

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/...../ 2021

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
Chicken liver parfait		Luxury Christmas pudding	
Homemade soup		Homemade cheesecake	
Whitebait		Toffee lumpy bumpy	
Pig pudding		Homemade bread and butter pudding	
Traditional Christmas dinner		Extra side creamed leeks	
Rump		Extra side Roast potatoes	
Brie, vegetable and chestnut crumble		Extra side vegetables	
Chicken Tikka masala		Extra side cauliflower cheese	
Salmon Balmoral		Extra side pigs in blankets	

Christmas Fayre 2021 At Shilton Arms E a t e r y & Rose And Castle E a t e r y

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, 29th November 2021 until Thursday 23rd December 2021

Three courses for £22.95 £28.95 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

Chicken liver parfait with a red currant spiced cordial (milk)

Served with slices of toasted ciabatta (gluten) and butter (dairy)

Homemade leek, potato and bacon soup

Leek and potato soup topped with bacon bits, served with warm ciabatta (gluten) and butter (dairy)

Whitebait (fish gluten)

served with a tartar sauce dip (mustard egg dairy)

Pig pudding

A slice of black pudding (gluten) topped with a slice of bacon and melted Stilton cheese (dairy)

Mains

Traditional Christmas dinner

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

Garlic rump - £6 supplement

A 10oz prime rump steak topped with a disc of homemade garlic butter (dairy) served with half a tomato, mushrooms and chunky chips

Please let us know how you want them cooked on your pre order

Brie, vegetable and chestnut crumble V

Fresh diced sweet potato, sliced courgette, onion, peppers, garlic and chopped chestnuts in a homemade brie cheese sauce (gluten dairy) topped with bread crumbs (gluten) and finished with panko bread crumbs (gluten may contain soya peanuts sesame) served with a salad garnish and two slices of garlic bread (dairy gluten)

Chicken Tikka masala

Diced chicken in a spicy masala sauce (dairy) served with boiled rice, mango chutney and a popadom

Salmon Balmoral

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

Extra side orders all £4.25 enough for two

Roast potatoes - fresh seasonal vegetables, homemade cauliflower cheese (dairy) pigs in blankets (gluten) or creamed leeks (dairy)

Desserts

Homemade millionaires cheesecake (dairy gluten)
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)

Toffee lumpy bumpy (gluten soya dairy egg nut)
Toffee sponge base topped with toffee mousse, caramel chocolate ganache & finished with chocolate chunks, caramel pieces & chocolate drizzle.
served with pouring cream (dairy)

Homemade Irish cream bread and butter pudding
(over 18's only)

Homemade bread and butter pudding (egg dairy gluten) with sultanas and Irish cream (alcohol dairy) served with pouring cream (milk)

£22.95 per person

£28.95 with supplement

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

