

Booking Terms

- The menu offers a three course meal for **£25.50** which includes Christmas crackers and filter coffee or tea
- A discretionary 10% service charge will be added to all parties. This is shared equally amongst all staff
- The Christmas menu is available from 29th November until 23rd December
- A non-refundable deposit of £5.00 per person will be required **at the time of booking** to confirm your booking
- We must receive your booking form no later than **two weeks** before your scheduled booking date
- Should you wish to make any changes to your booking, you must inform us **no later than 48 hours prior to the due date**. Where reasonable notice is not given for changes we reserve the right to charge for loss of revenue
- All bills must be settled on the day of your party
- If you require more information, or alternative menus for dietary requirements, please do not hesitate to contact us

Booking Details

CONTACT NAME: _____

ORGANISATION: _____

ADDRESS: _____

TIME & DATE: _____

N° IN PARTY: _____

EMAIL: _____

TEL N°: _____

THE OLD BOOKBINDERS ALE HOUSE



CHRISTMAS MENU 2017



Winter Wines

Why not pre-order your wine and take advantage of our special off-list bottles (at special prices!)

White

Abadia Mercier Verdejo	£15.50
Calusari Riesling	£21.50
Mayfly Sauvignon Blanc	£24.50

Red

Abadia Mercier Tempranillo Merlot	£15.50
Santiago Carmenere	£21.50
Native Vieilles Vignes Carignan	£24.50

Sparkling

Prosecco	£18.50
Rosé Prosecco	£20.00
George de Roualet Champagne	£35.95

WINES ON THIS LIST MUST BE PRE-ORDERED AND ARE AVAILABLE BY BOTTLE ONLY



To Start

LE POTAGE HIVERNAL

winter vegetable soup with bread and butter

LA CHEVRE DE MONSIEUR SEGUIN

warm goats cheese tartlet with provençale vegetables and balsamic syrup

L'AMOUR DU PÊCHEUR

the real prawn cocktail

LA POULLAILLIÈRE

smoked duck and chicken with walnuts in a light mayonnaise with raspberry coulis

The Main Event

ROTI DE DINDE DU PÈRE NOËL

roast turkey with all the traditional trimmings

LE PETIT COCHON

fillet of pork in a port, lime and garlic sauce with creamy mash

LA MARÉE DU PÊCHEUR

fillet of sole roulade with spinach in a cream and champagne sauce with new potatoes

LA ROSÉE DU MATIN

puff pastry case filled with wild and button mushrooms in a cream, white wine and herb sauce, served with rocket and parmesan shavings

BŒUF BOURGIGNON À LA MICHEL

traditional, French, red wine beef stew with new potatoes

ALL MAIN COURSES SERVED WITH GARDEN VEG

Something Sweet

LE GATEAU DE LA MERE NOËL

Christmas pudding with crème anglaise

LA NORMANDE

warm French apple tart with whipped cream and toffee sauce

LA CHOCOLATIÈRE

Michel's own chocolate mousse

ASSIETTE DE FROMAGE

brie and stilton with biscuits and pickle