

Please complete and return to the Shepherd's Rest including your 50% deposit.

Name of Booking				
Date	Time of Booking			
Address				
Tel.	Mol	Mob.		
No. of Adults		No. of Highchairs		

	Starters				Main Courses				Desserts				
uest Name	Soup	Parfait	Salmon	Warm Goats Cheese	Turkey	Beef	Hake	Risotto	Pud	Lemon Tart	Choc & Orange Sponge	Brulee	
				$\square$									

Christmas Fayre Menu available from Monday 4th December. Pre order required 4 days in advance. Minimum party of 4 people. 50% deposit required at time of booking, all other monies payable on the night.



## The Shepherd's Rest Inn



Christmas Sayre Menu



## The Shepherd's Rest Inn Christmas Sayre Menu

**Bookings** 

We'd be delighted to take your bookings for our Christmas fayre menu. Menu available throughout December. Just complete the booking form and return to a member of the team with a 50% deposit.

Our normal menu is still available.

## Food Orders-Cimes

Cur times for serving food over Christmas from Sunday 24th December

Christmas Eve 12noon-9.30pm

Christmas Day 12noon-3pm **Drinks Only** 

Boxing Day 12noon-9.00pm

Wednesday 27th (Bank Hol) 12noon-9.00pm

Chursday 28th (Bank Hol) 12noon-9.00pm

Friday 29th 12noon-9.00pm

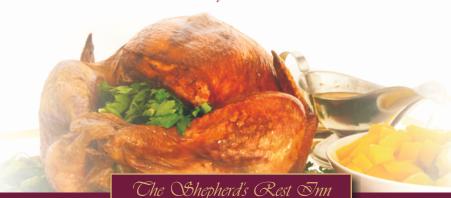
Saturday 30th 12noon-9.30pm

New Years Eve 12noon-8.30pm

New Years Day 12noon-8.30pm

Tuesday 2nd January Normal Opening Hours

Monday 8th Closed



Lumbutts Road, Todmorden, OL14 611

01706 813437. www.shepherdsrestinn.co.uk

## For allergens please ask when making booking. \* = Available on the children's menu

\*Parsnip & Chestnut Soup
with Parmesan croutons served with fresh homemade bread

\*Homemade Duck & Orange Parfait (&7) served with a warm pear & date chutney with brown toast.

\*Crayfish & Smoked Salmon Cocktail (&9)
served with a Bloody Mary sauce on a bed of rocket with brown bread

\*Warm Goats Cheese & Potato Tart served on a rocket & cherry tomato salad.

\*Roasted Turkey Breast with Pigs in Blankets (GF) thyme & garlic roast potatoes, apple mash or our own recipe stuffing with a rich turkey gravy.

\*Slow Roasted Blade of Beef (47)
homemade roast potatoes, Yorkshire pudding sat on a bed of horse raddish
mash. Served with a rich beef stock gravy.

Poached Hake Fillet (GF)
served with a ham hock chorizo bean cassoulet

Mushroom and Tarragon Risotto served with Parmesan shavings and a rocket olive oil garnish.

All the above mains served with Christmas Vegetables.

Traditional Christmas Pudding with Brandy Sauce.

\*Handmade Lemon Cart served with our own recipe Cranberry Sorbet.

Handmade Chocolate & Orange Sponge served with Custard.

Apple & Cinnamon Brulee served with a Shortbread Biscuit.

Chocolate Brownie with Sorbet. (47)

\*Dce Cream available for Children.

Cea/coffee & Mince Pies.

Three Courses: £21.95 Ewo Courses: £18.95 Children: £9.99

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