



Book your Christmas Celebrations with us



HOW TO BOOK

head over to www.olivebrancheasingwold.co.uk, click on the book now button on Christmas, fill in the details, pay £5 per person deposit online, once you check out an order form will be emailed to you to complete and return at least 7 days prior to event. If your party numbers change and you dont give us at lease 24 hours notice Full payment will be due.

OR

Fill in the booking form, with menu choice, pop in and pay deposit





2 COURSE £13.95 3 COURSE £16.95

GARLIC BREAD SLICES

\$

HOUMOUS & CARROT STICKS



ROAST TURKEY DINNER

SAUSAGE & MASH
MAC CHEESE



2 SCOOP ICE CREAM

WARM CHOCOLATE

For any allergen or dietary requirements please discuss before booking





CHRISTMAS MENU

2 COURSE £26.50 3 COURSE £31.95

LET'S BEGIN

TOMATO & BASIL SOUP (V, VE, GFA) with warm roll

WHOLE BAKED MINI CAMEMBERT (V, GFA)

Infused camembert, warm bread, fig relish

BLACK PUDDING & BACON FRITTER

topped with fried egg, chilli jam

CLASSIC PRAWN COCKTAIL (GFA) Marie rose sauce & granary Bread

DUCK & ORANGE PATE (GFA) Toasted bread, fig relish

THE MAIN EVENT

FESTIVE PIZZA (GFA)

Turkey, bacon, Sausage, stuffing, brie, cranberry sauce

SWEET POTATO & RED ONION MARMALADE SEEDED TART (V, VE, GF)

Seasonal vegetable, roast potatoes & onion gravy

ROAST TURKEY & TRIMMINGS (GFA) Served with sides of seasonal veg & gravy

OVEN BAKED SALMON WITH A CRANBERRY, PARSLEY & PISTACHIO CRUMB (N,GF)

Seaonal vegetables, buttered new potatoes & a cranberry & parsley sauce **STEAK & ALE PIE**

Served with creamy mash, seasonal veg & gravy

TO CONCLUDE

MULLED WINE PANNA COTTA (GFA)

topped with raspberry & mulled wine compote, shortbread biscuit CHRISTMAS PUDDING & BRANDY SAUCE (GFA)

SHERRY TRIFFLE

APPLE PIE

custard or ice cream

For any allergen or dietary requirements please

discuss before booking

N -Contains nut, GF -Gluten Free, GFA, Gluten free with change, V- Vegetarian, VE - Vegan All bookings require £5 pp non refundable deposit upon booking paid via the website









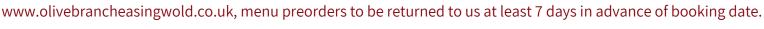














BOOKING FORM



Booking Name																	
Booking Date & Time							Contact number										
Number of guest				Email Adress													
Deposit £5 per person amount paid				Address													
Guests name	2 Crs £26.50	3 Course £31.95	Tomato & Basil soup	Whole mini camembert	Black pudding fritter	Prawn cocktail	Duck & orange pate	Festive pizza	Sweet Potato & Onion Tart	Turkey dinner	Baked salmon	Steak & Ale Pie	Mulled wine Panna Cotta	Christmas pudding	Sherry Triffle	Apple Pie ice Cream	Apple Pie Custard
Total																	
Additonal notes, Allergies																	