

Christmas Booking Form

£5 deposit per person. Deposits are non returnable if you cancel within 7 days of your booking. Please check availability as soon as possible to avoid disappointment. In order to confirm your booking, just fill in the form below and bring it to the bar along with your deposit.

DATE: _____ TIME: _____

CONTACT NAME: _____

NUMBER IN PARTY: _____ CHILDREN: _____

ADDRESS: _____

POSTCODE: _____

TEL: _____

EMAIL: _____

CHRISTMAS MENU CHRISTMAS BUFFET

STARTERS	NO
Homemade Root Vegetable Soup (v)	
Classic Prawn Cocktail (GF on request)	
Grape with Melon and Mint (Vegan) (GF)	
Vegan Crispy Breaded Mushrooms (Vegan)	
MAIN COURSES	NO
Traditional Christmas Roast	
Herb Crusted Salmon	
Vegan & Gluten Free Cajun Spiced Sweet Potato Roulade	
DESSERTS	NO
Christmas Pudding with Brandy Sauce	
Dark Decadent Chocolate	
Strawberry and Champagne Basket	
Sticky Toffee Pudding (GF)	
Trio of Vegan Ice Cream (Vegan)	
BUFFET	NO
Christmas Buffet	

TERMS & CONDITIONS

A deposit of £5 per person is required to confirm your booking. No confirmation of booking will be made until a deposit is paid. Christmas Fayre menu available from 2nd December until 27th December, excluding Sundays and Christmas Day. Menu prices are per person. The Christmas set menu may not be used in conjunction with any other promotion or discount. Food Allergies and Intolerances: We ask customers with specific food allergens and other intolerances to speak to a member of staff before choosing dishes from our menu. All weights quoted are approximate, prior to cooking. Our fish dishes may contain bones. All dishes are subject to availability. Some dishes may contain alcohol, ask your server for more information. All prices include VAT. Should the VAT rate increase, menu pricing will be increased accordingly. Scampi may contain one or more tails. All photography is for guidance only. Our menu descriptions do not list all ingredients. Whilst we take every care to preserve the integrity of our dishes to reduce the cross contamination, we must advise that these ingredients are handled in a multi-use kitchen environment either by our suppliers or at our prep stations and we unfortunately cannot guarantee allergen free dishes. We use the following for suitability of dietary requirement. (V) Items suitable for vegetarians (VEGAN) Items suitable for vegans (GF) Items are gluten free.

B38711



Christmas

OUR FAVOURITE TIME OF YEAR

CHRISTMAS MENU 2019

AT THE TIGER INN

LAIRGATE | BEVERLEY | HU17 8JG | TEL: 01482 869040
WWW.TIGERINNBEVERLEY.CO.UK



Christmas Menu

Available Monday 2nd to Friday 27th December
Excludes Sundays and Christmas Day

- 1 COURSE £9.95
- 2 COURSES £15.95
- 3 COURSES £21.95



To Start

HOMEMADE ROOT VEGETABLE SOUP (V)
Served with warm bloomer bread

CLASSIC PRAWN COCKTAIL (GF ON REQUEST)
Served with brown bloomer bread

GRAPE WITH MELON AND MINT (VEGAN) (GF)
Drizzled in freshly squeezed orange juice and sugar

VEGAN CRISPY BREADED MUSHROOMS (VEGAN)
Served with fresh cranberry sauce

To Follow

Choose from

ROAST TURKEY,
TOPSIDE OF ROAST BEEF
OR HONEY GLAZED GAMMON.

Served with creamy mashed potato, roast potatoes,
pigs in blankets, seasonal vegetables, Yorkshire pudding,
stuffing ball and rich homemade gravy
(Gluten free, vegetarian and vegan options available)

HERB CRUSTED SALMON
Served with buttered new potatoes and seasonal vegetables

VEGAN AND GLUTEN FREE
CAJUN SPICED SWEET POTATO ROULADE
A Cajun flavoured sweet potato roulade filled with
vegan cream cheese and a sweet & spicy red pepper
& red onion flavoured chutney



To Finish

CHRISTMAS PUDDING WITH BRANDY CUSTARD
Traditional Christmas pudding served with a rich brandy custard

DARK DECADENT CHOCOLATE STACK
Rich chocolate truffle mousse with a soft centre of
white chocolate and cream, flavoured with whiskey
and coffee liqueur on a chocolate sponge base

STRAWBERRY & CHAMPAGNE BASKET
Decorative sponge filled with fresh cream mousse
flavoured with Mac de Champagne, decorated with
small strawberries. Served with fresh pouring cream

STICKY TOFFEE PUDDING (GF)
A rich gluten free, toffee & date pudding heaped with sticky
toffee sauce, dusted with icing sugar and served with whipped cream

TRIO OF VEGAN ICE CREAM (VEGAN)
Mango & coconut, hazelnut & rose and vanilla ice cream
served with a wafer

Christmas Buffet

£7.95 per head
(Minimum of 20 people)

A SELECTION OF SANDWICHES
Turkey & Cranberry, Beef & Horseradish, Ham & Mustard

PORK PIE AND PICKLES

SAUSAGE ROLLS

PIGS IN BLANKETS

QUICHE

HOT ORIENTAL AND INDIAN PLATTER

CHEESE AND BACON BITES

MIXED DESSERT AND SWEET PLATTER

(GLUTEN FREE AND VEGETARIAN OPTIONS AVAILABLE)

