

Booking Form

Numbers

Starters

- Tomato & Basil Soup
- Chicken Liver Pate
- Prawn Cocktail
- Melon and Orange Cocktail
- Peppered Chicken Waldorf salad

Mains

- Roast Turkey
- Roast Beef
- Poached Salmon
- Rump of lamb
- Vegetarian Speciality

Desserts

- Christmas pudding
- Homemade Raspberry Trifle
- Profiteroles
- Cheese and Biscuits (**3.95 supplement**)
- Coffee and Mints (**1.75 supplement**)

Party Name:

Organisers Name:

Number in Party:

Date of Function:

Contact Telephone Number:

Please enclose a deposit of £10 per person

Terms & Conditions

No provisional bookings can be taken, only bookings with deposits. Bookings for parties of 6 and over can only be taken with a deposit of **£10.00 per person** (non refundable) and final. Numbers for parties must be confirmed one week before the date of your booking.

Bookings are only confirmed when the cost of the meal Per person is paid in FULL at least one week prior to your booking. If full payment has not been received by this time we Reserve the right to cancel you booking without further Notice. Gratuities are left to the customer's discretion, an optional 10% service will be added to 6 or more. The restaurant will only accept one cheque per booking and not a number of individual cheques of company cheques.

We cannot guarantee our food produce does not contain nuts or nut by-products. Payment is accepted by visa, MasterCard, switch/maestro, & banker's card, and of course cash.

Please note in order to avoid misunderstandings, all Payments are non-refundable and non-transferable.



SHREWSBURY LODGE

31 Shrewsbury Road
Oxton CH43 2JB

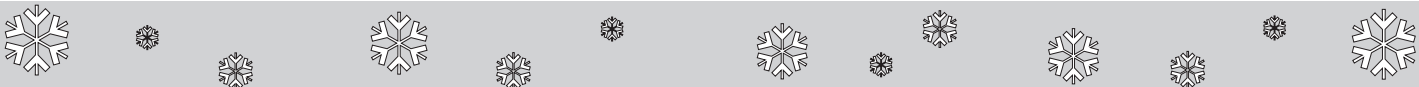
E-mail: info@shrewsbury-hotel.com
www.shrewsbury-hotel.com
Tel: 0151 652 4029
Fax: 0151 653 3593

Monday to Friday throughout December £15.95
Lunch, early doors before 6.30pm

Festive Three Course Dinner £23.95

Christmas Sunday 3 Courses
Throughout December £18.95

Boxing Day Three Course Dinner £23.95



Starters

Tomato & Basil Soup

Homemade Roasted Tomato and Basil Soup with Croutons

Chicken Liver Pate

Served with toast and homemade onion chutney

Prawn Cocktail

Atlantic Prawns and marie rose sauce served on a bed of iceberg lettuce

Melon and Orange Cocktail

Duo of melon with caramelised oranges in a brandy syrup

Peppered Chicken Waldorf salad

Fresh peppered chicken carved onto a waldorf salad drizzled with mango coulis

Mains

Roast Turkey

Roast Turkey with pigs in blankets, sage and onion stuffing gravy and cranberry jelly

Roast Beef

Roast beef served with Yorkshire pudding

Poached Salmon

Fillet of salmon served with traditional accompaniments

Rump of lamb

Oven roasted, hand carved and served with mint gravy

Vegetarian Speciality

Specially prepared by our Chef using fresh ingredients (ask your server for more information)

Desserts

Christmas pudding

No explanation required! Served with cream or custard

Homemade Raspberry Trifle

Sponge soaked in sherry with raspberry jam and topped with a Creamy custard and whipped cream

Profiteroles

Choux pastry filled with custard cream and coated in Belgian chocolate

Cheese and Biscuits (3.95 supplement)

Coffee and Mints (1.75 supplement)

Christmas Day Menu

Arrival from 1pm, one sitting only
Champagne & Canapés on Arrival

£70.00

Starters

Warm Winter Vegetable Soup

Smoked Salmon Salad with prawns in a herb and lemon dressing

Melon and Parma ham

Chicken liver pate with toast and homemade chutney

Main Courses

Roast Cheshire turkey and all the trimmings

Fillet steak in a whisky and mushroom sauce

Poached salmon in a seafood sauce

Vegetarian Speciality Specially prepared by our Chef using fresh ingredients

(ask your server for more information)

Desserts

Christmas pudding

Profiteroles

Chocolate Fudge Cake

Cheese and Biscuits

Coffee, handmade chocolates and Christmas cake

