The Radnor Arms

Nunton

Salisbury

Wiltshire

SP54HS

Telephone number 01722 329722

To Whom It May Concern,

Enclosed is a copy of our 2019 Christmas Day Menu, priced at £75 per head for adults and £37.50 per head for children.

We require a £40 deposit per head with all menu choices on the booking form attached by the 1st December 2019. This is non- refundable and secures your booking fully.

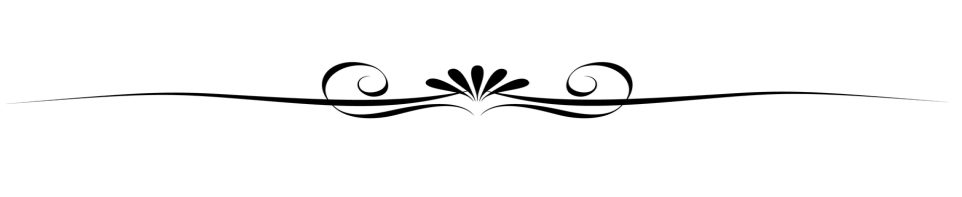
Full payment can be made on the day preferably by cash or card.

Kind Regards

Louise Penny

**Christmas Day**

**Freshly baked bread rolls**



**Roasted Butternut Squash & Cumin Soup**

Topped with toasted pumpkin seeds

**Roasted Vegetable Terrine**

Served with a creamy pesto sauce

**Black Pudding & Cranberry Scotch Quails Egg**

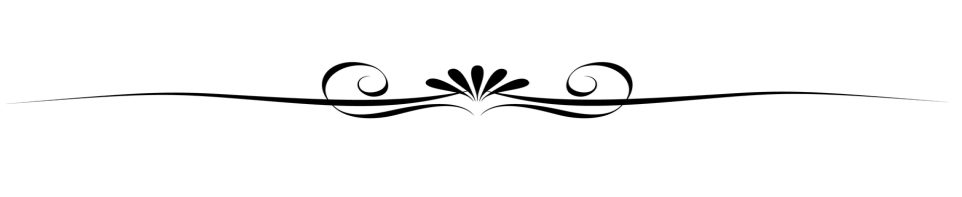
Served with a watercress salad & horseradish crème fraiche

**Slow Cooked Lamb & Rosemary Arancini**

Served with a minted aioli

**Potted Atlantic Prawns in a creamy tarragon sauce topped with a parmesan crumb**

Served with rosemary & garlic focaccia



**Traditional Roasted Turkey Breast**

Served with cranberry & chestnut stuffing, ‘pigs in blankets’, seasonal vegetables, roast potatoes & homemade port & cranberry sauce

**Mushroom, Chestnut, Beetroot & Quinoa Nut Roast**

Served with ‘pigs in blankets’, seasonal vegetables, roast potatoes & homemade port & cranberry sauce

**Slow Braised Sirloin Of Beef**

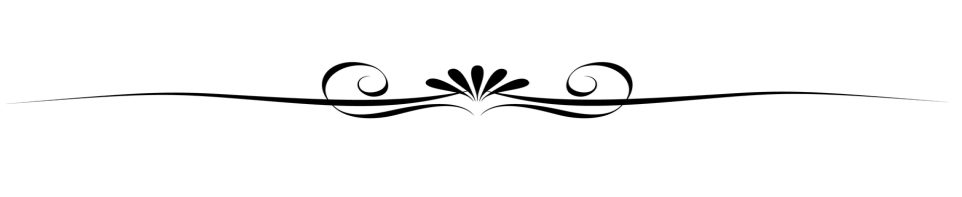
Served with a carrot puree, braised red cabbage, roasted new potatoes & a rich beef jus

**Fillet of venison**

Served with roasted root vegetables, boulangere potatoes & a port & redcurrant jus

**Rainbow Trout, Crayfish & Spinach Ballotine**

Served with pea puree, tenderstem broccoli, new potatoes & a vermouth sauce



**Traditional Christmas Pudding**

Served with brandy sauce

**Lemon Posset**

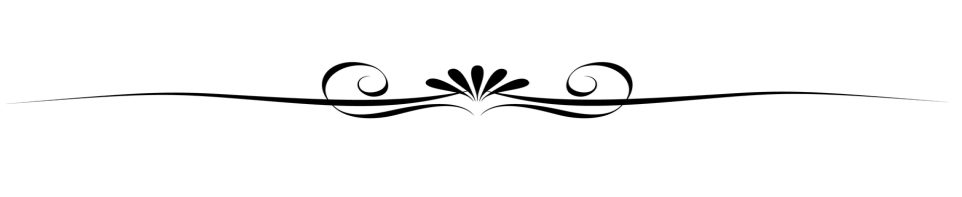
Served with a cherry brandy compote & shortbread biscuit

**Double Chocolate Crème Brulee**

Served with a brandy

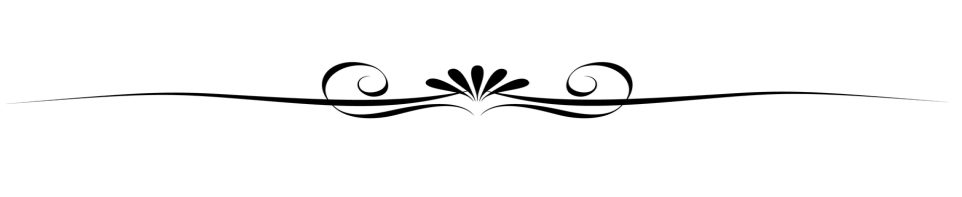
**Cappuccino Semi Fredo**

Served with amaretto biscuits & a salted caramel sauce



**British Cheese Board**

With quince jelly, celery, apple, fig & savoury biscuits



**Tea or Coffee**

**Booking Form**

Date …………………………………………………………………………………..

Time ………………………………………………………………………………….

Number in party …………………………………………………………………

Organisers name ………………………………………………………………..

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| **Name** | **Starter** | **Main Course** | **Dessert** |
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Please specify if anyone has any allergies we need to be made aware of.