

Booking Form



Payment terms: Please check availability as soon as possible to avoid disappointment. In order to confirm your booking, just fill in the form below and bring it to the bar along with your £5/£10 per person non-refundable deposit, the balance to be paid on the day of your party. Pre-orders for Christmas Day to be confirmed by 15th December latest – thank you!

Date Time

Contact Name

Number in Party Children

Address

..... Postcode

Email

Tel No

Christmas Fayre

Christmas Day

Starters	Adult	Child
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Mains	Adult	Child
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Desserts	Adult	Child
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

**INGLE
NOOK
INNS & TAVERNS**

*Christmas
Menu*

t: 01925 861262

1 Bell Lane, Thelwall, Warrington, WA4 2SU

www.pickeringarmsthelwall.co.uk

Pickering Arms

Christmas Fayre

£21.00

Two Courses

£25.00

Three Courses

Served 1st – 23rd December

STARTERS

Roasted Winter Vegetable Soup (VE)(GF)

served with parsnip crisp and warm crusty bread

Salmon and Prawn Fishcake

served with prawn chowder

Chicken Liver and Armagnac Pate (GF)

served with toasted croutes and caramelised onion chutney

King Prawn, Garlic and Chorizo Skewers (GF)

served with a lemon mayonnaise

Beetroot and Ginger Falafel (VE)

with home-made chilli jam served with pitta bread

MAINS

Roast Turkey (GF)

with all the Christmas trimmings

Pan-fried Cod Loin wrapped in Parma Ham (GF)

on a crab risotto and a Hollandaise sauce

Roast Chicken Supreme (GF)

on a potato fondant and a mushroom stroganoff sauce

Slow Cooked Lamb Shank (GF)

on colcannon mash, honey roasted parsnip chips and ale gravy

Wild Mushroom and Brandy Sauce Strudel (V)

served with roast potatoes and winter vegetables

PUDDINGS

Traditional Christmas Pudding

served with brandy custard

Banoffee Cheesecake

served with Christmas pudding ice cream

Home-made Sticky Toffee Pudding

with custard, clotted cream or sticky toffee pudding ice cream

Mixed Berry Crumble (VE available)

served with clotted cream or custard

Selection of Ice Creams (GF)

(VEGAN ICE CREAM AVAILABLE)

Christmas Day

£62.50

4 Course

£29.50

Under 8s

STARTERS

Roasted Parsnip, Brie and Apple Soup (V)(GF)

served with parsnip crisp and warm crusty bread

Pan-fried King Scallops & Bury Black Pudding

served with slow cooked apple compote

Duck Liver and Armagnac Pate (GF)

served with orange and cranberry toast and spiced beetroot and orange preserve

Smoked Haddock Florentine and Baked Egg (GF)

served with sundried tomato foccacia bread

King Prawn Cocktail (GF)

served with granary bread and a Bloody Mary shot (Virgin Mary for kids)

Portobello Mushroom (V)(GF)

stuffed with Stilton and roasted chestnuts served with a cranberry coulis

MAINS

Traditional Roast Turkey (GF AVAILABLE)

with all the Christmas trimmings

12oz Rib Eye Steak (GF)

with vine tomato, mushrooms, onion rings, corn on the cob and hand cut chips served with a Stilton sauce

Pan-fried Salmon fillet

on a salmon and prawn potato cake served with a king prawn and salmon chowder sauce and buttered samphire

Roast Chicken Supreme (GF)

stuffed with goat's cheese and walnuts and wrapped in Parma ham served with crushed new potatoes, asparagus spears and a mushroom Madeira sauce

Pork Tenderloin (GF)

on a Shallot and sage mash served with a cider and tarragon sauce

Wild Mushroom and Brandy Sauce Strudel (V)

served with roast potatoes and winter vegetables

PUDDINGS

Traditional Christmas Pudding

served with Brandy custard

Hand-made Vanilla & Cointreau Cheesecake

with a crunchy Jamaican ginger bread base

Chocolate Profiteroles topped with fresh cream

Home-made Sticky Toffee Pudding

with custard, clotted cream or sticky toffee pudding ice cream

Selection of Ice Creams (GF) (Vegan ice cream available)

Selection of Cheese & Biscuits with celery and grapes

Tea, Coffee & Mince Pies