Festive Menu	
BOOKING FORM	

Organiser's name:								
Tel:								
Email:								
Date:	_ P	refe	rred	ltim	e:			
No. in party:								
Name								
Vegetable Terrine								
Leek and Potato Soup								
Chipotle Cranberry Chicken Wings								
Gin and Tonic Fish Goujons								
Black Pudding Fritter								
Hand Carved Roast Turkey								
Festive Burger								
Peppercorn Steak with Blue Cheese and Mushrooms								
Herb Crusted Cod Loin								
Cajun Sweet Potato and Spinach Roulade								
Christmas Pudding								
Sherry Trifle Cheesecake								
Warm Bourbon Pecan Pie								
Golden Salted Caramel Tart								
Vegan Vanilla Ice Cream								
Gluten free GF								

A deposit of £15 per person is required at the time of booking.

THE FAIRWAYS

Bawtry Road, Brinsworth, Rotherham S60 5NU

Tel: 01709 838111 fairways@brownbearpubco.co.uk fairwaysrotherham.co.uk





Terms and conditions

A deposit of £15 per person is required at the time of booking along with your pre-order. Final payment for the festive menu is due on the day of dining. Deposits are non-refundable if your table is cancelled or amended within seven days prior to your visit.

* Free wine offer is based on booking a 3 course meal for 4 or more adults before 31st October 2019, house wine only, subject to availability.



- AT THE FAIRWAYS -

Available 18th November - 24th December





2 COURSES £19.95

STARTER

 $\begin{array}{c} \textbf{Vegetable Terrine (V) (Ve)} \\ terrine with a blend of vegetables and grains \\ including carrots, peppers, butternut squash, peas, \\ quinoa and chickpeas with a little added chilli, \\ served with a salad garnish and warm rustic bread \\ \end{array}$

Leek and Potato Soup (V) GF traditional soup made with sweet leeks, potatoes, cream and seasoning, served with warm rustic bread

Please specify if you would like the gluten free option

Chipotle Cranberry Chicken Wings glazed with chipotle and cranberry sauce finished with spring onion and sesame seeds

Gin and Tonic Fish Goujons mini cod fillets coated in our gin and tonic batter, served with lemon tartare sauce

Black Pudding Fritter beer battered black pudding with crispy pancetta and a sweet cranberry jam

Free bottle

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

* Based on booking a 3 course meal for 4 or more adults before 31st October 2019, house wine only, subject to availability.

3 COURSES £24.95

MAIN

Hand Carved Roast Turkey

with roasted potatoes, honey glazed parsnips, cranberry stuffing, pig in blanket, Yorkshire pudding, seasonal vegetables and rich gravy

Festive Burger

grilled butterfly chicken fillet stacked in a brioche bun with cranberry mayo, lettuce, tomato, smoked streaky bacon and brie, topped with a stuffing ball and a pig in blanket, served with house fries and sprout slaw

Peppercorn Steak with Blue Cheese and Mushrooms

100z rump steak topped with pan fried mushrooms, blue cheese and pepper sauce, with house fries, onion rings and a dressed salad

Herb Crusted Cod Loin oven baked crusted cod loin served with buttered baby potatoes, parsley sauce and seasonal vegetables

Cajun Sweet Potato and Spinach Roulade (V) (ve) (F) sweet potato roulade filled with vegan cream cheese, sweet and spicy red peppers and red onion chutney with buttered baby potatoes and seasonal vegetables

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.

(V) = Vegetarian (Ve) = Vegan (GF) = Gluten Free

Gluten free variations are also available.

3 COURSES WITH A GLASS OF PROSECCO £29.95

DESSERT

Christmas Pudding (V) (Ve) (GF) 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

Sherry Trifle Cheesecake (V)Victoria sponge base laced with sherry and topped with vanilla batter, raspberry swirls and finished with flaked almonds, served with pouring cream

 $\begin{array}{c} \mbox{Warm Bourbon Pecan Pie } (V) \\ \mbox{thick pastry filled with sweet Bourbon laced filling,} \\ \mbox{topped with pecans, served with vanilla bean ice cream} \end{array}$

Golden Salted Caramel Tart (V) chocolate cookie pastry filled with sticky caramel and rich chocolate fudge, served with vanilla bean ice cream

Vegan Vanilla Ice Cream (V) (Ve) (GF) with mixed berries and raspberry coulis

