

PLEASE KEEP A COPY OF YOUR PRE ORDER AND BRING IT WITH YOU ON THE DAY FOR YOUR REFERENCE

Pre order form for The Shilton Arms

Your Email address

.....

Name of booking

.....

Date of booking/...../ 2018

Time of booked

Time food required.....

Number of persons.....

Deposit paid £.....

If you have any food or drink allergies or intolerances, please speak to a member of our staff before placing your order

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Chicken liver pate		Luxury Christmas pudding	
Homemade roasted tomato and basil soup		Vanilla pannacotta	
Wild mushroom and bacon tart		Homemade toffee and ginger sponge	
Winter squash lasagna		Lovingtons Somerset ice cream	
Traditional Christmas dinner		Extra side Roast potatoes	
Ribeye steak		Extra side vegetables	
Braised beef		Extra side cauliflower cheese	
Red snapper and berries		Extra side creamed leeks	

Christmas Fayre 2018 At The Shilton Arms

Whether with family, friends or work colleagues come along and celebrate Christmas in the warm and friendly atmosphere of

The Rose And Castle or The Shilton Arms

We have two different menus at each restaurant

The Christmas menu starts on Monday, 26 November 2018 until Christmas Eve

Three courses for £21.95

We will require a five pound deposit per person payable the day of booking and a pre order required one week before (pre order form is on the back of the menu) Deposits will only be refundable with a two day cancellation notice

The management and staff would like to wish all of you a Very Merry Christmas and a prosperous New Year

The Shilton Arms

Church Road

Shilton

Coventry

CV7 9HX

TheShiltonArms.co.uk

Telephone 02476 612 607

Our menu clearly states all allergens marked in (green) after the relevant food item it concerns -
if you are still uncertain on any aspect of the menu please ask a member of staff

Starters

Chicken liver pate (alcohol)

Served with homemade blackcurrant and prosecco compot (alcohol) toasted ciabatta (gluten) and butter (dairy)

Homemade roasted tomato and basil soup (celery gluten)

Served with a parmesan cheese straw (gluten dairy)

Wild mushroom and bacon tart

Wild mushrooms, bacon and maple syrup in a pastry case (egg gluten milk soya)

Mains

Traditional Christmas dinner

Slices of turkey, Served with fresh sprouts, chantaney carrots, braised red cabbage new potatoes, roast potatoes, pigs in blankets, sage and cranberry stuffing (gluten milk celery) and lashings of homemade gravy (celery)

Ribeye steak £5 supplement

A 12oz ribeye steak served with a brandy and pepper sauce (dairy alcohol) served with roasted jersey royals, caramalised shallots and tomatoes on the vine

Winter squash lasagna V

Mixed vegetables, homemade cheddar cheese sauce (dairy gluten) and butternut squash lasagna sheets served with a salad garnish and two slices of garlic ciabatta (dairy gluten)

Braised beef

Braised beef brisket served with creamed mashed potato (dairy) sautéed greens and rich homemade gravy (celery)

Red snapper and berries

Red snapper fillet topped with a cranberry and redcurrant reduction served with seasonal vegetable and new potatoes

Extra side orders all £3.95

Roast potatoes - fresh seasonal vegetables
homemade cauliflower cheese (dairy) or creamed leeks (dairy)

Desserts

Vanilla pannacotta (dairy)

Served with a homemade short bread biscuit (dairy gluten)

Luxury cognac Christmas pudding (dairy nut alcohol milk egg gluten)

Served with pouring brandy cream (alcohol dairy) (Over 18's only)

Homemade toffee and ginger sponge (milk eggs gluten)

Served with creme anglais

Lovingtons Somerset ice cream

One scoop of toffee fudge swirl (milk gluten nuts) and one vanilla clotted cream (milk)

£21.95 per person
£26.95 with supplement

Wishing you all a very
Merry Christmas
and a prosperous New Year

