

Christmas booking form

Please complete and return

Name of booking

Number of guests

Email (required)

Date of booking

Time

Address

.....Postcode

Telephone number

Special requirements

.....
Deposit included (£5 per guest/£15 Christmas Day) .

.....

What's also happening at The Pelican

Boxing Day – Food served from 12-4pm offering some typical Boxing Day meals to include Cold Turkey & Beef with an assortment of home made chutneys & pickles

New Years Eve – 3 Course Menu @ £35.00 starting @ 7.30pm with Music Quiz @ 9.30pm & 'knees-up music' from 10.30pm

New Year's Day – Food served from 11-4 offering 'Breakfasts from Around the World' to include English (Full), Irish (Black Pudding), Scottish (Haggis), American (Waffles), Continental (Croissants).



Special offers in January

Our popular 2 Course £10.00 & 3 Course £13.00 Lunch Menu Monday – Thursday. Visit www.pelicaninn.co.uk to join our Loyalty Voucher Scheme

Christmas at The Pelican Inn

The Pelican Inn, Bath Road, Froxfield, Wiltshire, SN8 3JY - 01488 682479
enquiries@pelicaninn.co.uk www.pelicaninn.co.uk



The Pelican Inn is perfect for Christmas, open fires, a warm welcome, tasty food and cosy corners!

We look forward to seeing you soon



What's on this Christmas?

Bookings are now being taken for Christmas Day Lunch. We offer a sumptuous four course Christmas Day lunch menu £49.95 (£28.95 children under 12).

New Year's Eve dinner will be served in the restaurant from 7.30pm

Special menus are available for Boxing Day and New Year's Day lunch.

Please see our website for more details.

All details of our events are available to download from www.pelicaninn.co.uk or phone us on 01488 682479 to have a copy sent out.

Christmas at the Pelican Inn

- All menus must be pre-ordered at least 72 hours in advance
- £5 non-refundable deposit per person required for all bookings (£15.00 Christmas Day).
- Deposits can be paid in person or by credit card.
- Please make cheques payable to The Pelican Inn.
- Balance payable at time of pre-order.

* Free night's accommodation for the organiser plus a guest on night of booking (subject to availability). Please check room availability before booking.

Applicable for parties of 10 and above.

Christmas Fayre Menu

2 Courses 12.95

3 Courses 17.95

Starters

Roast Red Pepper & Butternut Squash Soup with freshly baked baguette

Chef's Smooth Chicken Liver Parfait with toast

Classic Prawn Cocktail served with granary bread & butter

Baked Portobello Mushroom topped with goats' cheese & spinach and a herb, sun-dried tomato & Parmesan crust

Deep Fried Breaded Whitebait with homemade tartare sauce

Main Courses

Traditional Roast Free Range Turkey with fresh herb stuffing, bacon, chipolata & roast potatoes

Locally Sourced Game Braised in Red Wine with a puff pastry lid & roast potatoes

Penne Pasta in a tomato & basil pesto sauce with roast Mediterranean vegetables & shaved Parmesan

Moroccan Spiced Lamb Tagine served with long grain rice flavoured with lemon & coriander

Roast Fillet of Salmon Coated in Cajun Spices served with fries & dressed salad leaves

All main courses are served with a selection of seasonal vegetables

Desserts

Christmas Pudding & Brandy Sauce

Sticky Toffee Pudding & Custard

Profiteroles with Chocolate Sauce

Tarte au Citron with whipped cream

Cheeseboard

Coffee & Mince Pies

Christmas Day Menu

£49.95

Starters

Roast Red Pepper & Butternut Squash Soup with freshly baked baguette

Tian of Avocado, Smoked Salmon & Prawns with a lemon & olive oil dressing

Chef's Smooth Chicken Liver Parfait with granary toast

Seared Shetland Scallops with crispy Parma ham & a Hampshire watercress salad

Baked Portobello Mushroom topped with goats' cheese & spinach and a herb, sun-dried tomato & Parmesan crust

Pan Fried Pigeon Breast with smoked pancetta, baby leaf salad & vintage sherry dressing

Main Courses

Traditional Roast Free Range Turkey with fresh herb stuffing, bacon, chipolata, roast potatoes & cranberry sauce

Roast Sirloin of Scottish Beef (cooked medium-rare), served with a claret sauce, Yorkshire pudding, roast potatoes & horseradish sauce

Fillet of Sea Bass garnished with Shetland Scallops & King Prawns, lemon beurre blanc sauce & buttered new potatoes

Locally Sourced Game Braised in Red Wine with a puff pastry lid, served with new potatoes baked with rosemary & sea salt

Asparagus & Wild Mushroom Risotto with shaved parmesan & deep fried crispy sage

All main courses are served with a selection of seasonal vegetables

Desserts

Christmas Pudding & Brandy Sauce

Eton Mess with fresh strawberries & raspberries

Baileys Irish Cream & White Chocolate Cheesecake

Chocolate Fondant with Beechdean Vanilla Ice Cream

Crème Brûlée

Cheeseboard

Coffee & Mince Pies