

# Christmas Day & Boxing Day 2021



~ Preserving the Traditions of Fine English Fayre since 2002 ~







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

Saturday 25th December 2021

Starters

Warm Bread rolls

Homemade cream of tomato soup served with herbed croutons

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

Homemade warm chicken liver salad served with a smoked bacon finished with a honey and mustard dressing

Smoked salmon roulade 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

Homemade Broccoli and Stilton crumble served with carvery vegetables (v)

Cauliflower & chickpea roulade served with carvery vegetables (v/vegan)

Waitress or Waiter service is available for individuals that are disabled

\*as served on our Carvery in the restaurant, 85% of food and cooked and served from our AGA<sup>Tu</sup>, some of our food will be cooked in our kitchen on busy periods and when demand is required

(v) Vegetarian/Vegan (n) Contains nuts

Vegetarian dishes must be pre-ordered at least a week in advanced for special requirements please email adam@nostalgiainns.co.uk

## Desserts

Traditional Christmas pudding with Brandy sauce

Homemade chocolate brownie served with chocolate mint ice cream

Homemade white chocolate and Bailey's cheesecake served with Chantilly cream

Homemade mulled fruits of the forest & cranberry brûlée served with shortbread biscuit

Freshly brewed coffee and mints finally complimented with Truffles

Chocolate Yule log served with Chantilly cream

Freshly brewed coffee or tea

£75.00 per person
Children £40.00 (10 and under)
Children in highchair free of charge

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 2021; 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

For further information please contact Adam, Charlotte or Chris on 01746 763304 or email thepunchbowl@btconnect.com

Boxing Day Sunday 26th December 2021
Two course Meal available 12.00-3.00pm

### 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

Homemade wild mushrooms and leek lasagne (v)

Roast Pepper filled with Mediterranean vegetables & a tomato sauce (v) and suitable for vegans

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(v) Vegetarian/Vegan (n) Contains nuts

# Desserts

A fine selection of homemade desserts or Christmas pudding (Cheese & biscuits available for  $\mathfrak{L}2.00$  supplement per head)

Freshly brewed coffee and mints

£24.95 per person
Children £9.95 (10 and under)
Children in highchair free of charge

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

For further information please contact Adam, Charlotte or Chris on 01746 763304 or email thepunchbowl@btconnect.com

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 thepunchbowl@btconnect.com







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