CHRISTMAS PARTY PRE-ORDER FORM

Party Name	Date of Party
Arrival Time	Deposit Paid
Contact Name	Tel No.
Email Address	
Address	
	Postcode

Name	Under 12	2 or 3 courses	Starter	Main Course	Dessert
Henry Tudor		3	Soup	Turkey	Christmas Pud
Edward Tudor	Yes	2		Salmon	Fudge Cake
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
Child - Under 5	Roast Turkey ☐	Vegetarian Dish ☐	Christmas Pudding ☐	Ice Cream ☐	
Child - Under 5	Roast Turkey ☐	Vegetarian Dish ☐	Christmas Pudding ☐	Ice Cream ☐	

Wine

Pre-order your bottles of wine to have them waiting for you when you arrive! Please note your choices of wine and number of bottles required.

For larger parties please use a continuation sheet for your order

Deposits: Christmas Party Menu £5.00 per head **Christmas Day Menu £10.00** per head

Full payment for all Christmas Day bookings must be paid prior to 1st December

We regret that we cannot guarantee that all our products are free from nuts or nut derivatives. Our fish may contain bones. For allergen advice please speak to a member of staff.

CHRISTMAS PARTY MENUS

PARTY ORGANISER

Anyone organising a party of ten or more will receive a **£10.00 voucher** to spend in the New Year at any King Henry's Tavern.

Terms and conditions apply.

KING HENRY'S EAT. DRINK. RELAX TAVERNS

The Cedars
Main Street
Evington
Leicester
Leics LE5 6DN
Tel: 0116 2730 482

The Honey Bee
Doverdale Lane
Doverdale
Nr Droitwich
Worcestershire
WR9 0QB
Tel: 01299 851 620

The Man At Arms
The Green
Bitteswell
Lutterworth
Leics LE17 4SB
Tel: 01455 552 540

The Ragley Boat Stop
Deepdale Lane
Off Sinfin Lane
Barrow on Trent
Derby DE73 7FY
Tel: 01332 703 919

The Old Red Lion
Main Street
Welham
Market Harborough
Leics LE16 7UJ
Tel: 01858 565 253

The Old Smithy
1 Green Lane
Church Lawford
Rugby
Warks CV23 9EF
Tel: 02476 542 333

CHRISTMAS PARTY MENU

2 Courses £12.99 3 Courses £15.99
Under 12's – 2 Courses £8.99 3 Courses £11.99
Under 5's EAT FREE – *Under 5's Menu on the pre-order form*

Available from Wednesday 30th November 2016 to 8th January 2017
(Not available Christmas Day or Boxing Day)

STARTERS

Winter Vegetable Soup V
A hearty and satisfying blend of delicious root vegetables. Served with a mini tin loaf for dunking!

Chicken Liver, Clementine and Cranberry Paté
Rich and creamy paté flavoured with clementine and cranberry pieces, with a clementine and cranberry chutney. Served with toasted baguette slices and a crisp salad garnish

Classic Prawn Cocktail
A bed of crisp iceberg lettuce topped with cold cooked prawns and creamy cocktail sauce. Served with slices of brown bloomer bread

Breaded Mushrooms V
Whole button mushrooms with garlic coated in crispy golden breadcrumbs. Served with a garlic mayonnaise dip and a crisp salad garnish

Prefer chips? No problem! Just ask!

MAIN COURSES

All served with new potatoes, roast potatoes, traditional vegetables and homemade cauliflower cheese

Hand Carved Roast Turkey
A traditional favourite, served with sage and onion stuffing, pigs in blankets, Yorkshire pudding and all the trimmings

Duck, Port and Wild Mushroom Pudding
Tender pieces of duck and wild mushrooms encased in a crispy bread crust with a rich port sauce

Quorn Bramley Sausages V
Grilled Quorn Bramley Sausages served with vegetarian gravy

8oz Sirloin Steak
An 8oz succulent Sirloin Steak, grilled to your liking and served with creamy peppercorn sauce

Upgrade your Steak
to an 8oz Fillet Steak for an extra £4.50
or to a King Henry VIII Special
24 oz Rump Steak for an extra £5.00

Pan Fried Sea Bass Fillets with Sizzled Ginger, Chilli & Spring Onions
Delicious! The aroma of this pan fried Sea Bass dish will have your taste buds tingling before you take your first bite!

DESSERTS

Traditional Christmas Pudding
A rich pudding filled with vine fruits & almonds soaked in white rum and served with brandy sauce. The perfect end to a traditional Christmas meal

Chocolate Fudge Cake
A fantastically fudgy chocolate cake, served warm with ice cream

Salted Caramel Chocolate Profiteroles
Chocolate coated choux pastry balls with a cream and salted caramel filling. Served with whipped cream

Country Apple Pie
An old favourite served warm with custard

The price includes Christmas crackers, party hats and novelties

CHRISTMAS DAY MENU

£39.99 per person – includes Bucks Fizz on arrival
Under 12's £24.99
Under 5's EAT FREE – *Under 5's Menu on the pre-order form*

STARTERS

Wild Mushroom Soup V
A rich and creamy wild mushroom soup with just a hint of fresh garlic. Served with a mini tin loaf for dunking!

Scottish Oak Smoked Salmon and Prawn Salad
Wild Scottish salmon, smoked and dry cured using English Oak. Served on a bed of crisp mixed salad with prawns and a lemon vinaigrette dressing

Whole Round Camembert V
Soft, creamy French cheese, baked in its wooden case with garlic & thyme and served with garlic infused ciabatta bread

Classic Prawn Cocktail
A bed of crisp iceberg lettuce topped with cold cooked prawns and creamy cocktail sauce. Served with slices of brown bloomer bread

Prefer chips? No problem! Just ask!

MAIN COURSES

All served with new potatoes, roast potatoes, traditional vegetables and homemade cauliflower cheese

Hand Carved Roast Turkey
A traditional favourite, served with sage and onion stuffing, pigs in blankets, Yorkshire pudding and all the trimmings

Pan Fried Sea Bass Fillets with Sizzled Ginger, Chilli & Spring Onions
Delicious! The aroma of this pan fried Sea Bass dish will have your taste buds tingling before you take your first bite!

Honey Roasted Duck Breast
This honey lacquered duck breast is a real sweet Christmas treat. Served pink

8oz Sirloin Steak
An 8oz succulent Sirloin Steak, grilled to your liking and served with creamy peppercorn sauce

Upgrade your Steak
to an 8oz Fillet Steak for an extra £4.50
or to a King Henry VIII Special
24 oz Rump Steak for an extra £5.00

Wild Mushroom and Brandy Sauce Strudel V
A blend of wild mushrooms, brown rice and courgettes, topped with a creamy brandy sauce and encased in a puff pastry parcel

DESSERTS

Traditional Christmas Pudding
A rich pudding filled with vine fruits and almonds soaked in white rum and served with our luxurious brandy butter and clotted cream ice cream. Delicious!

Melt in the Middle Chocolate Orange Sponge
Delicious Belgian chocolate orange sponge with a melting centre. Served with vanilla ice cream

Irish Cream Liqueur Cheesecake
Digestive biscuit base topped with fresh cream, Irish liqueur, cheesecake mousse and caramel sauce. Served with whipped cream

Trio of Cheeses
A trio of delicious regional cheeses served with crisp salad garnish, fresh grapes and a selection of biscuits

Finished off with a Coffee or Tea and a Mince Pie

The price includes Christmas crackers, party hats and novelties