

Christmas Meals

Booking Procedure

Monday 28th Nov – Friday 23rd Dec.
(excluding Saturdays & Sundays)

PLEASE CHECK THAT THE DATE YOU REQUIRE IS AVAILABLE PRIOR TO COMPLETING THE BOOKING FORM

We require a non-returnable deposit of £5 per person

Full payment may be made in advance or, alternatively, a bill will be presented to the party organiser at the end of the meal. This may be paid in cash, cheque or Debit card only please

Should you be unable to complete your menu choices when returning your booking form please ensure we have them
At least 7 days prior to the day
(by post, 'phone or fax)

**May we suggest that party organisers keep a list of meals their guests have chosen – some do forget!

For any dietary requests, further information or help, please call us (01225)873335

PLEASE RETURN TO :

“BIRD IN HAND”

HIGH STREET
SALTFORD
BRISTOL
BS31 3EJ

Tel:01225873335 Fax:01225874774

E-mail: enquiry@birdinhandsaltford.co.uk

Festive Lunchtime

ROAST CROWN OF LOCAL WILTSHIRE TURKEY
served with all the festive trimmings

RICH PROVENCAL CASSEROLE OF MARINATED BEEF
creamy smoked garlic mashed potato
and seasonal vegetables

GRILLED FILLETS OF SEABASS
wilted rocket, fragrant couscous, chorizo sausage
and balsamic jus
seasonal vegetables & roast potatoes

MEDITERRANEAN VEGETABLE WELLINGTON
with a chasseur sauce,
seasonal vegetables & roast potatoes

Christmas pudding & brandy sauce

Tropical fruit Meringue
topped with toasted coconut, ice-cream & cream

Classic caramelized crème brulee

Rich chocolate torte
served with Chantilly cream

Selection of Cheese & Biscuits

Coffee £16

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Festive Banquet

AVAILABLE LUNCHTIME OR EVENING

Roasted Butternut Squash and Sweet Potato Soup
with chive cream fraîche

Grilled goats cheese crouton on a
salad of marinated peppers, olives and fresh herbs

Chinese-style Duck in crispy pastry parcels
with tangy orange sauce

Potted fresh salmon, crab, prawns & crème fraîche
with natural yoghurt, & pitta bread croutons

ROAST CROWN OF LOCAL WILTSHIRE TURKEY
served with all the festive trimmings

RICH PROVENCAL CASSEROLE OF MARINATED BEEF
creamy smoked garlic mashed potato
and seasonal vegetables

GRILLED FILLETS OF SEABASS
wilted rocket, fragrant couscous, chorizo sausage
and balsamic jus
seasonal vegetables & roast potatoes

Slow cooked SHOULDER OF LAMB with a herb crust
served on braised cabbage with spiced mulled wine

MEDITERRANEAN VEGETABLE WELLINGTON
with a chasseur sauce, new potatoes & seasonal
vegetables

Traditional Christmas pudding & brandy sauce

Tropical fruit Meringue
with toasted coconut, ice-cream & cream

Classic caramelized crème brulee

Rich chocolate torte served with Chantilly cream

Selection of Cheese & Biscuits

Coffee £22

Including ½ bottle of wine per person £25