



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



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

* * * * *

2- courses £21

3-courses £26

