

Christmas Lunch Booking Form 2021

Tables can be booked at the restaurant counter, by phoning 01751 471471 Ext. 32
or by emailing to engineshed@hopkinsonandsons.com

We can cater for parties of all sizes, from 2 to 50 people
Bookings and pre-orders are essential for all our Christmas meals.
A deposit of £5.00 per person is payable at the time of booking.
Please let us have your pre-orders at least a week before the date
of your booking. Thank you.

Name: **Telephone Number:**

No. of people: **Date of Meal:**

Time of Meal:

Menu Item	Number Ordered
Sweet Chilli Prawns	<input type="text"/>
Soup of the Day (V)	
Pate	
Traditional Roast Turkey (GF)	<input type="text"/>
Roast Glazed Ham (GF)	
Salmon and Prawns (GF)	
Vegetarian Tart (VGN, GF))	
Christmas Pudding	<input type="text"/>
Baileys Torte	
Meringue Roulade (GF)	

We sell a range of beers and wines – please ask us if you would like to pre-order wines
for your group. Our full range will be available on the day of your booking.

Please ask if you have any dietary requirements or questions.

Christmas Lunch Menu 2021



*Steam & Moorland Garden Centre
Malton Road, Pickering, YO18 7JW*



Served EVERY DAY from 22nd November 2021 – 21st December 2021 inclusive

Booking is essential - See overleaf

2 Courses £18.95, 3 Courses £21.95 (with coffee & mints)

Children under 10, £11.95 and £13.95

Starters

Sweet Chilli Prawns - butterflied king prawns in a crispy breadcrumb, served with a
sweet chilli dip and a salad garnish

Soup of the Day with crusty bread (V)

Chicken Liver, Orange & Cranberry Pate with cranberry & orange relish & crusty bread

(Note : Soup and Pate are GF - gluten free - when ordered with alternative GF bread)



Main Course

Traditional Roast Turkey (GF)

with all the trimmings

Roast Glazed Ham (GF)

with a creamy wholegrain mustard sauce, roast potatoes & seasonal vegetables

Salmon Steak and Prawns in a Lemon and Herb Butter (GF)

with saute potatoes & mange tout and baby sweetcorn

Sweet Potato, Cashew and Apricot Chutney Tart (VGN, GF)

served with saute potatoes & mange tout and baby sweetcorn



Dessert

Traditional Christmas Pudding and Brandy Sauce

Malted Milk and Irish Cream Torte with Chantilly Cream

White Chocolate and Raspberry Meringue Roulade (GF) with Chantilly Cream

Freshly brewed Coffee or Tea with mints

Please contact us if you have any dietary requirements or questions.