

Christmas Entertainment & Party Packages 2021



 \sim Preserving the Traditions of Fine English Fayre since 2002 \sim





WINNER Venue of the year 2016

www.punchbowlinn.com

In Christmas, 2021 Baut

Lunchtime Hospitality Christmas Fayre in the Ludlow Suite (Suitable for Large Day groups & OAPs)

(Available from November - January 2021 excluding Sundays and other premium calendar dates)

Starters

Homemade Soup of the day served with a fresh crusty bread roll Fantail of melon with a mulled fruit of the forest compote (GF option) Classic Prawn Cocktail served with granary bread (GF Option available) Chilled Fruit juice (for the lighter appetite)

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 finished 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", some of our food will be cooked in our kitchen on busy periods and when demand is required

(v) Vegetarian/Vegan (n) Contains nuts

Desserts

Traditional Christmas pudding served with Brandy custard

Homemade sherry trifle topped with fresh custard and cream (Reduced sugar for Diabetics)

Chocolate Yule log served with Chantilly cream

Freshly brewed coffee or tea

Our lunchtime hospitality afternoon includes entertainment with memorable sing songs and bingo etc.

£19.95 per person

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

To make a reservation we shall require £50 deposit to secure a booking which is non-refundable. Final numbers for parties will need to be confirmed in writing or email 24hours before the function or the organisers will be charged for original party number. There is a Complimentary Carvery meal for coach driver. Final balance is due on the day.

Covid-19 Policy. We will allow parties to book as scheduled pre covid conditions, should the government impose restrictions we are happy to reschedule deposits to new dates and match similar services or following Christmas season, if this not feasible deposits are non-refundable, if the government force complete closure all deposits will be returned if requested.

Our Policy on Bad Weather: If in the event that you cannot attend a scheduled event due to bad weather conditions and YOU cancel the entire party we shall still honour your booking and deposits/interim payments paid and reschedule your party at no extra charge providing you reschedule in January 2020, we shall also provide the entertainment at no extra charge providing you mutually agree a date in January with the other joint parties that cancelled. This policy is a fair proposal in favour of all our customers no refunds will be given in the event of a cancellation due to weather and no refunds will be given if you don't reschedule.

Christmas Fayres in our 'Restaurant' Lunch & Evening

Pre booking is essential for all Christmas Fayres in our restaurant. Available throughout December excluding PARTY CHRISTMAS FAYRES Nights price above applies

Lunchtime Monday to Saturday 12noon-3.30pm £16.95 per head

> Sunday Lunch 12noon – 6.00pm £18.95 per head

Evening 6.00pm-11.00pm £18.95 ahead

To make a reservation we shall require £50 deposit for parties 8 or more and your email address with your estimated party number to secure a booking which is non-refundable. Final numbers for your party will need to be confirmed in writing or email 24hours before the event or the organisers will be charged for original party number. Please ensure final balance is paid on day/evening unless by prior agreement only. Evening Hospitality Christmas Fayre in the Ludlow Suite (Suitable for office parties, work Christmas parties, reunions etc) Not suitable for Children.

Available on the following dates: Saturday 4th December, Friday 10th December Saturday 11th December, Friday 17th December, Saturday 18th December

Starters

Fresh seasonal soup with freshly baked bread roll & butter. Hot & Spicy chicken wings served with a crisp salad & blue cheese sauce. Smoked salmon served with prawn salad, granary bread and lemon wedge (GF Options available)

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 finished traditional homemade gravy and Yorkshire pudding

Homemade Broccoli & Stilton bake served with carvery vegetables (v)

Cailiflower & Chickpea Roulade served with carvery vegetable (vegan)

Ratatouille Bell Pepper (vegan) (GF Option available)

Vegan dishes are also available on request, please ask waiting staff discuss additional options available. *as served on our Carvery in the restaurant, 85% of food and cooked and served from our AGA** some of our food will be cooked in our kitchen on busy periods and when demand is required (v) Vegetarian/Vegan (n) Contains nuts

Desserts

Traditional Christmas pudding served with Brandy custard

Sticky toffee sponge with vanilla pod ice cream

White chocolate & baileys cheesecake served with Chantilly cream Complimentary freshly brewed coffee or tea available on request

This is followed by a disco with our resident DJ playing a selection of varied music from the 70's,80's,90's and current chart music, if you have any requests don't hesitate to ask the DJ to get your night off to a real good start!

The feedback from our new resident DJ's Guy & Steve has been fantastic they joined our team back in September 2010, and for the people that enjoyed it last year this year will be just as good!

£21.95_{per person}

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

To make a reservation we shall require £50 deposit and your email address with your estimated party number to secure a booking which is non-refundable. Final numbers for your party will need to be confirmed by email 3 weeks before the function or the organisers will be charged for original party number. Please ensure final balance is paid on evening unless by prior agreement only. Please note your entire party will qualify the discount on confirmation of deposit received.

Covid-19 Policy. We will allow parties to book as scheduled pre covid conditions, should the government impose restrictions we are happy to reschedule deposits to new dates and match similar services or following Christmas season; if this not feasible deposits are non-refundable, if the government force complete closure all deposits will be returned if requested,

Our Policy on Bad Weather: If in the event that you cannot attend a scheduled event due to bad weather conditions and YOU cancel the entire party we shall still honour your booking and deposits/interim payments paid and reschedule your party at no extra charge providing you reschedule in January 2021, we shall also provide the entertainment at no extra charge providing you mutually agree a date in January with all the other joint parties that cancelled. This policy is a fair proposal in favour of all our customers no refunds will be given in the event of a cancellation due to weather and no refunds will be event of a concellation due to weather and no refunds will be event of a cancellation due to weather and no refunds will be arisen if you don't reschedule.

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

NOSTATIGIATINES



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.

2008

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'