

Booking Form

Bookings require a minimum of 2 weeks notice.
Please complete all details and return to us.

Party Name

Reservation Date

Reservation Time

Number in Party

Address

Postcode

Contact No.

Email

Our chosen menu is:

2 Courses £16.50 per head

3 Courses £18.50 per head

Please enclose a deposit of £8.00 per head
(non-refundable, balance payable 14 days prior to your
booking).

Total amount enclosed £

Signed

VE=Vegetarian.

Food & drink allergens & Intolerances

Before you order your food & drink, please speak to a member of our staff if you have a food allergen or food intolerance.

If you would like to be kept informed of any future offers we have, please tick the box
We will not pass your details on to anyone else.

The Brunswick, 1 Railway Terrace, Derby DE1 2RU 01332 290677
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Menu Pre-Orders

STARTERS:

Quantity

LEEK AND MARIS PIPER POTATO SOUP (VE)

SMOOTH DUCK AND ORANGE PÂTÉ

COD AND PANCETTA FISHCAKE

MAINS:

Quantity

ENGLISH TURKEY CROWN

BRUNSWICK BOOZY BRAISED LAMB SHOULDER

TANGY SALMON SUPREME

FESTIVE VEGETABLE MOUSSAKA (VE)

DESSERTS:

Quantity

GHOST OF CHRISTMAS PUDDING

MULLED CIDER APPLE CRUMBLE

TIPSY BELGIAN CHOCOLATE SPONGE

ENGLISH CHEESE PLATE



Festive Fayre Menu



Christmas 2018

From Mon 26th November to Sunday 30th December

MON TO SAT 12^{PM} TILL 2^{PM} AND 6^{PM} TILL 8^{PM}

SUNDAY 12^{PM} TILL 3^{PM}

(Except on Thursday 6th December, Friday 21st December,
Christmas Day and DCFC home matches)

2-course: £16-50

3-course: £18-50

WELCOME GLASS OF PROSECCO
for each of your party if you book and pay in full by 1st
November

Starters

Smoky Leek and Maris Piper Potato Soup (VE)

Served with a large garlic croûton, warm bread roll & butter.

Smooth Duck and Orange Pâté

Served with seeded bloomer toast, butter and red onion chutney.

Cod and Pancetta Fishcake

Served with a wedge of lemon, side salad and sweet chilli.

Main Courses

English Turkey Crown

Traditional roasted crown of turkey served with all the trimmings, cranberry sauce and Yorkshire pudding.

Brunswick Boozy Braised Lamb Shoulder

Slow-braised with black sabbath, served with leek & potato gratin and braised red cabbage.

Tangy Salmon Supreme

Baked fillet served with a tangy prawn sauce on a bed of creamy parsnip mash and side greens.

Festive Vegetable Moussaka (VE)

With pine nuts and pomegranate mixed side salad.

Desserts

Ghost of Christmas Pudding

Served with brandy sauce.

Mulled Cider Apple Crumble

Served with custard, cream or ice cream.

Tipsy Belgian Chocolate Sponge

Flavoured with spiced rum, served with custard, cream or ice cream.

English Cheese Plate

Mature Cheddar, Red Leicester and Blue Stilton served with biscuits, butter, fruit and onion chutney.