



Christmas

IS COMING

Come and join us and celebrate Christmas with a festive feast of fresh seasonal food

Starters

- Curried Honey Roast Parsnip Soup (v)(vo) (1,2,10)*
Smoked Salmon Mousse, Horseradish & Dill Espuma, Crostini (1,2,6,14)
Beetroot, Goats Cheese & Chestnut Rillettes, Crostini (v) (2,5,14)
Duck Liver Pate, Cranberry & Orange Chutney, Melba Toast (1,2,9,14)

Mains

- Roast Breast & Leg Of Turkey, Pig In Blanket, Chestnut Cranberry & Orange Stuffing, Duck Fat Roast Potatoes, Honey Roast Root Vegetables, Brussel Sprouts, Braised Red Cabbage, Pan Rich Gravy (1,2,10,14)*
Slow Cooked Aromatic Pork Belly, Champ, Braised Sweet Cabbage, Cider Jus (2,9,10,14)
Salmon, Haddock & Cod Wellington, Warm New Potato & Kale Salad, Citrus Reduction (1,2,3,6,9,14)
Gnocchi In Tomato, Spinach & Blue Cheese Sauce, Parmesan & Pesto (v)(vo) (2,5,9,14)

Desserts

- Christmas Pudding, Brandy Crème Anglaise (v) (1,2,3,5,14)*
Double Chocolate & Pistachio Brownie, Vanilla Ice Cream, Chocolate Sauce (v) (1,2,3,5,12)
Orange & Ginger Cheesecake, Orange Coulis (v) (1,2)
3 Scoops Of Clotted Cream Vanilla Ice Cream, Mulled Figs & Gingerbread Biscuit (v)(vo) (1,2,3,14)
Blue Cheese Fondue, Caramelised Figs, Crusty Bread (v) (1,2,14)

To Finish

Tea Or Coffee & A Warm Mince Pie

Classic : 2 Courses £25 (Children's 2 Course £12.50)
3 Courses £30 (Children's 3 Course £15)

Premium : 3 Courses + Drinks Package £47.50*

Deluxe : 3 Courses + Added Extras + Deluxe Drinks Package £57.50*

* see over page for details

*Our menu indicates allergen information correct at time of printing. Please check when ordering if you have any food allergies.
1. Cereals containing gluten 2. Milk 3. Eggs 4. Peanuts 5. Nuts 6. Fish 7. Crustaceans 8. Mollusc 9. Mustard 10. Celery
11. Sesame 12. Soya 13. Lupin 14. Sulphur dioxide & sulphites*

Please tick which option you would like for your group... (tick one option)

CLASSIC	2 or 3 Courses	
PREMIUM	3 Courses + Drinks Package A glass of Prosecco on arrival & ½ bottle of Pinot Grigio or Nero D'Avola Rosso	
DELUXE	3 Courses + Added Extras + Deluxe Drinks Package Added Extras: pre-starter canapes, pre-main course palate cleanser & petit fours Deluxe Drinks Package: Prosecco cocktail or glass of Prosecco on arrival, ½ bottle of Pinot Grigio or Nero D'Avola Rosso , a glass of port or a liqueur.	

Now select your menu choices below & leave the rest to us.

Guest Name	Dietary Requirement	Wine	Starters				Mains				Desserts				
		White (W) or Red (R)	Soup (v, vo)	Salmon Mousse	Carpaccio (v)	Pate	Turkey	Pork	Fish Wellington	Gnocchi (v, vo)	Xmas Pudding (v)	Brownie (v)	Cheesecake (v)	Ice Cream (v,vo)	Blue Cheese Fondue (v)

Booking Details & Deposit Information:

To book, simply complete this form & pay your deposit at least 10 days before your meal. A deposit of £10 per head is payable to secure your booking. £10/person will then be deducted from your bill for each guest in your party on the day. To pay your deposit either pop in to see us with your payment card or fill in your card details below. By signing below, you authorise us to charge the appropriate deposit to the card details provided.

Please tick the box if you would like to receive news & offer emails from The Dinton Hermit & other Moogies venues.
Your information will not be shared with any 3rd parties.

First Name				Surname			
Company Name (if applicable)							
Address					Postcode		
					Email Address		
Telephone No.					Preferred Time		
Date of Meal							
Card Number							
Deposit Due (£10/person)	£	CVV (3 digits on back of card)				Expiry Date (MM/YYYY)	
Booking Confirmation Signature						Date	

- Menu available for lunch & dinner from 22nd November 2021 until 9th January 2022.
- Please ensure you clearly state **AT THE TIME OF ORDERING** if you require any dietary requirements or food allergies to be accommodated. Some dishes can be altered to accommodate vegetarian, vegan, dairy free & gluten free diets.
- Our kitchen contains nuts.
- Full Terms & Conditions including our refund policy are available on our website.