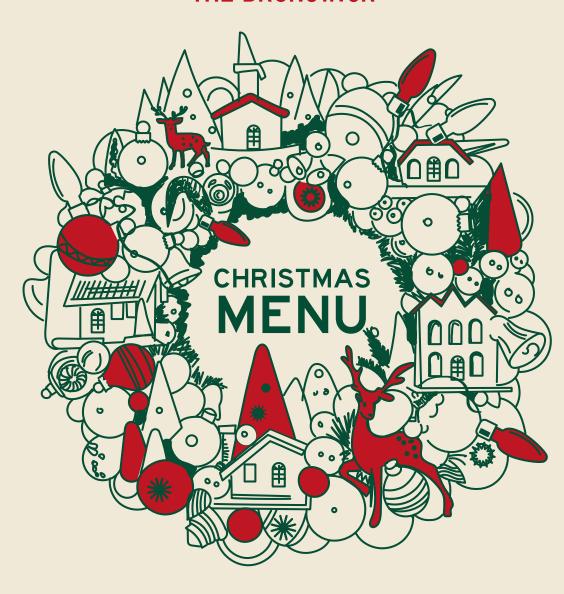
BOOKING FORM

Thank you for choosing to celebrate the festivities with us. Please complete all details below & return with your deposit to secure your booking. Please read our full terms & conditions. If you would prefer to e-mail us your booking details, please see our contact details below.

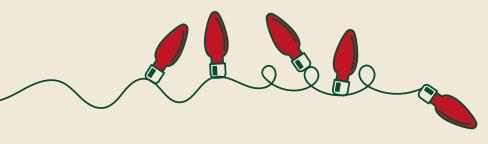
PARTY NAME	NO. IN PARTY	
BOOKING DATE	BOOKING TIME	
TEL	E-MAIL	
CHOSEN MENU		
STARTERS		QTY
MAINS		QTY
DESSERTS		QTY

If you have any special dietary requirements please ensure you specify below & speak to a member of our team.

THE BRUNSWICK



FESTIVE FAYRE From £16.50



WORKING TOGETHER

TO ENSURE YOU HAVE A SAFE & ENJOYABLE VISIT

Thank you for choosing to book your festivities with us. Please note we will be following the Government guidelines to adhere to safe practices while enjoying dining with us for the comfort & safety of yourselves, your guests & our team. These are subject to change as Government Guidelines are updated. At the time of print:

- Tables are a maximum of 6 people, of which it can be up to 6 people from 6 different households
- If the reservation is from the same household or bubble then we are able to take larger table bookings
- In a separate room, for those pubs with a function rooms we can accommodate a party of up to 30 people but when from separate households or bubbles we must ask you to keep 2m apart or I metre with risk mitigation
- Local restrictions may change, please speak to a member of staff for up to date info on Government Guidelines we will be adhering to
- If you feel unwell or have any symptoms of Covid-19 you must stay at home. Please notify us by telephone
- We will keep contact details from the booking form for 14 days after your reservation in line with the Government Track & Trace requirements

TO SECURE YOUR BOOKING

- Please complete the booking form & either drop in or e-mail to confirm your provisional booking.
- Bookings require a minimum of 2 weeks notice.
- Please complete all details and return to us.
- £10 deposit per person required minimum of 7 days before to secure your booking
- We require all parties to pre-select their menu choices & submit them to us 7 days prior to their booking
- Non-attendees must give 24hr notice prior to their booking or full payment will be required on the day
- We recognise the importance of accurate allergen information, so if you have a specific

(ve) Suitable for Vegans (c) Suitable for Coeliacs (v) Suitable for Vegetarians

FESTIVE FAYRE

2-Courses £16.50. 3-courses £18.50

Bookings available from Tuesday 1st December to Sunday 27th December 12-2pm and 6-8pm - Monday to Saturday & 12pm 12-3pm Sunday

STARTERS

SHERRY, TOMATO AND ROAST PEPPER VELOUTÉ (ve, c, ve) Served with a sundried tomato pesto crouton, bread roll and butter

DUCK AND ORANGE PÂTÉ (c)

Served with toast, chutney and butter

SEAFOOD VERRINE (c)

Prawn and smoked mackerel on a salad bed topped with marie-rose sauce

MAINS

FESTIVE ROAST TURKEY

Served with all the trimmings and seasonal vegetables

BOOZY BARNSLEY CHOPS

Braised in our porter, served with its gravy, chive & Dotato mash and seasonal vegetables

BAKED SALMON (c)

Served with a tomato and pastis sauce, lentil and sweet potato bake

GOAN-STYLE VEGETABLE CURRY (ve, c, ve)

Served with side salad, basmati rice and naan bread

DESSERTS

BRITISH CHEESE PLATE (c, ve)

Mature cheddar, Red Leicester and Blue Stilton served with biscuits, butter and chutney

TIPSY BELGIAN CHOCOLATE SPONGE (v)

Rum flavoured, served with vanilla ice cream

CARAMEL APPLE BETTY (ve, v)

Vegan and served with vegan hazelnut and chocolate ice cream

