

Christmas Day

BOOKING FORM

Organiser's name: _____

Tel: _____

Email: _____

Preferred time: _____

No. in party: _____ Adults: _____ Children: _____

Name																				
Adult																				
Child																				
Smoked Salmon																				
Tuscan Tomato & Basil Soup																				
Beetroot & Goats Cheese Tartlet																				
Duck Confit, Chicken & Wild Mushroom Terrine																				
Vegetable Terrine																				
Christmas Day Roast																				
Oven Baked Salmon																				
Cajun Sweet Potato & Spinach Roulade																				
Christmas Pudding																				
Chocolate & Orange Cluster																				
Strawberry & Prosecco Truffle Torte																				
Cheese Board																				
Vegan Vanilla Ice Cream																				
Gluten free 																				

A deposit of £30 per person is required at the time of booking.



THE FAIRWAYS

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Rotherham S60 5NU

Tel: 01709 838111

fairways@brownbearpubco.co.uk

fairwaysrotherham.co.uk



Christmas Day

- AT THE FAIRWAYS -



Terms and conditions

A deposit of £30 per person is required at the time of booking along with your pre-order. The full and final balance is due to be paid no later than 1st December 2019. Deposits are non-refundable if your table is cancelled or amended after 1st December 2019.

* Free wine offer is based on booking for 4 or more adults before 31st October 2019, house wine only, subject to availability.





CANAPÉS & PROSECCO ON ARRIVAL

STARTER

Smoked Salmon

topped with king prawns and a horseradish cream, finished with a salad garnish and lime vinaigrette

Tuscan Tomato and Basil Soup

creamy soup with a full tomato flavour and a hint of red pepper and basil, served with warm rustic bread

Please specify if you would like the gluten free option

Beetroot and Goats Cheese Tartlet

beetroot and caramelised red onion chutney in a crisp cheese pastry case with goats cheese sauce and goats cheddar shavings, served with a crisp salad garnish

Pressed Duck Confit, Chicken and Wild Mushroom Terrine

with warm rustic bread

Please specify if you would like the gluten free option

Vegetable Terrine

terrine with a blend of vegetables and grains including carrots, peppers, butternut squash, peas, quinoa and chickpeas with a little added chilli, served with a salad garnish and warm rustic bread



Free bottle
of house wine with every booking
made before 31st October*

MAIN

Christmas Day Roast

with goose fat roast, minted baby and creamy mash potatoes, honey roast parsnips, seasonal vegetables, cranberry stuffing, pig in blanket, homemade Yorkshire pudding and rich gravy

Choose from a selection of meats from our carvery table:

Roast Topside of Beef with Horseradish

Roast Turkey with Cranberry Sauce

Roast Pork with Apple Sauce

Oven Baked Salmon

topped with pan-fried garlic king prawns served with buttered baby potatoes and seasonal vegetables

Cajun Sweet Potato and Spinach Roulade




sweet potato roulade filled with vegan cream cheese, sweet and spicy red peppers and red onion chutney with buttered baby potatoes and seasonal vegetables

ADULTS £59.95

CHILDREN £29.95

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients, full allergen information is available upon request. The allergen information is to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask on the day of your visit to see if there are any changes that may affect you. Some dishes may contain alcohol.

Please ask our staff about any concerns you may have.

 = Vegetarian  = Vegan  = Gluten Free

Gluten free variations are also available.

DESSERT

Christmas Pudding

traditional moist Christmas pudding made with sultanas, candied peel and spices, served with brandy sauce

*Vegan and gluten free option
served with vegan vanilla ice cream*

Chocolate and Orange Cluster

chocolate sponge base with a rich chocolate truffle and tangy orange centre, topped with a cream filled profiterole with chocolate gold and orange drizzle and a golden shard

Strawberry and Prosecco Truffle Torte

light vanilla sponge base with white chocolate and prosecco flavoured truffle, topped with strawberries and a white chocolate shard

Cheese Board

selection of Wensleydale and Cranberry, Blue Stilton, French Brie and Double Gloucester, served with a spicy tomato chutney, nut and mixed seed biscuits, celery and grapes

Gluten free option served without nut and mixed seed biscuits

Vegan Vanilla Ice Cream

with mixed berries and raspberry coulis

TO FINISH

Coffee or tea with a
warm Viennese mince pie



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