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.

The Star Inn
ASHTON UNDER HILL

WISHING EVERYONE A HAPPY AND PROSPEROUS CHRISTMAS & NEW YEAR

Food allergies and intolerances
Please let us know if you have any food allergies. Most of our dishes can be adapted to be Gluten Free.

Elmley Road, Ashton Under Hill, WR11 7SN
tel: 01386 881325 **e-mail:** thepub@thestar-ashtonunderhill.co.uk

The Star Inn
ASHTON UNDER HILL

Festive Menu

Available throughout December

Starters

Pear & Roquefort Salad (GF VEO)
Mulled wine poached pear with tangy Roquefort cheese on a radicchio lettuce bed sprinkled with candied walnuts.

Crispy Melting Camembert (V)
Deep fried Camembert coated with breadcrumbs served with cranberry dip.

Wild Boar & Plum Pâté (GFO)
A rich pâté with plums served with brioche toast and red onion marmalade.

French Onion Soup (VEO)
A luxurious soup topped with melting cheese crostini.

Seafood Stack (GFO)
Layers of prawns, crayfish and smoked salmon mousse topped with a Bloody Mary seafood sauce.

Mains

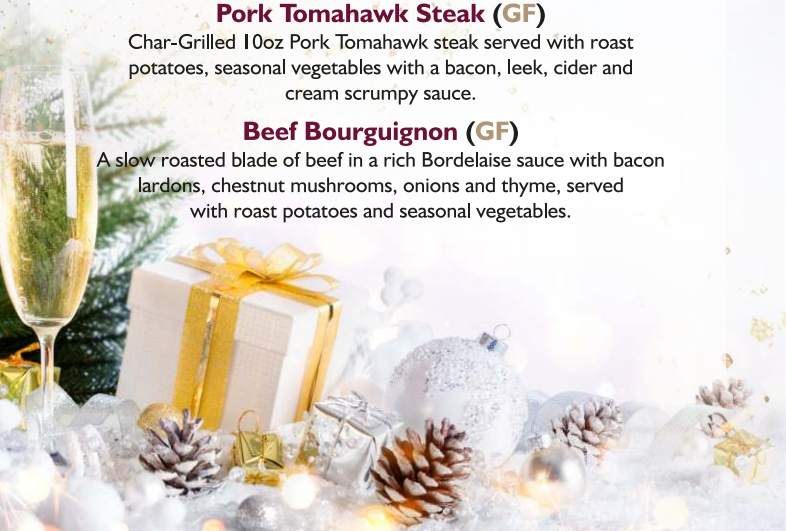
Roast Turkey Breast (VEO GFO)
Succulent Turkey breast with sage, onion and sausage meat stuffing, pig in blanket, cranberry sauce and a rich turkey gravy
Vegan turkey and substitutes also available. (VEO)

Salmon Fillet (GF)
Pan fried Salmon fillet served with roasted new potatoes, tenderstem broccoli with a cucumber, dill and white wine sauce.

Moroccan Jewelled Tagine (V VEO)
Sweet potato and root vegetable tagine with Moroccan spices, onions, garlic and apricots. Decorated with pomegranate seeds and apricot, served with spiced cous cous, flat bread and coriander yoghurt.

Pork Tomahawk Steak (GF)
Char-Grilled 10oz Pork Tomahawk steak served with roast potatoes, seasonal vegetables with a bacon, leek, cider and cream scrumpy sauce.

Beef Bourguignon (GF)
A slow roasted blade of beef in a rich Bordelaise sauce with bacon lardons, chestnut mushrooms, onions and thyme, served with roast potatoes and seasonal vegetables.



Desserts

Black Forest Brownie (VEO)
Double chocolate brownie with Chantilly whipped cream and cherries soaked in Kirsh.

Banoffee Cheesecake Pot
Classic biscuit base topped with baked bananas mixed with toffee cheesecake and topped with whipped cream and dusted with chocolate.

Millionaires' Shortbread Sundae
Biscuit and caramel infused ice cream with layers of chocolate sauce topped with whipped cream, shortbread and fudge cubes.

Mango Sorbet (VE GF)
Refreshing Vibrant Mango sorbet with a lime wedge and a glass of chilled Mango liqueur to pour over.

Sticky Toffee Christmas Pudding
The ultimate combo, sticky toffee pudding base infused with candied peel, raisins and spices with a sticky toffee sauce, served with Cotteswold pouring cream.

Cheese & Biscuits (GFO)
Cheddar, Brie and cranberry infused Wensleydale cheeses with a sweet pickle, grapes, celery and crackers.

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.

Glass of Prosecco

Starters

Roquefort Salad
Melting Camembert
Boar & Plum Pâté
French Onion Soup
Seafood Stack

Mains

Roast Turkey Breast
Salmon Fillet
Moroccan Tagine
Pork Tomahawk
Beef Bourguignon

Desserts

Brownie
Cheesecake Pot
Sundae
Mango Sorbet
Pudding
Cheese & Biscuits