6 Christmas Vol. G



Christmas Day & Boxing Day 2019



~ Preserving the Traditions of Fine English Fayre since 2002 ~







Christmas Day Menu in the Restaurant or Ludlow Suite
12 noon to 1:00pm arrival

Wednesday 25th December 2019

Starters

Warm bread rolls

Wild Mushroom Chowder dressed with truffle oil served with watercress garnish

Oven Baked Camembert infused with garlic and rosemary complimented with crusty croutes

Smoked Duck Terrine with a kumquat jam & melba toast

Smoked Salmon Parcel served with a prawn salad finished with a rocket salad and lime dressing

Main course

The ultimate open kitchen AGA™ carvery experience

Our Carvery that consists of; Aberdeen Angus Beef, Scottish Leg of Pork, locally reared Turkey, Scottish Lamb served with a host of seasonal vegetables, homemade 'pigs in blankets', not forgetting our famous homemade garlic sautéed potatoes, cauliflower cheese, finally to finish traditional homemade gravy and Yorkshire pudding

Waitress or waiter service is available for individuals that are disabled

Leek and Roquefort Tart

Pan Seared Seabass served with a prawn and tarragon beurre blanc

Vegetarian dishes must be pre-ordered at least a week in advanced for special requirements please ring direct and ask for chefs Ben or Mike 01746 763304

Desserts

Homemade Mulled Cranberry Cheesecake served with vanilla pod Chantilly cream and mini strawberry Santa's

Chocolate Fondant Served with vanilla pod ice cream

Luxurious Christmas pudding with a spiced plum compote and brandy anglaise

Festive Eton Mess with mini strawberry Santa's and a praline ice cream (n)

Raspberry Crème Brûlée served with shortbread biscuit

Cheese Board Table

A fine selection of British & Continental Cheeses served with crisp watercress, cherry tomatoes, celery, grapes and finally a selection of savoury biscuits and butter

Freshly brewed coffee and mints finally complimented with truffles

£79.99 per person
Children £39.99 (10 and under)
Children in highchair free of charge
(n) Contains nuts

SPECIAL OFFER

Bookings secured with 50% deposit before 31st October 2019 receive a discount reducing the price to £76.99 per head

To book for Christmas Day we shall require a 50% deposit which is non-refundable, this will secure your reservation. The final balance is due by 11th December 2019; we shall contact you by telephone or email to remind you. It is extremely important that the balance is received by the due date as the booking will become void if the final balance is not received; please contact us if you have any queries. If any bookings are available after 11th December full payment is required to secure reservation.

Attention if you have any allergies please ask a member of staff for advice or the head chef. Thank you



Boxing Day Thursday 26th December 2019 Two course Meal available 12:00 - 2:30pm

Main course

The ultimate open kitchen AGA™ carvery experience

Our Carvery that consists of; Aberdeen Angus Beef, Scottish Leg of Pork, locally reared Turkey served with a host of seasonal vegetables, not forgetting our famous homemade garlic sautéed potatoes, cauliflower cheese, finally to finish traditional homemade gravy and Yorkshire pudding

Waitress or Waiter service is available for individuals that are disabled

Leek and Roquefort Tart

Pan seared seabass served with a prawn and tarragon beurre blanc

Desserts

A fine selection of homemade desserts

Christmas pudding

A fine selection of British & Continental Cheeses served with crisp watercress, cherry tomatoes, celery, grapes and finally a selection of savoury biscuits and butter

Freshly brewed coffee and mints

£23.99 per person

Children £11.95 (10 and under)

Deposits are not required on Boxing Day*; please book in as normal by telephone; your contact telephone is required to secure your booking.

*Bookings with people ten or more we shall require a £50.00 deposit to secure your reservation and your email address will also be required with a supporting deposit.

Attention if you have any allergies please ask a member of staff for advice or the head chef. Thank you

May we take this opportunity to thank you for your enquiry and wish you a very Happy Christmas and prosperous New Year and thank you for your custom and support.

For further information, please contact Adam, Charlotte or Chris on 01746 763304 or email adam@nostalgiainns.co.uk







Ye Olde Punchbowl Inn, Old Ludlow Road, Bridgnorth, Shropshire. WV16 5NQ privately owned by Nostalcia Inns.

A family owned business preserving the traditions of fine English Fayre since 2002.

Finalists in Les Routiers awards 'New comer of year 2012' and 'Inn of the year 2013/2014 / Regional winner as 'Best Free House Pub of the year 2013'

by the Morning Advertiser / Best Wedding venue of the year 2013/2014 by your online wedding planner '