

The Old  
**Quay House**

# Christmas Day Lunch



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# *Eat, Drink and be Merry*

What better place to celebrate Christmas Day with family or friends, than at The Old Quay House. Sit back and let us do all the hard work whilst you enjoy the festivities and our fantastic view across the Estuary.

We absolutely love Christmas at the Inn, with our amazing outdoor Christmas light display and equally stunning interior festive décor, to help get you into the festive spirit.


## *What's included...*

Indulge in our scrumptious three course feast, served between 12pm and 1pm by our dedicated and friendly team and enjoy lots of festive fun with party hats, crackers and balloons.


**Adult £75.00    Child (Under 10) £38.50**

## *What next...*

1. Decide on what time you would like to dine and how many people will be attending.
2. Once decided, call us to check availability, we can then provisionally reserve your table for 7 days. Please complete and send back the booking form with an accompanying £25.00 deposit for each guest within this time. That's it, you're all booked.
3. Full payment and food pre-orders are then required no later than the 2nd December 2019.




# Christmas Day Lunch Menu



## Starters

Chestnut and Bacon Soup (GF)  
topped with thyme croutons



Traditional Prawn and Avocado Cocktail  
served with buttered granary bread  
(Gluten free available upon request)

Home-made Coarse Pâté  
served with mini cornichons, Melba toast and a caramelised onion marmalade

Smoked Salmon Slices (GF)  
served with dill blinis and a lemon crème fraiche, garnished with watercress

Melon Fans with a Fruit Coulis (GF) (VG)

## Mains

Traditional Roast Turkey  
served with gammon, pig in blanket, seasonal stuffing, roasted potatoes,  
seasonal vegetables and a rich jus (Gluten free sausage available)

Traditional Roast Beef  
served with Yorkshire Pudding, roasted potatoes, seasonal vegetables and a rich jus  
(Gluten free Yorkshire Pudding available)

Oven Baked Herb and Parmesan Crusted Local Hake Fillet (GF)  
served on a polenta disc with baby potatoes, asparagus spears and broccoli florets  
with a rich tomato coulis

Roasted Cauliflower Steak with a Chestnut and Sage Topping (VG) (GF)  
served with a tomato sauce, roasted potatoes and seasonal vegetables

## Desserts

Traditional Christmas Pudding served with brandy sauce or custard  
(GF & VG available upon request)

Cafe Latte Pannacotta  
topped with an espresso syrup, whipped cream and chocolate decoration (GF)

Black Forest Meringue Tower (GF)  
chocolate meringues layered up with a boozy cherry compote,  
a rich chocolate ganache and mascarpone cream

All our gravies are gluten free. Gluten free bread, sausage and Yorkshire Pudding are available on request.  
If there are any other dietary requests, please ask at the time of booking and highlight with your pre-order.

Some of our dishes may contain traces of nuts or seeds and the fish may contain bones.

(GF) = Gluten Free (VG) = Vegan

# Terms & Conditions

## Acceptance

By completing the booking form you will be acknowledging and accepting these terms and conditions.

Christmas Day lunch is subject to availability.

Your table for Christmas Day lunch will be provisionally reserved for 7 days, pending The Old Quay House receiving your completed booking form and non-refundable/ non-transferable deposit of £25 for each guest, at which point your booking is confirmed.

Full payment and food pre-orders must be provided no later than the 2nd December 2019. After this time, cancellations or reducing numbers will not be refunded. Special dietary requirements can be catered for, please ask at the time of booking and highlight when submitting your food pre-order.

VAT will be charged at the prevailing rate at the time of payment and The Old Quay House reserves the right to amend prices accordingly.

Strict hygiene procedures are followed in our kitchen but due to the presence of other allergens in some products there is a small possibility that other allergens may be found in any menu item. If any of your party have any allergies, please discuss this at the time of booking.

## Changes of Events

All details are correct at the time of printing but may be subject to alteration without prior notice.

## Personal Belongings and Liability

The Old Quay House and its employees accept no responsibility for the loss or damage to any goods/items left on the premises. Please ensure all goods/items are removed when leaving the premises. We cannot be held responsible for the failure of public services (e.g. water, gas, electricity etc), or for any disturbance beyond our control.

## Christmas Day Lunch Booking Form

**Booking in Name of**   
**Address**   
**Email Address**   
**Telephone**   
**Number of Guests Attending**   
**Arrival Time** 
**Sit Down Time**

**Deposit**

A £25.00 non-refundable deposit is required per person to secure the booking, provisional bookings will only be held for up to 7 days. The final balance must then be paid no later than the 2<sup>nd</sup> December 2019.

**Payment Options**

**Cash** (in person)
  **Credit/Debit Card** (over the phone or in person)

**Food Pre-orders**

Food pre-orders are required no later than the 2<sup>nd</sup> December 2019. Please ensure each guests name and menu choice is included in order for us to provide you with place cards. Please also inform us if any guests have any specific dietary requirements e.g. gluten free.

<b>Guest Names</b> (please select one dish from each course)  <b>Notes:</b> Use this space to let us know of any special dietary requirements	<b>Starters</b>					<b>Mains</b>				<b>Desserts</b>		
	Chestnut and Bacon Soup	Prawn and Avocado Cocktail	Home-made Coarse Pâté	Smoked Salmon Slices	Melon Fans	Traditional Roast Turkey	Traditional Roast Beef	Oven Baked Hake Fillet	Roasted Cauliflower Steak	Traditional Christmas Pudding With Brandy Sauce <b>or</b> Custard	Café Latte Pannacotta	Black Forest Meringue Tower
1.												
2.												
3.												
4.												

**For The Old Quay House Use Only**

<b>Deposit Paid</b> Yes / No	<b>Payment Type</b>	<b>Date Received</b>	<b>Value</b>
<b>Balance Paid</b> Yes / No	<b>Payment Type</b>	<b>Date Received</b>	<b>Value</b>

