



# 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  Example: S.PUSSEY	<b>STARTER</b>	Soup					
		Crispy Camembert					
		Salmon & Crab Crostini		✓			
		Smoked Chicken Terrine					
	<b>MAIN</b>	Turkey, Beef & Gammon		✓			
		Fish Main					
		Vegetarian (V) / Vegan (Ve)					
	<b>DESSERT</b>	Christmas Pudding					
		Sticky Ginger Pudding					
		Salted Caramel Mousse		✓			
Chocolate Brownie							
Selection of Marshfield Ice Cream							

**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 a 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](http://www.sallypussey.co.uk)




# CHRISTMAS MENU 2018

## AVAILABLE FROM

16th 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

Celeriac Soup Shots (ve)

Pig's in Blankets

Hot Smoked Salmon & Crab Cakes, Chilli Lime Mayo

Crispy Fried Camembert with Cranberry Chutney(v)

Stuffed Chestnut Mushrooms (v)

Cheddar & Leek Straws (v)

## \*\*\*\*\* THE MAIN EVENT \*\*\*\*\*

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

Smoked Haddock Pie  
with a three cheese potato crust

Pumpkin, Spinach and Pine Nut Quiche  
Cerne Ash Goat's cheese & balsamic beets (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 Cheesecake (v)  
with drunken prunes

Salted Caramel Ice Cream (v)  
in a cinder toffee snap basket

Mini Fig Crumble (v)  
with spiced apples and oat crunch



# CHRISTMAS PARTY MENU

3 COURSE MENU

Adult **£25** Child Under 14 **£15**

Come and Celebrate with us and enjoy a Glass of Mulled Wine or Hot Spiced Cider (evenings only)

**2 Course Meal £17** (Lunchtime Only)

## \*\*\*\*\* LET'S START \*\*\*\*\*

Roasted Celeriac and Apple Soup  
with sourdough croutons & crispy sage (ve)

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

Hot Smoked Salmon & Crab Crostini  
with salad leaves and a passionfruit dressing

Smoked Chicken & Free Range Pork Terrine  
with chestnuts & cranberries, chutney & toast

## \*\*\*\*\* THE MAIN EVENT \*\*\*\*\*

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

Creamy Cheesy Cod Bake  
MSC Cod in a puff pastry parcel with a herb crust

Pumpkin, Spinach and Pine Nut Quiche  
Cerne Ash Goat's cheese & balsamic beets (v)

Athelston Farm Vegan Pie  
layered with delicious local veggies (ve)

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

## \*\*\*\*\* TO CONCLUDE \*\*\*\*\*

Traditional Christmas Pudding  
with Grand Marnier cream (v)

Salted Caramel Mousse  
chocolate ganache, salted caramel truffles (v)

Sticky Ginger Pudding  
butterscotch, honey & stem ginger ice cream (v)

Wendy's Brownie  
with blackcurrants in clotted cream ice cream (v)



Please use BLOCK CAPITALS to fill in this section

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