

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

**Your pre order is required one week before your booking**

Please phone the appropriate establishment to make any changes you need to make after you have placed your pre order

Is your pre order for The Shilton Arms / Rose And Castle

Your Email address

.....@.....

Name of booking

.....

Date of booking ...../...../ 2019

Time of booking .....

Approximate 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**

	quantity		quantity
Ardennes pate		Luxury Christmas pudding	
Homemade soup		Homemade cheesecake	
ham hock terrine		Vegan vanilla soya ice cream	
crayfish and prawns		Homemade sticky toffee pudding	
Traditional Christmas dinner		Extra side Roast potatoes	
Rump and crayfish		Extra side vegetables	
Cheese, chestnut and broccoli pasta		Extra side cauliflower cheese	
Pheasant		Extra side creamed leeks	
Vegan linguine			
Salmon Balmoral			

# Christmas Fayre 2019

At

The Shilton Arms

&

The Rose And Castle

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

The Christmas menu starts on Monday, 25 November 2019 until Christmas Eve

**Three courses for £21.95  
£26.95 with supplement**

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

## The Rose And Castle

Main Road  
Ansty  
Coventry  
CV7 9HZ

TheRoseandcastle.co.uk  
Telephone 02476 612 822

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

### Ardennes pate (gluten milk)

Served with cranberry jelly, toasted ciabatta (gluten) and butter (dairy)

### Homemade vegan butterbean and tomato soup

Served with a garlic and parsley ciabatta breadstick (gluten)

### Homemade ham hock terrine

Ham hock terrine (mustard) served with piccalilli (mustard sulphur), toasted ciabatta (gluten) and butter (dairy)

### Crayfish and prawn cocktail

Crayfish tails and prawns (crustacean) on a bed of leaves and topped with a thousand island sauce, served with ciabatta (gluten) and butter (dairy)

## Mains

### Traditional Christmas dinner

Slices of turkey, served with fresh sprouts, carrots, broccoli, new potatoes, roast potatoes, pigs in blankets (gluten) roast parsnip, sage and onion stuffing (gluten milk celery) and lashings of homemade gravy (celery)

### Rump and crayfish - £5 supplement

A 10oz rump steak topped with crayfish tails (crustacean) in garlic butter (dairy) served with half a tomato, mushrooms and chunky chips

### Cheddar cheese, chestnut and broccoli pasta V

Fresh broccoli, chopped chestnuts, homemade Croxton Manor mature cheddar cheese sauce (dairy gluten) and penne pasta (gluten) served with a salad garnish and two slices of garlic bread (dairy gluten)

### Pheasant

Two breasts of pheasant served with potato and leek croquettes (gluten), cranberry and homemade chestnut gravy (nut celery) and fresh seasonal vegetables

### Vegan linguine

Homemade tomato, garlic and herb sauce with mushrooms, fresh peppers on a bed of Linguine (gluten) served with two garlic and parsley ciabatta breadstick (gluten)

### Salmon Balmoral

Prime salmon fillet (fish) topped with a honey and whisky sauce (alcohol) served with fresh seasonal vegetables

### Extra side orders all £3.95

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

## Desserts

### Homemade cheesecake (dairy gluten)

White chocolate, cinnamon and orange cheesecake on a ginger biscuit base served with pouring cream

### Luxury cognac Christmas pudding (over 18's only)

(dairy nut alcohol milk egg gluten)

Served with pouring brandy cream (alcohol dairy)

### Black Forest Gateau

Two layers of chocolate sponge (gluten) sandwiched with cream (dairy). Decorated with cream rosettes, cherries, cherry sauce & chocolate flavour chips served with pouring cream (dairy)

### Vegan vanilla soya ice cream

(soya) three scoops

### Homemade sticky toffee pudding

Homemade sticky toffee pudding (egg dairy gluten) topped with a homemade toffee sauce (dairy) served with pouring cream (milk)

£21.95 per person  
£26.95 with supplement

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

