

Festive Menu 2011

Braised oxtail & lentil soup

Confit duck & ginger parcel
Black cherry & Balsamic compote

Smoked salmon, fresh crab & avocado tian
Citrus dressing

Pigs head terrine with crusty caramelised onion bread
Pickled mushrooms

Toasted walnut, goat's cheese & fig salad
Sour cream & chive dressing (v)

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Traditional roast turkey
Sage stuffing, crisp bacon, chipolata sausage, roast potatoes

Crispy pork belly
Smoked bacon mash, grain mustard sauce

Pan seared salmon fillet
Crispy polenta cake, roasted pumpkin & butternut squash, chilli & tomato vinaigrette

Braised shredded, minted lamb parcel
Roasted garlic mash & baby onion jus

Smoked aubergine, roasted tomatoes & chestnut tart
Shallot & garlic cream (v)

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Christmas pudding with brandy sauce

Warm nutty chocolate brownie
Vanilla ice cream

Blackberry parfait
Mulled berries & shortbread biscuit

Selection of fine cheeses (£2 supplement)
Sultana chutney, grapes, biscuits

Lunch £25.00

Dinner £29.50

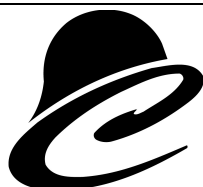
+10% service charge

Freshly baked roll & butter 95p

* Festive menu is available from 5th – 22nd December excluding Saturday evenings *

** Festive Menu must be booked by the whole table. Parties of 6 or more must order in advance **

*** Booking form must be completed to secure table ***



Festive Menu Booking Form 2011

Thank you for your enquiry. In order to ensure the smooth running of your booking please read the notes carefully.
Please complete the following panel & credit card details and return to us as soon as possible to confirm your booking.

PARTY NAME (please print).....No. of Guests.....

DATE OF EVENT.....Arrival Time.....

CONTACT NAME.....

ADDRESS.....

.....Post Code.....

TELEPHONE.....

EMAIL ADDRESS.....

A deposit of £20 per person is required now to secure your reservation.

NOTES

1. A debit/credit card number and signature are required to secure the booking.
This will not be used to pay the balance of the bill and is only used in the event of cancellation.
2. Alterations and Cancellations
 - Cancellations of whole bookings need to be made by **4 weeks** prior to your event to avoid charges.
 - Individual cancellations must be made by 7 days prior to your event to avoid charges.
 - In the event of the periods of notice not being met the balance of the meal per person will be charged to the credit card that you have used to secure your booking.
 - Lunch time bookings must vacate the restaurant by 4.30pm
 - A room hire charge of **£100** is payable for the use of the **Jacobean Private Dining Room**.
3. A 10% Service Charge will be added to your final bill, this will go to the team that is serving you on the day. Only one bill will be given for the total booking.
4. In order to enable your event to run as smoothly as possible you must order in advance from our Festive Menu and advise us of any dietary requirements.

PLEASE COMPLETE THE FOLLOWING DETAILS

DEBIT/CREDIT CARD DETAILS

Visa Mastercard Switch Other

Card Number:

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Expiry Date:

Security code: (on back of card)

PLEASE TICK THIS BOX IF YOU DO NOT WANT THE DEPOSIT TAKEN FROM THE ABOVE DEBIT/CREDIT CARD.
IF TICKED PLEASE CONTACT US WITH AN ALTERNATIVE FORM OF PAYMENT

NAME OF CARDHOLDER:.....

CARDHOLDER SIGNATURE:.....Date:.....

I have read and understood the terms and conditions and agree to comply with them.

Please return form by email or fax to 01276 857597 or by post to:

Cloche Hat Restaurant, 125 Windsor Road, Chobham, Surrey GU24 8QS

Tel: 01276 858000 Email: info@clochehat.co.uk