

BOOKING FORM

Please fill out the pre-order form opposite and return to us with a non-refundable **deposit of £15 per person**

Please note, this menu is available from: 12th November - 23rd December 2024

Date & Time of Party/...../..... at: pm

Party Size Deposit Paid £.....

Organiser(name).....

Telephone:

Email:

Any Dietary Requirements/Notes:

PLEASE PHONE TO BOOK!

Terms & Conditions:

48 hours notice must be given for any change of numbers, otherwise full balance will be payable by the organiser, card details will be taken via secure booking system.

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know in advance. Fish dishes may contain bones.

OFFICE USE ONLY

Confirmed by (on behalf of Hooden Bar & Grill):

Signed: Dated/...../.....

NAME	STARTERS		MAINS					DESSERTS			
	Camembert	Veg Soup	Prawn & Crayfish	Roast Turkey	Pan Roast Duck	Wellington	Salmon Fillet	Christmas Pudding	Yule Log	Fruit Crumble	Cheese Board (+£5)

Date/Time:/...../..... at pm
 Deposit Paid: £ Organiser:
 Confirmed by:..... Signed: Dated/...../.....



CHRISTMAS MENU



**2 COURSES FOR JUST £24.95!
 3 COURSES FOR JUST £29.95!**

12th November-23rd December 2024

TO START

WHOLE BAKED CAMEMBERT (V)

Infused With Garlic & Rosemary, Red Onion Chutney & Dipping Bread

WINTER VEGETABLE SOUP (VE)

Garlic Croutons & Crusty Bread

PRAWN & CRAYFISH

Lemon Aioli, Baby Gem Lettuce, Red Onion, Honey & Mustard Dressing

MAINS

ROAST TURKEY BREAST

Cumberland Sausage & Sage Stuffing Wrapped in Bacon, Roasted Potatoes, Winter Vegetables, Rich Gravy

PAN ROAST DUCK BREAST

Potato Dauphinoise, Braised Red Cabbage & Boozy Cherry Jus

WELLINGTON (VE)

Smokey Bean & Sweet Potato Wellington, Winter Vegetables

PAN FRIED SALMON FILLET

New Potatoes, Capers, Garlic & Fennel Butter, Winter Vegetables

SIDES (£4.95 supplement per dish)

Sprouts with Bacon & Chestnut, Honey & Orange Glazed Carrots, Honey Roast Parsnips, Braised Red Cabbage, Pigs in Blankets

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (VE)

With Vanilla Ice Cream (VE) or Brandy Crème Anglaise

YULE LOG

With Pouring Cream

WINTER SPICED APPLE & BLACKBERRY CRUMBLE (VE)

With Vanilla Ice Cream (VE) or Custard

CHEESE BOARD (£5 supplement)

Stilton, Brie, Cheddar & Selection of Biscuits & Chutneys

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free. Please ask a member of staff if you require more allergen information. A discretionary service charge of 10% will be added to your bill.



2 COURSES FOR £24.95

3 COURSES FOR £29.95

Including Table Decorations

01233 510338

HOODENGRILL@OUTLOOK.COM

**HOODEN BAR & GRILL
24 SILVER HILL ROAD
WILLESBOROUGH LEES
ASHFORD, KENT,
TN24 0NY**

WWW.HOODEN.CO.UK