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BOOKING FORM

CHILDREN?

If your guest is a child, please write the word 'child' next to their name.

DIETARY REQUIREMENTS?

If you or any of the guests in your party are vegan, gluten free or have any other dietary requirement, please contact us and we will do our utmost to accommodate your needs.

Please use BLOCK CAPITALS to fill in this section	STARTER	Soup		MAIN	Choice of Turkey, Beef & Gammon		DESSERT	Christmas Pudding	
		Crispy Brie			Fish Main			Sticky Figgy Pudding	
		Salmon Paté	✓		Vegetarian (V) / Dietary (D)			Eggnog Cheesecake	✓
		Duck Parfait						Chocolate Brownie	

TO BOOK FOR OUR CHRISTMAS DAY FEAST
PLEASE ASK A MEMBER OF STAFF
MULTIPLE SITTINGS AVAILABLE BETWEEN 12PM - 2.30PM



WE PRIDE OURSELVES ON OUR FOOD, MADE WITH THE FINEST LOCALLY SOURCED INGREDIENTS

TERMS & CONDITIONS

PAYMENTS

All parties and meals must be paid in full in advance.

A deposit of £15 per person is required when making your booking. Deposits are refundable 30 days before your booking date, after this time they will be non-refundable.

The final balance payable is based on your booked numbers. If your numbers are less on the day, we regret that the extra paid will not be able to be refunded.

If your party or meal date is within 21 days of the day you book, full non-refundable payment will be required on booking.

Cheques should be made payable to: Relish Venues Ltd ta. Sally Pussey's Inn.

PRE-ORDERS

All pre-booked groups for our standard Christmas menu are required to complete a food pre-order form which must be received along with the final numbers for your group no later than 14 days before the date of the party.

You are very welcome to pre-order wines or drinks - please ask us for an up to date wine list and place your order at the same time as your food pre-order.

GENERAL

We do provide an allergen list and will do our best to accommodate dietary requirements with advance notice. We cannot always provide exact specific alternatives to all menu items, but we will adapt dishes where we can, please ask any party members with dietary needs to contact us and we can advise them. Please note we cannot guarantee a 100% nut free environment. We reserve the right to amend the advertised menus without notice.

OPENING HOURS

USUAL HOURS UP TO AND INCLUDING THE 23RD DECEMBER

24th December 11.45am - 5.00pm

25th December* 11.45am - 5.00pm (Bookings only)

26th December (Boxing Day) CLOSED

USUAL TRADING HOURS BETWEEN CHRISTMAS AND NEW YEAR

31st December 11.45am - 5.00pm (Carvery)

1st January 11.45am - 5.00pm (Carvery)

***BOOKINGS ONLY ON CHRISTMAS DAY**

Sally Pussey's Restaurant, Swindon Road, Wickfield,
Royal Wootton Bassett, Wiltshire SN4 8ET
T (01793) 852430 E info@sallypussey.co.uk
www.sallypussey.co.uk



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CHRISTMAS MENU 2017

AVAILABLE FROM

17th November - 1st January



**SALLY PUSSEY'S
RESTAURANT**



CHRISTMAS DAY MENU

Adult £75
Child Under 14 **£35**

Festive Feasting Menu includes an arrival drink of Mulled Wine or Hot Spiced Cider

***** LET'S START *****

FESTIVE SHARING BOARDS

a selection of seasonal favourites for all to share

BOARDS INCLUDE ALL OF THE FOLLOWING

- Butternut Pumpkin Soup Shots (v)
- Pig's in Blankets
- Hot Smoked Salmon Pate with Toasts
- Crispy Fried Brie with Cranberry Chutney (v)
- Wild Mushroom Palmiers (v)
- Bacon & Leek Mini Tarts (v)

***** THE MAIN EVENT *****

Choice of our Succulent Turkey Breast, Roast Hereford Beef or Clove and Honey Glazed Gammon

Luxury Cornish Fish Pie
with buttery potato and sustainable British seafood

Winter Root Vegetable & Leek Gratin
with Royal Basset Blue cheese (v)

All above served with a selection of market vegetables & roast Maris Piper potatoes
FROM THE CARVERY

***** TO CONCLUDE *****

TRIO OF DESSERTS

HAPPY CHRISTMAS - YOU GET ALL THREE!

Christmas Pudding Ice Cream (v)
in a brandy snap cup

Chocolate Brownie Cheesecake (v)
with a salted caramel truffle

Passion Fruit Pavlova (v)
yoghurt cream & fresh passion fruit



CHRISTMAS PARTY MENU

Adult £25 Child Under 14 **£15**

3 Course Menu to include an arrival drink of Mulled Wine or Hot Spiced Cider (evening only)

2 Course Meal £15 (lunchtime only)

***** LET'S START *****

Winter Spiced Butternut Squash Soup
with sourdough croutons & crispy sage (v)

Crispy Fried Somerset Brie
with cranberry, orange & apple chutney (v)

Hot Smoked Salmon Pate
with seeded crackers and fresh lemon

Potted Duck Liver Parfait
with mandarin & cranberry jelly & sourdough toast

***** THE MAIN EVENT *****

Choice of our Succulent Turkey Breast, Topside of Beef or Wiltshire Gammon

Pan Fried Fillet of Salmon
served with a soft herb and pine nut crust and a dill hollandaise sauce

Somerset Goats' Cheese & Sweet Potato Pie
with spinach and red onion (v)

Winter Root Vegetable & Leek Gratin
with Royal Basset Blue cheese (v)

All above served with a selection of market vegetables, roast Maris Piper potatoes

***** TO CONCLUDE *****

Traditional Christmas Pudding
with brandy butter (v)

Sticky Figgy Pudding
with butterscotch sauce & vanilla ice cream (v)

Baked Eggnog Cheesecake
with salt caramel truffles (v)

Warm Chocolate Brownie
with Morello cherry and white chocolate ice cream (v)



Please use BLOCK CAPITALS to fill in this section

Date of Party	Day	Month	Time of Party	Postcode
First Name	Address			Mobile
Surname	Telephone			
FOR STAFF USE ONLY				
TOTAL DEPOSIT		TO BE PAID BY:		Month
DEPOSIT TAKEN BY:		SIGNATURE:		Day
ADDITIONAL INFORMATION:				