



Christmas Menu

Starters

Winter vegetable broth with warm bread

Brie wedge with cranberries and walnuts

Classic prawn cocktail

Creamy stilton mushrooms

Mains

Roast turkey crown, with apricot stuffing, pigs in blankets, rosemary roasted potatoes, new potatoes, honey roasted parsnips and fresh vegetables.

Peppered rump steak, served with roasted cherry tomatoes, grilled flat mushroom, onion rings and peppercorn sauce

Oven roasted sea bass fillets, served on crushed new potatoes, wilted spinach, vine tomatoes and a lemon and dill cream sauce

Goats cheese linguine, topped with parmesan and balsamic glaze

Desserts

Christmas pudding, with brandy sauce

Lemon meringue tart, with fresh mixed berries and whipped cream

Chocolate brownie with chocolate sauce and ice cream

Eton mess - fruit, meringue and whipped cream


BAR • RESTAURANT • B&B

The Green, Frampton on Severn

Gloucester GL2 7EP

Tel: **01452 740346**

3 courses £20 per person

Menu available 1st to 23rd December

Contact Name

Contact Number

Date of Booking

Time of Booking

No. in Party

Signed

Please complete booking form and return with a £10 per head NON REFUNDABLE deposit as confirmation of your reservation, please tick each choice in the relevant column.

Guest Names

Table with 16 rows for guest names and 16 columns for meal choices.



GROUP BOOKING FORM

Table with 4 rows of meal options: Winter vegetable broth, Brie wedge, Classic prawn cocktail, Creamy stilton mushrooms, Roast turkey crown, Peppered rump steak, Oven roasted sea bass fillets, Goats cheese linguine, Christmas pudding, Lemon meringue tart, Chocolate brownie, Eton mess.