

PRE ORDER FORM

Please use this booking form for your party's selection from the Christmas Fayre Menu. All details must be completed. Pre selection is not required for Christmas Day, Boxing Day or New Years Day. A £10.00 per head deposit is required within 10 days to secure your reservation.

Full Name: Telephone Number: Email: Post Code:

Address:

Preferred Day & Date of Booking: at **The Carnarvon**

Price per person: Preferred Time of Booking: Number in Party: Deposit Paid:

FULL NAME	Soup	Prawn Cocktail	Melon	Lemon Skewers	Tomato Salad	Chicken Diane	Turkey	Cod & Parsley	Roast Beef	3 Bean Chilli	Veg Risotto	Xmas Pud	Apple Pie	Chocolate Cake	Cheese-cake	Raspberry Roulade	
TOTALS >>>																	

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The Carnarvon
 Fackley Road, Teversal
 Sutton in Ashfield, Nottingham, NG17 3JA
 01623 559 676

Christmas Fayre Menu

Available lunchtimes & evenings throughout December
£23.95 per person
Pre-order required

Starters

v Winter Vegetable Soup

A delicious soup made with finest fresh seasonal ingredients served with a wedge of bread and butter

Prawn Cocktail

Succulent prawns served in a classic marie rose sauce & fresh crisp salad

vv Festive Melon©

Garnished with fruit and raspberry coulis

Lemon chicken skewers

Chicken in a tangy lemon grass and ginger marinade, served with crisp salad and a tomato and chilli jam

V Tomato & Mozzarella salad©

Beef tomatoes entwined with buffalo mozzarella drizzled in a basil oil and cracked black pepper

Main Courses

Served with New & Roast Potatoes and Fresh Market Vegetables

Chicken Diane

A breast of chicken smothered in a creamy sauce made with brandy, mustard, onions, mushrooms and cream

Roast Breast of Norfolk Turkey

Served with seasonal stuffing, chipolata sausage and cranberry sauce

Cod loin with Parsley sauce©

Loin of cod lightly poached and served in a parsley sauce

Traditional Roast Beef

Lean & tender roast beef topped with a yorkshire pudding and a rich gravy

vv Vegan Three Bean Chili ©

butter beans, red kidney beans and chick peas simmered in a spicy sauce with aubergines, cougettes, peppers, onions and tomatoes served with white rice

v Roasted Mediterranean Vegetable Risotto©

roasted vegetables with sun blush tomatoes in a rich white wine and creamy tomato sauce

For Dessert

Traditional Christmas Pudding

A succulent plum pudding masked in a delicious brandy sauce

Deep Dish Apple Pie

Chunky apples encased in a mouth watering pastry served warm with custard

Sticky Chocolate and Orange Cake

Orange infused sponge with a dark chocolate frosting served with freshly whipped cream

Honeycomb Cheesecake

A chocolate and crunchie honeycomb nugget topped vanilla cheesecake on a crunchie biscuit base served with toffee sauce and freshly whipped cream

White Chocolate and Raspberry Roulade©

A rolled iced meringue entwined with frozen cream, raspberry and white chocolate served with freshly whipped cream and raspberry coulis

Christmas Day Menu

Sittings from 12noon - 4.00pm
Adults £65.00 Children (under 12) £32.50

Starters

Soup of the Day

Served with freshly baked bread & butter

Prawn Cocktail

Succulent prawns served in a classic marie rose sauce & fresh crisp salad

vv Festive Melon©

Garnished with fruit and raspberry coulis

Main Courses

Served with New & Roast Potatoes and Fresh Market Vegetables

Roast Breast of Norfolk Turkey

Served with seasonal stuffing, chipolata sausage, roasted parsnips and cranberry sauce

Traditional Roast British Beef

Tender slices of beef served with Yorkshire pudding, roasted parsnips and horseradish sauce

Roast Leg of Lamb

Tender slices of lamb served with Yorkshire Pudding and mint sauce

Fillet of Salmon with Lemon & Coriander Sauce©

A boneless fillet of salmon lightly poached and served with a delicate lemon & coriander sauce

Chicken Diane

A breast of chicken smothered in a creamy sauce made with brandy, mustard, onions, mushrooms and cream

vv Vegan Three Bean Chili ©

butter beans, red kidney beans and chick peas simmered in a spicy sauce with aubergines, cougettes, peppers, onions and tomatoes served with white rice

v Roasted Mediterranean Vegetable Risotto©

roasted vegetables with sun blush tomatoes in a rich white wine and creamy tomato sauce

For Dessert

Traditional Christmas Pudding

A succulent plum pudding masked in a delicious brandy sauce

Deep Dish Apple Pie

Chunky apples encased in a mouth watering pastry served warm with custard

Sticky Chocolate and Orange Cake

Orange infused sponge with a dark chocolate frosting served with freshly whipped cream

Honeycomb Cheesecake

A chocolate and crunchie honeycomb nugget topped vanilla cheesecake on a crunchie biscuit base served with toffee sauce and freshly whipped cream

White Chocolate and Raspberry Roulade©

A rolled iced meringue entwined with frozen cream, raspberry and white chocolate served with freshly whipped cream and raspberry coulis

Freshly Filtered Coffee & Petit Fours

BOXING DAY & NEW YEARS DAY

An ideal time to meet & eat with family & friends. Enjoy one, two or three courses from our delicious December A la Carte menu.

