



The Galley Hall Festive Menu

Available 1st to 24th December 2021

£25 per head/ £13 per head children

~ Starters ~

Smoked Salmon and King Prawn Cocktail,
served with Bloody Mary dressing and a brown roll and butter

Duck Pâté with a Cointreau glaze, served with red onion chutney,
toast and a salad garnish

Curried parsnip Soup, topped with carrot crisps and a white roll and butter

~ Mains ~

Traditional Roast Turkey Christmas Dinner
served with all the trimmings

Slow cooked Lamb Shank braised in red wine and rosemary gravy,
served with mashed potatoes, roasted carrots and parsnips

Smoked Haddock *, potato and cheese gratin,
served with a green vegetable medley

Stilton and vegetable Crumble served with buttered new
potatoes and a green vegetable medley

Mediterranean Nut Roast served with Roast Potatoes and veg (*vegan*)

~ Puddings ~

Christmas Pudding served hot with brandy sauce

Cheesecake of the day served cold with cream

Vegan Chocolate and Orange Tart served cold with vegan ice 'cream'

Cheeseboard – selection of cheeses served with crackers,
apple, celery, grapes and red onion chutney

**May contain bones*



Festive Menu Terms and Conditions of Booking

A deposit of £10 per head secures your booking and must be paid at least two weeks' prior to your reservation.

The Festive Menu must be pre-ordered and all menu choices should be provided one week prior to your booking. Please complete the form below.

In the event of any future local Lockdown as a consequence of the Covid-19 pandemic in the local area, your deposit will be returned to you in full. If you cancel your table for any other reason, the deposit is non-refundable.

FOOD ALLERGIES – if you suffer from any food allergies please let us know so that you may enjoy your festive meal with confidence.

I agree to the terms and conditions above regarding Festive Bookings at The Galley Hall

Name

Address

.....

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Tel.No.

Date and time of booking

No. in party

The Galley Hall Festive Menu

Menu Choices

Booking Name

Contact Number

Date and time of booking

	<i>Quantity</i>	
	Adult	Children
Starters		
Smoked Salmon and King Prawn cocktail
Duck Pâté
Curried parsnip Soup (<i>veg</i>)
 Mains		
Roast Turkey
Lamb Shank
Smoked Haddock
Stilton and Veg Crumble (<i>veg</i>)
Nut Roast (<i>vegan</i>)
 Puddings		
Christmas Pudding
Cheesecake
Choc and Orange tart (<i>vegan</i>)
Cheeseboard