FESTIVE MENU PRE-ORDER FORM

3 courses

£27.95

All you need to do is complete the booking form below and drop it in to us or email it over. To secure your booking we will also need your non-transferable and non-refundable deposit. Payment of your deposit confirms you have read, understood and are accepting the booking terms and conditions.

NAME:

COMPANY:

PHONE:

EMAIL:

NUMBER OF GUESTS:

DATE OF PARTY: DD MM

TIME OF ARRIVAL:

By giving us your email address it means you're happy to sign up to receive updates and offers from us every now and again

NAME OF GUEST	STARTERS						MAINS						DESSERTS					
	Chicken liver parfait, savoury granola, plum & ginger chutney and charred sourdough	*Maple butternut squash, chestnut & sage 'sausage' roll with cranberry relish (ve)*	*Smoked salmon, pickled cucumber ribbons, fresh basil and shallots*	*Celeriac, Old Winchester & wild mushroom soup with truffle crème fraîche and charred sourdough (v)*	*Roasted beetroot, marinated bocconcini, blood orange segments & pomegranate salad (v)*		*Roasted breast of turkey, chestnut & apricot stuffing, pig in blankets and turkey gravy served with honey-roasted carrots & parsnips, roast potatoes and buttered sprouts*	*Pan-fried sea trout, crab & crushed new potatoes, wilted spinach and lemon butter sauce*	*Mushroom, goat's cheese & kale pesto Wellington with honey-roasted carrots & parsnips (v)*	*Braised feather blade of beef, roasted celeriac purée, star anise carrots and buttered kale*	*Spiced aubergine, chickpea & apricot tagine with saffron couscous and pomegranate seeds (ve)*		*Christmas pudding & mincemeat crumble with brandy butter ice cream (v)*	*Poached pear & almond tart with cold crème anglaise (v)*	*Coffee and black cherry tiramisu (v)*	*Gooey chocolate brownie, honeycomb, salted caramel sauce and vanilla ice cream (v)*	*Coconut & mango rice brûlée with vegan vanilla ice cream (ve)*	
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FESTIVE MENU PRE-ORDER FORM

(Continued)

NAME OF GUEST	STARTERS	*Chicken liver parfait, savoury granola, plum & ginger chutney and charred sourdough*	*Maple buttermut squash, chestnut & sage 'sausage' roll with cranberry relish (ve)*	*Smoked salmon, pickled cucumber ribbons, fresh basil and shallots*	*Celeriac, Old Winchester & wild mushroom soup with truffle crème fraîche and charred sourdough (v)*	*Roasted beetroot, marinated bocconcini, blood orange segments & pomegranate salad (v)*	MAINS	*Roasted breast of turkey, chestnut & apricot stuffing, pig in blankets and turkey gravy served with honey-roasted carrots & parsnips, roast potatoes and buttered sprouts*	*Pan-fried sea trout, crab & crushed new potatoes, wilted spinach and lemon butter sauce*	*Mushroom, goat's cheese & kale pesto Wellington with honey-roasted carrots & parsnips (v)*	*Braised feather blade of beef, roasted celeriac purée, star anise carrots and buttered kale*	*Spiced aubergine, chickpea & apricot tagine with saffron couscous and pomegranate seeds (ve)*	DESSERTS	*Christmas pudding & mincemeat crumble with brandy butter ice cream (v)*	*Poached pear & almond tart with cold crème anglaise (v)*	*Coffee and black cherry tiramisu (v)*	*Gooey chocolate brownie, honeycomb, salted caramel sauce and vanilla ice cream (v)*	*Coconut & mango rice brûlée with vegan vanilla ice cream (ve)*
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FESTIVE DRINKS *(Please tick and state the quantity for each bottle)*

		✓	QUANTITY
SPARKLING			
Favola Prosecco Doc, Italy 11.5%	£28.00	☐	_____
CHAMPAGNE			
Moët & Chandon Impérial, France 12%	£52.00	☐	_____
Moët & Chandon Rosé Impérial, France 12%	£57.00	☐	_____
Veuve Clicquot Yellow Label, France 12%	£62.00	☐	_____
Veuve Clicquot Rosé, France 12.5%	£72.00	☐	_____
Dom Pérignon Vintage Blanc, France 12.5%	£150.00	☐	_____
Krug Grand Cuvée, France 12%	£165.00	☐	_____

FESTIVE MENU PRE-ORDER FORM

Terms & conditions

PAYMENT & DEPOSIT

Your Christmas booking with us is confirmed once we have received a booking form with your signature and also your non-transferable and non-refundable deposit payment. This booking form can be sent by a member of our team or downloaded from our website.

For all drinks and canapé bookings we'll need a 25% deposit of the total amount please.

For all Festive menu, Boxing Day and New Year's Day sit down meals we'll need a non-transferable and non-refundable deposit of £10 per person and for all Christmas Day bookings a £20 deposit per person and a £10 deposit per child. Full payment for Christmas Day must be made by 1st December 2018.

We'll make sure that your deposit is deducted from your final bill.

We never charge for reserving an area of our pub, however, depending on the date of your booking and number of people we may require a minimum spend but we'll let you know when you make your booking with us.

If you are paying by company cheque please make sure that you pop in with your cheque at least 10 working days before your Festive party so that we can make sure funds are cleared.

All outstanding balances must be paid on or before the day of your Festive party – unfortunately we can't invoice for payment after your event.

CHANGES & CANCELLATIONS

We understand that things change and the number of guests may increase or decrease – if this happens we'll just need the final number attending your Festive party at least 7 working days before your booking.

If, for whatever reason, a guest at your party can't make it, please call the pub at least 24 hours before you are due to arrive for your Festive booking otherwise we will have to charge you the full menu price.

OFFERS

To take advantage of our offer of a free Prosecco reception, your Festive meal must be booked and the deposit paid on or before 31st October 2018.

A free Prosecco reception will include one glass (125ml) of Prosecco per person at your Festive party (*over 18's only), a soft drink will be offered as an alternative.

One party organiser for each Festive party booking will receive a £20 gift voucher on the day of the booking, as a thank you for choosing us. This gift voucher can be used in exchange for food and drink with us in January 2019. Your gift voucher can't be exchanged or sold for cash.

A FEW FINAL BITS

When you confirm your final numbers we will also need your full menu choices at least 14 working days before your booking, so it gives us plenty of time to prepare.

We would be really grateful if you could arrive on time for your Christmas booking – it will help make your booking go as smoothly as possible. If you do think you'll be late please give us a call.

If any of your guests look younger than 25 please ensure they bring a valid passport or driving license as proof of identification and age. Alcohol is not available to persons under 18 years of age.

All prices include VAT.

We promise not to pass your information on to third parties. Data is held in accordance with the Data Protection Act 1998. Data controller: Revere Pub Company, 4th Floor, 36 Bennetts Hill, Birmingham, B2 5SN.

And finally, if there is anything we can do to make your Christmas bash extra special just let us know – we love a challenge!