easy creamy, pear fruit.	£19.95
Tanners Brut Extra Réserve Champagne, France A finely structured, fruit-driven style with an impression of white flowers, fleshy stone fruits and toast.	£34.95
Pol Roger Brut Réserve White Foil, France Elegant with aromas of brioche and apples and real poise on the palate.	£45.00
Laurent Perrier Cuvée Rosé Brut, France Intensely fruity and richly aromatic with notes of raspberry and wild cherry	£70.00