

Festive Menu Booking Form

Simply complete the booking form below and return with the appropriate deposit per person.

NAME

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French Onion Soup																													
Smoked Salmon Roulade																													
Brie & Cranberry Arancini VO																													
Roquefort Cheese Salad V																													
Turkey Parcel																													
Beef Bourguignon																													
Seafood Risotto																													
Butternut Squash Wellington V																													
Sticky Christmas Pudding																													
Triple Chocolate Brownie																													
Apple, Berry & Port Crumble																													
Cheese Board																													

Organiser's Name _____

Company Name (if applicable) _____

Address _____

Postcode _____ Tel. No. _____

Date of Function _____

No. in Party _____ Preferred Time _____

Deposit enclosed £ _____

December Bookings Tel. Number: 07488 563280

Email: thebrickmakers@gmail.com



The Brickmakers

Festive Menu

2 Courses **£27.50** 3 Courses **£32.50**

Available 1st-26th December
(Closed Christmas Day)

Friday Nights Party Night **£55** (including service).
Glass fizz on arrival, 3 course festive menu.
DJ and dancing from 9pm.





Festive Menu

2 Courses **£27.50** 3 Courses **£32.50**

Available 1st-26th December
(Closed Christmas Day)

To Start

French Onion Soup
Cheese topped sourdough

Smoked Salmon and King Prawn Roulade
Toasted sourdough, citrus dressed leaves

Brie & Cranberry Arancini **VO**
Rocket, parmesan, crispy pancetta, balsamic glaze

Toasted Walnut & Roquefort Cheese Salad **V**
Pear, maple & mustard dressing, focaccia croutons

V Suitable for Vegetarians. **VO** Vegetarian option available.

VGO Vegan option available. **GFO** Gluten free option available

If you have allergies or require a vegan menu please contact us directly to accommodate your needs.

Please make us aware of any allergies or intolerances on booking.

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. Please inform us of any dietary requirements. All care is taken in preparation of foods, however we cannot guarantee to be completely free of allergens.

Main

Bacon Wrapped Turkey Parcel

With chestnut stuffing, duck fat roast potatoes, pigs in blanket, seasonal vegetables, Yorkshire pudding, turkey gravy

Beef Bourguignon

Duck fat roast potatoes, seasonal vegetables, Yorkshire pudding

Seafood Risotto

King prawns, mussels, clams & squid, samphire gremolata, peas shoots, dill oil, Parmesan crostini

Butternut Squash, Sweet Potato, Roasted Pepper, Goats Cheese, Cashew Nut Wellington **V**

In a pastry case, roast potatoes, seasonal vegetables

Dessert

Sticky Christmas Pudding

Spiced toffee sauce, brandy custard

Triple Chocolate Brownie

Warm with chocolate sauce & vanilla bean ice cream

Apple, Berry & Port Crumble

Vanilla bean ice cream

Cheese Board

Isle of Wight Blue cheese & Cornish Cruncher Cheddar, crackers, pickles, chutney

We require a £10 per head non-refundable deposit at the time of booking. This will be redeemed from your bill on the night. If a party member does not attend their deposit will not be redeemed. A 10% service charge will be added to all Christmas bookings. On booking you agree to this charge. All gratuities are gratefully received and shared between our staff.

