

THE RISING SUN

Christmas Fayre 2021

Starters

Homemade Celeriac, Chestnut and Pancetta Soup served with warm bread roll and butter Mini Brie Wedges

with cranberry sauce and baby leaves
Chicken Liver Parfait

with a redcurrant and spiced cordial drizzle and served with on toasted ciabatta with baby leaves

Prawn & Crayfish Cocktail

fresh prawn and crayfish tails in a marie rose sauce served on a bed of salad with paprika and lemon wedge with wholemeal bread and butter

Mains

Traditional Roast Turkey

succulent turkey breast with chef's turkey gravy, roast potatoes, honey glazed parsnips, Brussel sprouts and chestnuts, pigs in blankets, sausage, sage, onion and chestnut stuffing balls wrapped in streaky bacon with seasonal vegetables

Roast Sirloin of Beef (Add; £2.00)

slow roasted sirloin of beef with chef's beef gravy, roast potatoes, honey glazed parsnips, Brussel sprouts and chestnuts, homemade Yorkshire pudding and seasonal vegetables

(V)Chef's Homemade Nut Roast

homemade chestnut, walnut and cranberry roast with chef's vegetarian port gravy served with roast potatoes, honey glazed parsnips, brussel sprouts, seasonal vegetables and chestnuts and sage and onion stuffing balls

Slow Roasted Belly of Pork

with dauphinoise potatoes, fine green beans, turned carrots and a cider and mustard gravy

Pan Fried Salmon and Vegetable Al La Crème

with a poached egg, fine green beans, sugar snap peas, spinach, herby diced potatoes and a beurre blanc sauce

Desserts

Traditional Christmas Pudding a rich brandy-soaked fruit pudding served with brandy cream

Chocolate and Orange Cheesecake

homemade chocolate and orange cheesecake served with fresh Cornish clotted cream

Bramley Apple & Cinnamon Crumble

traditional apple and cinnamon crumble with custard Cheese Board

cheese selection with Applewood cheddar, brie, stilton, red Leicester, biscuits and caramelised onion chutney

Coffee and Warm Mince Pie to Finish

 $\mathbf{£}26.50$ per person for three courses

£21.00 per person for two courses (only available for lunch-time bookings)

Available Tuesday – Saturday 30th November to 23rd December). A 10% discretionary service charge will be added to all bookings of 10 people and over.

How to Book: Please call us on 01462 790487 to discuss availability, a 50% deposit and a preorder will be required for all Guests. All party bookings are required to choose from the same menu.



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Christmas Fayre Booking Form

Name:	Tele	ephone No:															
Mobile No: E-mail:																	
Address:																	
	Postcode:																
Date and preferred time of booking:							_ No. in party: Adults:						Children:				
Total deposit @ 50% per person: £ The Rising Sun 21 Halls Green Weston Hertfordshire SG4 7DR Tel: (01462) 790487 Name of Diner:	(non-refundable)																
	Celeriac, Chestnut & Pancetta Soup	Chicken Liver Parfait	Prawn & Crayfish Cocktail	Brie Wedges			Roast Turkey	Roast Beef	Slow Roasted Belly of Pork	Salmon Al La Creme	Nut Roast		Christmas Pudding	Chocolate & Orange Cheesecake	Apple & Cinnamon Crumble	Cheeseboard	
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Total																	

Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-preparation environment. Fish and poultry dishes may contain bones. Please note that we cannot guarantee that products on this menu are totally free from nuts or nut derivatives, cereals containing gluten, milk, soya, mustard, lupin, eggs, fish, crustaceans, molluscs, sesame seeds, celery or sulphur dioxide (please ask a member of staff for details). All items are subject to availability.

A non-refundable deposit of 50% per person is required for Christmas Fayre at time of booking. Unfortunately, we are unable to guarantee your booking without a deposit. Please supply your completed booking form with menu selection 2 weeks prior to your booking date unless otherwise agreed. Cancellations may be made at any time, however, only monies over and above the deposit will be refunded. The party organiser is responsible for ensuring all dishes are served to the correct guests.