New Years Eve Menu

Sittings from 7:00pm - Pre-order required
£35.00 per person

Starters

Soup of the Day

Served with fresh bread. Ask for today's choice

V Tomato & Mozzarella salad©

Beef tomatoes entwined with buffalo mozzarella drizzled in a basil oil and cracked black pepper

Lemon grass chicken skewers

Chicken in a tangy lemon grass and ginger marinade, served with crisp salad and a tomato and chilli jam

vv Festive Melon©

Garnished with fruit and raspberry coulis

Prawn Cocktail

Succulent prawns served in a classic marie rose sauce & fresh crisp salad

v Creamy Garlic Mushrooms

Mushrooms served in a creamy sauce made with double cream, tomato puree and fresh garlic drizzled on a slice of fresh garlic bread and accompanied with a crisp salad

Main Courses

Served with New Potatoes, Chips and Fresh Market Vegetables

French Trimmed Rack of Lamb©

French trimmed lamb served delicately pink with a mint gravy

Fillet of Salmon with Lemon & Coriander Sauce©

A boneless fillet of salmon lightly poached and served with a delicate lemon & coriander sauce

Chicken Diane

A breast of chicken smothered in a creamy sauce made with brandy, mustard, onions, mushrooms and cream

8oz Rump Steak ©

A tasty steak cooked to your liking and served with mushrooms and a choice of pepper or stilton sauce (pepper sauce is not gluten free)

Braised Beef

Lean & tender 8oz beef steak gently braised with onions and served with a rich beef gravy on a bed of mash

vv Vegan Three Bean Chili ©

butter beans, red kidney beans and chick peas simmered in a spicy sauce with aubergines, cougettes, peppers, onions and tomatoes served with white rice

v Roasted Mediterranean Vegetable Risotto©

roasted vegetables with sun blush tomatoes in a rich white wine and creamy tomato sauce

For Dessert

Sticky Chocolate and Orange Cake

Orange infused sponge with a dark chocolate frosting served with freshly whipped cream

Honeycomb Cheesecake

A chocolate and crunchie honeycomb nugget topped vanilla cheesecake on a crunchie biscuit base served with toffee sauce and freshly whipped cream

White Chocolate and Raspberry Roulade©

A rolled iced meringue entwined with frozen cream, raspberry and white chocolate served with freshly whipped cream and raspberry coulis

Hot Black Cherries©

Black cherry sauce layered with clotted cream ice cream and topped with freshly whipped cream

Cheese & Biscuits

Selection of cheese and biscuits served with grapes and chutney

If you have any allergies or special dietary requirements please speak to a member of our staff

5 GREAT PUBS TO VISIT THIS CHRISTMAS

If you are looking for somewhere special to grab a bite to eat or enjoy a drink with friends, here are five super pubs offering something for everyone this Christmas



CHRISTMAS A LA CARTE MENU

Our full a la carte menu will be available throughout December for parties of up to 10 guests. Parties of 10 or more must order and preselect from the Christmas Fayre menu. Smaller parties are welcome to preselect from the Christmas Fayre.

LUNCHTIME SPECIAL

Served Monday-Friday, 12 noon - 3pm
2 courses £11.25 3 courses £13.75

Starters

v Winter Vegetable Soup

A delicious soup made with finest fresh seasonal ingredients

v Festive Melon©

Garnished with fruit and raspberry coulis

Main Courses

Roast Breast of Norfolk Turkey

Served with seasonal stuffing, chipolata sausage and cranberry sauce

Traditional Roast British Beef

Tender slices of beef served with Yorkshire pudding

v Roasted Mediterranean Vegetable Risotto©

Roasted vegetables with sun blush tomatoes in a rich white wine and creamy tomato sauce

For Dessert

Deep Dish Apple Pie

Chunky apples encased in a mouth watering pastry served warm with custard

White Chocolate and Raspberry Roulade©

A rolled iced meringue entwined with frozen cream, raspberry and white, served with freshly whipped cream and raspberry coulis

Traditional Christmas Pudding

A succulent plum pudding masked in a delicious brandy sauce