Christmas 2020 - ORDER FORM

Name	Soup	Pate	Goats Cheese Croquettes	Salmon Tartlet	Salmon Terrine (25th only)	Portobello Mushrooms (25th only)	Sticky Pum Duck (25th only)	Roast Turkey	Beef Short Rib	Fish Pie	Cauliflower, Lentil Pie	Beef Wellington (25th only)	Sea Bass (25th only)	Stuffed Squash (25th only)	Christmas Pudding	Banana & Chocolate Chip	Strawberry Cheesecake	Cheeseboard	Mulled Plum Pudding (25th only)	White Choc Panna Cotta (25th)	Drunken CheeseBoard (25th only)
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Organiser's Name:													one								

BOOKING INFORMATION

All our pubs are Covid Safe Venues The Government Guidelines in place, apply at the time of booking, these are subject to change and we will keep you updated in relation to your booking.

A £10 nonrefundable deposit per person secures your booking, (refundable if Covid guidelines change to the extent we cannot honour your booking).

Payment in full for Christmas Day is required by 17th December.

THANK YOU for your custom Gillian, Nicholas & The Team

Celebrate Christmas in style at



at one of our establishments

The Watermans Arms

Brocas St, Eton SL4 6BW Tel 01753861001

www.watermans-eton.com email. gillianchapman68@yahoo.co.uk

The Queen Victoria

72 Peascod St. Windsor SL4 1DE Tel 01753 424870

www.thequeenvictoriapubwindsor.com email. thequeenvictoriapubwindsor@yahoo.com

The Horse & Groom

4 Castle Hill, windsor SL4 1PD Tel 01753 868488

www.horseandgroomwindsor.com

email. horseandgroomwindsor@ayhoo.com

The Piper

51 Peascod St. Windsor SL4 1DE Tel 01753 267575

www.thepiperartbarwindsor.com email. thepiperartbarwindsor@yahoo.com

The Fox & Castle

21 Burfield Rd, Old Windsor SL4 2RB. Tel 01753 267071

www.thefoxandcastleoldwindsor.com

email. foxandcastleoldwindsor@yahoo.com

Christmas Party Menu (1st to 23rd December)

Available at All 5 Pubs

£19 per person for 2 courses / £24 for 3 courses



Duck & Orange Pate

Duck Liver, Pork, Orange & Cognac Pate, Caramelised Onion Chutney, Brioche Toasts

Wild Mushroom Soup

Wild Mushroom & Roasted Garlic Soup, Roquefort Crumble, Crusty Bread

Goats Cheese & Leek Croquettes

Panko Breaded Goats Cheese & Leek Potato Croquettes, Sweet & Sour Beetroot

Smoked Salmon & Crayfish Tartlet

Warm Scottish Smoked Salmon, Crayfish & Dill Filo Tartlet, Watercress Salad, Orange Vinaigrette

Traditional Roast Turkey

Roast Norfolk Turkey Breast, Roast Potatoes, Honey Glazed Parsnip, Sage & Onion Stuffing, Pigs in Blankets, Yorkshire Pudding, Seasonal Vegetables & Gravy

Beef Short Rib

Braised beef Short Rib in Shallot, Red wine & Button Mushroom Sauce, Horseradish Mashed Potato & Braised Red Cabbage

Fish Pie

Smoked Haddock, Cod, Salmon & Prawns in Creamy Parsley Sauce, Topped with Spring
Onion Mash Served with Tenderstem Broccoli & Green Beans

Cauliflower, Spinach & Lentil Pie

Spiced Cauliflower, Spinach & Lentil Pie, Creamy Mashed Potato, Seasonal Vegetables & Vegetarian Gravy

Traditional Christmas Pudding, Brandy Sauce
Strawberry & Vanilla Cheesecake, Strawberry Ice Cream

Carmelised Banana & Chocolate Chip Bread & Butter Pudding, Vanilla Custard

Cheese Board, Selection of British Cheeses, Biscuits, Chutney & Grapes
Carmelised Banana & Chocolate Chip Bread & Butter Pudding, Vanilla Custard

Vegan and Gluten Free Options Available For Food Allergen Information Please Ask For Our Guide

Christmas Day Lunch (Friday 25th)

Available at The Watermans Arms or The Fox & Castle £69 per Adult / £20 per Child (under12)

A Glass of Prosecco on Arrival

Pumpkin Soup

Roasted Pumpkin, Ginger & Coconut Soup, Crusty Bread

Salmon & Monkfish Terrine

Poached Salmon & Monkfish Terrine, Roasted Fennel, Clementine & Passionfruit Salad, Brioche Toasts

Portobello Mushrooms

Roasted Portobello Mushrooms Stuffed with Spinach & Stilton, Topped with Garlic Thyme Gratin, Winter Salad

Sticky Plum Duck

Confit Duck Leg with Sticky Plum Glaze, Savoury Poached Pear, Fig & Goats Cheese Salad

Traditional Roast Turkey

Roast Norfolk Turkey Breast, Roast Potatoes, Honey Glazed Parsnip, Sage & Onion Stuffing, Pigs in Blankets, Yorkshire Pudding, Seasonal Vegetables & Gravy

Beef Wellington

28 Day Aged Fillet Steak, Topped with Pate, Garlic Wild Mushrooms & Stilton, Wrapped in Puff Pastry, Served with Pancetta Sprout Mash, Tenderstem Broccoli & Rich Port Sauce

Whole Sea Bass

Whole Roasted, Line Caught Sea Bass, Warm Garlic, Lemon & Chilli Butter, Braised Fennel & Baby Potatoes

Roasted Stuffed Squash

Roasted Squash, Stuffed with Spinach, Goats Cheese & Roasted Vegetables, Served with Saffron Risotto & Roasted Vine Tomatoes

Luxury Christmas Pudding, Brandy Sauce

Mulled Plum & Almond Crumble, Vanilla Custard
White Chocolate Panna Cotta with Dark Chocolate Mousse & Spiced Sour
Cherries

Drunken Cheese Board, Selection of British Cheeses, Biscuits, Chutney, Grapes & A Glass of Port

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