

Menu Selection Sheet - Xmas 2023

Please tick one item from each course. If you are bringing more than one guest then please use more than one form. £20/person

| | You > | Guest > |
|--|--------------------------|--------------------------|
| Starters | | |
| Spicy Winter Vegetable & Lentil Soup (V) (Ve option available) Topped with chives & served with bloomer bread & butter | <input type="checkbox"/> | <input type="checkbox"/> |
| Festive Halloumi Fries (V) Halloumi fingers in a crisp rosemary & cinnamon coating with spiced fig & pear chutney | <input type="checkbox"/> | <input type="checkbox"/> |
| King Prawn Salad Served with brown bloomer bread & butter | <input type="checkbox"/> | <input type="checkbox"/> |
| Chicken, Pancetta & Cranberry Terrine With a spiced fig & pear chutney served with toasted sourdough & butter | <input type="checkbox"/> | <input type="checkbox"/> |
| Mains | | |
| Hand-Carved Roast Turkey With duck fat roast potatoes, sausage meat stuffing, pig-in-blanket, Yorkshire pudding, glazed seasonal vegetables and gravy | <input type="checkbox"/> | <input type="checkbox"/> |
| Beef Rib Bourguignon Slow cooked beef rib braised with a red wine, baby onion & smoked bacon jus. Served on horseradish mash with seasonal vegetables | <input type="checkbox"/> | <input type="checkbox"/> |
| Grilled Sea Bass (†) Two grilled sea bass fillets served with roasted baby potatoes, roasted sprouts, Broccoli, and a lightly smoked Hollandaise sauce | <input type="checkbox"/> | <input type="checkbox"/> |
| Cranberry Glazed Nut Roast (N, Ve) A walnut & almond nut roast with shredded root vegetables, cranberries, Apricot & sweet potato, topped with a sticky cranberry glaze. Served with roasted baby potatoes, maple roasted carrots & parsnips, seasonal vegetables & a jug of gravy | <input type="checkbox"/> | <input type="checkbox"/> |
| Desserts | | |
| Christmas Pudding Sliced Christmas pudding with brandy sauce | <input type="checkbox"/> | <input type="checkbox"/> |
| Gold Chocolate Cheesecake A chocolate biscuits base with a decadent gold chocolate cheesecake & salted caramel sauce, served with a scoop of clotted cream ice cream, chocolate sauce & a chocolate pencil | <input type="checkbox"/> | <input type="checkbox"/> |
| Limoncello Tart (Ve option available) Served with fresh raspberries, raspberry coulis & clotted cream ice cream | <input type="checkbox"/> | <input type="checkbox"/> |
| Clotted Cream Ice Cream What more do you need to know? | <input type="checkbox"/> | <input type="checkbox"/> |
| To Finish | | |
| Freshly brewed Tea or Coffee | | |

(V) = Vegetarian (Ve) = Vegan (†) = May contain bones (N) = Contains nuts

Please note here Vegan options or any special dietary requirements:

| | | |
|------------------------------|-------------------|--------------------------|
| Name: | Paying by: | |
| Guest Name: | BACS | <input type="checkbox"/> |
| Membership number(s): | Card | <input type="checkbox"/> |
| Contact Number: | Chq. | <input type="checkbox"/> |
| Email Address: | Cash | <input type="checkbox"/> |

Don't forget to pay! It's £20 per person. Either (1) post the form and a cheque payable to "The BMW Club"; or (2) Email the form and transfer the right amount to bank account 30-99-50 / 41806160 / "The BMW Club" using reference "XMAS" **and your membership number (e.g. XMAS1234)!**