Christmas Booking

Full Name of Party Organiser
Address
Postcode
Tel (Day)
Mobile
Email
Number in Party
Date & Time Required
Total Cost (£)
Total Deposit (£)
£5 non-refundable deposit per person to secure booking with full balance due 2 weeks prior to booking. Please complete your booking form and return to a Booking Manager who will be happy to confirm your reservation.
Any special requirements
Signature

T&Cs:

1. The deposit is not refundable. 2. Bookings are valid for dining from this menu only. 3. Prices include VAT. 4. The Star Inn reserves the right to refuse sale of alcohol. 5. All alcoholic drinks, pre-ordered or otherwise are for the consumption of over 18s only. 6. The Star Inn Challenge 25 policy - anyone who appears to be 25 years old or younger will be asked to provide identification when purchasing or consuming alcohol on the premises. Anyone unable to provide identification will not be served.



Elmley Road, Ashton Under Hill, WRI I 7SN

tel: 01386 881325 e-mail: thepub@thestar-ashtonunderhill.co.uk

Available throughout December

& Startery &

Parsnip Soup (GFO V)

Spiced thick & creamy parsnip soup topped with parsnip crisps & bread to dip.

Bresaola (GFO)

Local Longhorn air dried beef marinated with juniper & pepper, dressed with rocket & parmesan. Served with fig, balsamic & olive oil & ciabatta.

Pheasant Pâté

Wild pheasant and port pâté served with crunchy croutons and sweet & sour pickled onions.

Prawns & Salmon Spectacular (GFO)

Layers of royal Greenland prawns & smoked salmon mousse topped with king prawn & lemon, served with brown bread & butter.

Marinated Tomato Salad (GFO V)

Sliced tomatoes and mozzarella with green pesto. Served with tomato & rosemary focaccia & olive oil.

& Mains &

Roast Turkey Breast

Succulent roasted turkey with sage & onion sausage meat stuffing, Grafton Farm pig in blanket, cranberry sauce & rich turkey gravy.

Beetroot, Brie & Bramley Tart (V)

Short crust pastry tart filled with a combination of gooey brie, Bramley apples and topped with beetroot jam. Served with Vegetarian gravy.

Sea Bass (GF)

Pan fried sea bass fillet, served with new potatoes, tenderstem broccoli and a prosecco & chive sauce.

Pork Belly (GF)

A slice of slow roasted Grafton Farm pork belly, served with crackling, stuffing, roast potatoes, seasonal vegetables and a whisky apple sauce.

Venison Pot Pie

Local venison braised with smoked bacon, root vegetables, shallots, thyme & port sauce. Served in a dish with a puff pastry top.





Chocolate Orange Ice Cream (GFO)

Luxury chocolate orange ice cream, topped with brandy snap shards, a piece of Terry's chocolate orange and a drizzle of chocolate sauce.

Lemon & Gin Sorbet (VE GF)

Fresh and zingy lemon & gin sorbet sprinkled with lemon & lime zest.

Cheese & Biscuits (GFO)

Wensleydale with cranberry, British brie & mature Cheddar cheese with cream crackers, grapes, celery & Christmas chutney.

Booking Form

Please complete the details below and hand this to a member of staff at the Star Inn. Please enter in the boxes below, the number of people requesting each meal option:

Please write the										
name of the guests										
in the party in										
the space provided										
& tick their										
food choice.										
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Tomato Salad										

Mains		
Roast Turkey		
Bramley Tart		
Sea Bass		
Pork Belly		
Venison Pot Pie		

Desserts					
Whisky Pudding					
Bailey's Cheesecake					
Ice Cream					
Lemon & Gin Sorbet					
Cheese & Biscuits					