

5	STATE:	suieM	Desserts				
Telephone Number:	:Jism∃	Deposit £10/person (Non-Refundable): £ Cash:	Credit Card:]	Date:		
Address:				1	Post Code:		
Date Required:	Time Required:	:9msN					

	биіррид				Curry	Burger		Cocktail		Parfait		
Selection of Cheese	Sticky Toffee	Posset Lemon	Chocolate Torte	fO f9llif nomls2	Squash Butternut	Steak Gourmet	Escslope Turkey	wer9 priX لا مرتقه الم	Barbecue Chicken	Duck & Orange	Mary Soup Bloody	:əmsN
					SUI	211			รเลา	ומו		

We Will Require A Non Refundable £10 Per Head Deposit To Hold Your Booking. The Deposit Will Be Redeemed Against Your Final Bill On The Day Of Your Booking. Persons That Fail To Attend The Party Will Lose Their Individual Deposit. Where We Have An Earlier Booking We May Book The Table Out For Another Party Later In The Evening. To Deliver The Best Service To All Our Guests, We Regret That We Are Unable To Split Party Bills Into Individual Bills. A Another Party Later In The Evening. To Deliver The Best Service To All Our Guests, We Regret That We Are Unable To Split Party Bills Into Individual Bills. A Service Charge Will Be Added To All Parties Of Six And Over, Which Goes Directly To Our Staff. To Contact Us Or Request An A Pdf Booking Form And To% Service Charge Will Thebrickmakers@email.com Or Call 01489 890954.

THE BRICKMAKERS Festive menu 2019

To Start

Bloody Mary Soup (V) cracked black pepper & celery salt croutons (Vegan, GF with no croutons)

Duck & Orange Parfait spiced cherry chutney, toasted rustic bread & smoked salt butter (GF toast available).

Barbecue Chicken & Melted Mature Cheddar Potato Skins dressed leaves, soured cream & chives (GF, V available).

King Prawn & Crayfish Cocktail brandy infused seafood sauce, smashed avocado, rustic bread & butter (GF bread available).

Main Courses

Turkey Escalope Wrapped in Pancetta

filled with a festive stuffing, chef's seasonal vegetable selection, garlic & thyme roast potatoes, pigs in blankets, Christmas gravy (V nut roast available)

Gourmet Steak Burger

topped with smoked streaky bacon, melted brie & barbecue cranberry ketchup, sourdough multiseed pain bagnat with mayo, lettuce, tomato & red onion, seasoned fries

Butternut Squash, Sweet Potato & Spinach Dhansak Curry (V)

saffron infused pilau rice, garlic & coriander naan bread, mango chutney. (Vegan, GF with no naan bread)

Fillet of Salmon

parmesan & dill crumb, pomme puree with samphire, pan-fried brocolli, sugar snaps, green beans & carrots, chive hollandaise (GF with no parmesan dill crumb).

Desserts

Rich Chocolate Torte

Belgian chocolate sauce, jaffa cake ice cream (GF)

Lemon Posset topped with winter berry & amaretto compote, shortbread

> **Sticky Toffee Pudding** brandy cream sauce, mince pie ice cream

brandy cream sauce, mince pie ice cream

Selection of Cheese savoury biscuits, grapes & home-made festive chutney (GF biscuits available)

2 Courses £20 3 Courses £25

Our meals are freshly prepared using only the finest ingredients we can find, locally produced wherever possible. Please let us know if you have any special dietary requirements. (V) indicates vegetarian dishes, (N) Indicates dishes containing nuts or seeds