

CHRISTMAS BOOKING FORM

Christmas Lunch Christmas Eve Pensioner Lunch

STARTERS

ADULT CHILD

	ADULT	CHILD

MAIN COURSE

ADULT CHILD

	ADULT	CHILD

DESSERTS

ADULT CHILD

	ADULT	CHILD

CHRISTMAS BOOKING FORM

Please check availability as soon as possible to avoid disappointment. In order to confirm your booking, just fill in the form and bring it to the bar along with your deposit.

These menus are available by booking and pre-order only. **£5 per person deposit** secures your booking for **Christmas Fayre Menu** and **Pensioner Menu**. This deposit becomes non-refundable 48 hours before your booking date as the preparation for your party will have begun.

Christmas Day is available by booking and pre-order only. **£20 per person deposit** secures your booking. The balance must be paid by 30th November 2018 together with your pre-order for food.

Date: _____ Time: _____

Contact name: _____

Company name if applicable: _____

Number in party: _____ Children: _____

Address: _____

_____ Postcode: _____

Tel: _____

Email: _____

Food Allergies and Intolerances:

Before you order your food and drinks please speak to our staff if you want to know about our ingredients. All weights quoted are approximate prior to cooking. Some fish dishes may contain bones. All dishes are subject to availability. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-use kitchen environment. (V) items suitable for Vegetarians.

THE OTTER INN

WESTON,
HONITON,
EX14 3NZ

Christmas Menu

CHRISTMAS FAYRE MENU

Served 1st to 24th December (excludes Sundays)

STARTERS

Tomato & Roasted Red Pepper Soup GF
with crusty bread

Chicken Liver Pate

served with redcurrant jelly & crusty bread

Creamy Garlic Mushrooms GF
served on toasted ciabatta bread

Traditional Prawn Cocktail GF
with Marie Rose Sauce served with crusty bread

MAIN COURSES

Traditional Roast Turkey GF
served with Yorkshire Pudding, Pig in Blanket &
homemade sage & onion stuffing

Braised Beef

with bacon, onions, mushroom and red wine gravy

Pan Roasted Fillet of Sea Bass GF

with a black pepper butter on a chunky ratatouille

V Goats Cheese & Apricot Nut Roast
served with a cranberry & Port reduction

All main courses are served with Home-made roasted potatoes and seasonal vegetables unless otherwise stated

DESSERTS

Mulled Winterberry and Apple Crumble
with hot custard

Lemon Syllabub with a ginger crunch & lemon zest

Traditional Christmas Pudding served with brandy sauce

Chocolate Brownie GF

with hot chocolate and orange sauce and Chantilly Cream

Local Cheeseboard

(instead of a Dessert: Add: £2 supplement)

a selection of local cheeses with grapes, celery and biscuits

Tea or Filter Coffee & Mince Pie (Add £2 supplement)

2 courses £13.95

3 courses £16.95

Child 5-12yrs £9.95

4yrs & under £6.95

Turkey Roast & Ice Cream

CHRISTMAS DAY MENU

STARTERS

Spiced Butternut Squash Soup GF
served with crusty bread

Prawn & Smoked Salmon Cocktail GF
with Marie Rose Sauce & crusty bread

Chicken Liver Pate with redcurrant jelly & crusty bread

Camembert Wedges breaded, deep-fried served
on baby gem lettuce with Cranberry & Port relish

MAIN COURSES

Traditional Roast Turkey GF
served with Yorkshire Pudding, Pig in Blanket &
homemade sage & onion stuffing

Slow Roasted Pork Belly

Rolled & stuffed with sausage meat, cranberry &
chestnut, finished with a cider sauce

Roasted Fillets of Sea Bass GF

served on pea & mint crushed new potatoes finished
with a lemon & black pepper butter

Braised Brace of Pheasant GF

wrapped in Bacon with button mushrooms, onions and port

V Goats Cheese & Apricot Nut Roast
served with a Cranberry & Port reduction

All main courses are served with homemade roast potatoes and fresh seasonal vegetables unless otherwise stated

DESSERTS

Traditional Christmas Pudding with brandy sauce

Lemon Syllabub with a ginger crunch & lemon zest

Chocolate Brownie GF

with hot chocolate and orange sauce & Chantilly Cream

Bailey's Panna Cotta with homemade shortbread

Local Cheeseboard

(instead of dessert add £2 supplement)

a selection of local cheeses with chutney & crackers

Christmas Crackers

Filter Coffee & Truffles

£59.95 pp £29.95 5yrs-12yrs/

£10 4yrs & under (Turkey Roast & Ice Cream)

PENSIONER CHRISTMAS LUNCH MENU

A SMALLER PORTION

Served MONDAY to THURSDAY

Lunchtimes (12-2.30pm) 3rd to 24th December

STARTERS

Tomato & Roasted Red Pepper Soup GF
served with crusty bread

Chicken Liver Pate

served with redcurrant jelly & crusty bread

Traditional Prawn Cocktail GF

with Marie Rose Sauce served with crusty bread

MAIN COURSES

Traditional Roast Turkey GF

served with Yorkshire Pudding, Pig in Blanket &
homemade sage & onion stuffing

V Goats Cheese & Apricot Nut Roast
served with a cranberry & Port reduction

Breaded Plaice

served with a Homemade Tartare Sauce

Each of the above served with Roasted Potatoes,
seasonal vegetables & Chef's own gravy

DESSERTS

Traditional Christmas Pudding

served with hot brandy sauce

Chocolate Brownie GF

with hot chocolate and orange sauce & Chantilly Cream

2 Scoop of ice cream

Add: Tea or Filter Coffee & Mince Pie (Add: £2 supplement)

2 Courses £9.95

3 Courses £12.95

GF = Gluten Free. Request GF Bread.

For GF Roast Meals request no stuffing,

Yorkshire Pudding & GF Gravy.

If you are gluten free please tell us at the time of Pre-Order.