

Booking Form

Bookings require a minimum of 2 weeks notice.
Please complete all details and return to us.

Party Name

Reservation Date

Reservation Time

Number in Party

Address

Postcode

Contact No.

Email

Our chosen menu is:

2 Courses £16.50 per head

3 Courses £18.50 per head

Please enclose a deposit of £8.00 per head
(non-refundable, balance payable 14 days prior
to your booking).

Total amount enclosed £

Signed

V=Vegetarian VE=Vegan C=Coeliacs

Food & drink allergens & Intolerances

Before you order your food & drink, please speak to a member of our staff if you have a food allergen or food intolerance.

If you would like to be kept informed of any future offers we have, please tick the box
We will not pass your details on to anyone else.

The Brunswick, 1 Railway Terrace, Derby DE1 2RU 01332 290677
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Menu Pre-Orders

STARTERS:

WINTER ROOT VEGETABLE & CIDER SOUP (V)

SMOOTH DUCK AND ORANGE PÂTÉ

CREAMY MINI FISH PIE (C)

MAINS:

ENGLISH TURKEY CROWN

PLUM PORTER BRAISED BARNESLEY CHOPS

BAKED COD FILLET (C)

GOAN-STYLE VEGETABLE CURRY (VE)

DESSERTS:

GHOST OF CHRISTMAS PUDDING (V)

SLOE GIN & RED FRUIT CRUMBLE (V)

TIPSY BELGIAN CHOCOLATE SPONGE (V)

ENGLISH CHEESE PLATE (V)

Quantity

Quantity

Quantity



Festive Fayre Menu



Christmas 2019

From Mon 25th November to Monday 30th December

**MON TO SAT 12^{PM} TILL 2^{PM} AND 6^{PM} TILL 8^{PM}
SUNDAY 12^{PM} TILL 3^{PM}**

(Except on DCFC home matches and according to availability)

**OUR GUESTS WILL BE WELCOMED EITHER IN THE PARLOUR
OR IN THE UPSTAIRS FUNCTION ROOM.**

2-course: £16-50

3-course: £18-50

**WELCOME GLASS OF PROSECCO
for each of your party if you book and pay in full by 1st
November**

Starters

Winter Root Vegetable & Cider Soup (V)

Topped with Red Leicester and Henderson relish croûton, served with a warm bread roll & butter.

Smooth Duck and Orange Pâté

Served with seeded bloomer toast, butter and red onion chutney.

Creamy Mini Fish Pie (C)

Served with a wedge of lemon and mixed leaves side salad.

Main Courses

English Turkey Crown

Traditional roasted crown of turkey served with all the trimmings, cranberry sauce and Yorkshire pudding.

Plum Porter Braised Barnsley Chops

Derbyshire lamb served with spring onion mash and seasonal vegetables.

Baked Cod Fillet (C)

Served in a smoked bacon and basquaise-style sauce with Puy lentils

Goan-Style Vegetable Curry (VE)

Medium hot, served with a mixed leaves side salad, basmati rice and naan bread.

Desserts

Ghost of Christmas Pudding (V)

Served with brandy sauce.

Sloe Gin & Red Fruit Crumble (V)

Served with custard, cream or ice cream.

Tipsy Belgian Chocolate Sponge (V)

Flavoured with spiced rum, served with custard, cream or ice cream.

English Cheese Plate (V)

Mature cheddar, Red Leicester and Blue Stilton served with fruit, onion chutney and biscuits & butter.

Suitable to: (V) Vegetarians (VE) Vegan (C) Coeliacs