

**2 or 3-courses AVAILABLE LUNCHTIME OR EVENING**  
**Friday 1st – Saturday 23rd December 2017**

Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 Tel No. \_\_\_\_\_  
 Email \_\_\_\_\_  
 Party Date \_\_\_\_\_  
 No. of Guests \_\_\_\_\_ Arrival time \_\_\_\_\_  
 No. of 2-course Meals \_\_\_\_\_ No. of 3-course Meals \_\_\_\_\_  
 Deposit \_\_\_\_\_ (£5 p.p.) Amount outstanding \_\_\_\_\_

Name	Starters				Mains				Desserts					
	Soup	Croquettes	Tartin	Pate	Turkey	Duck	Stroganoff	Lamb	Salmon	Xmas Pud	Meringue	Brulee	Cheesecake	Cheese & Bsc
<b>Total</b>														



**“BIRD IN HAND”**

**CHRISTMAS 2017**

*1st – 23rd December*

*Celebrate with us.....*



**LUNCHTIME & EVENING**





# CHRISTMAS MEALS BOOKING PROCEDURE

**\*Our Christmas meals are available Monday – Saturday\***

**Please check availability before completing the booking form.**

We require a non-returnable deposit of £5 per person to secure your booking.

Should you be unable to complete your menu choices when returning your booking form, please ensure we have them **at least 14 days** in advance of the booking.

It is of great help if party organisers can assist us by keeping a list of the meals guests have chosen.

\* \* \* \* \*

**For dietary requirements, further information or help, please call us on (01225) 873335**

**Please return to:**

**“Bird in Hand”  
High Street  
Saltford  
Bristol  
BS31 3EJ**

**Tel: 01225 873335**

**E-mail: [enquiry@birdinhandsaltford.co.uk](mailto:enquiry@birdinhandsaltford.co.uk)**



# FESTIVE FAYRE



**AVAILABLE LUNCHTIME & EVENING**

## Starters

Honey roasted buttered squash, parsnip & sweet potato Soup (v) (gf)

Oak smoked Salmon, Crab & Prawn croquettes  
with capers & a citrus crème fraiche

Roasted Mediterranean vegetable & goats cheese mini tatin  
topped with caramelised onions (v)

Duck & port pate with a cranberry compote & crusty bread (gf)

\* \* \* \* \*

## \*ROAST CROWN of LOCAL TURKEY

served with all the festive trimmings

Slow cooked **DUCK LEG** (gf)

with a sweet spiced plum & port jus & spring onion mashed potato

## **WILD MUSHROOM STROGANOFF** (v) (gf)

Wild mushrooms cooked in a creamy smoked paprika  
tarragon & brandy sauce served with baby gherkins & basmati rice

## \*Slow cooked **SHOULDER OF ENGLISH LAMB**

with an apricot, cranberry & herb crust with a rich port wine sauce

\*Pan fried **SALMON FILLET** (gf)

served on a creamy white wine, garlic and parsley risotto with buttered spinach

\*Served with a selection of seasonal vegetables

\* \* \* \* \*

## Desserts

Traditional Christmas Pudding & Brandy sauce

A Tropical Fruit Meringue (gf) (n)

An espresso Crème Brulee, clotted cream & Italian cookies

Chocolate & Tia Maria Cheesecake

A selection of Cheese & Biscuits

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**2- courses £21**

**3-courses £26**

