



## WOO HOO! ITS THE PELHAM ARMS CHRISTMAS PARTY MENU FOR 2019!

*Fantastic food made by us, in our kitchen, with amazing ingredients from our local suppliers.*

£23 for two courses or £28 for three courses, including Christmas Crackers

### ❄️ BAR SNACKS TO WHET YOUR APPETITE ❄️

Marinated olives - £3

Spiced cashews & peanuts, pistachios, wasabi peas, chilli rice crackers, pork scratching's,

Flint Owl bread & olive oil – all £2.50 each per portion

### ❄️ STARTERS ❄️

Free-range turkey leg terrine wrapped in bacon, cranberry & orange chutney, dressed leaves & croutes - **gfo**

Apple & sultana chutney bruschetta, pistachio crumb & Sussex goats' cheese – **vo gfo**

Smoked pork belly croquette, lemon & coriander mayo, kohlrabi & horseradish slaw

Beetroot cured salmon, dill orange crème fresh, watercress, croutes - **gfo**

### ❄️ MAINS ❄️

Free-range turkey breast, roasted baby potatoes, maple glazed parsnip, bacon sprouts, spiced red cabbage, turkey gravy - **gfo**

Pan seared hake, savoy cabbage & bacon, roast new potatoes, watercress sauce - **gfo**

Roasted root vegetable Wellington, kale, roast baby potatoes, onion gravy - **vo**

House smoked free-range pork belly, butter bean & chorizo cassoulet, salsa verde – **gfo**

Spiced red lentil, squash & chick pea dhal, wild rice, mint coconut yogurt, cauliflower bhaji – **vo gfo**

### ❄️ PUDDING ❄️

Mince pie Bakewell, cranberry coulis, spiced brandy custard - **v**

Dark chocolate & orange cheese cake, cranberry coulis - **v**

Three scoops of Downsview Farm Madagascan vanilla ice cream with espresso syrup gfo - **vo & gfo**

Milk chocolate & fig sticky toffee pudding, bourbon chocolate sauce, vanilla ice cream – **v & gfo**

gfo = Gluten free option / v = vegetarian / v = vegan option = Options available, please tell us

FOOD ALLERGENS & INTOLERANCES – Please speak to us about any of the ingredients on this menu



## TERMS AND CONDITIONS...

### THE BORING BUT IMPORTANT SMALL PRINT... PLEASE READ!

We want your booking to be as simple as possible; December is crazy busy, and the following T&C's are there to make it simple and fair for everybody.

The party menu is for groups of 10+ people, and needs to be pre-ordered. Smaller tables can order from our regular December menu on the day.

This menu is available from Tuesday 3<sup>th</sup> December to Tuesday 24<sup>th</sup> December excluding Sundays.

#### How to book

Please book by emailing our manager Alex on [manager@thepelhamarms.co.uk](mailto:manager@thepelhamarms.co.uk)

We will check your booking is possible and then send you an email to confirm. **You will then be required to pay the deposit to secure the table within 72 hours.** Simple.

#### Deposits

You will need to pay a £5 deposit per head to confirm your booking; we cannot hold bookings indefinitely without a deposit, once we confirm your table by email the deposit will be required within 72 hours.

Deposits will only be refunded due to cancellation if at least 2 weeks notice is given. If any members of your party are unable to attend their deposit will be refund with at least 24 hours notice.

Deposits can be made in cash or by credit card, which will be subtracted from your final bill or refunded on the booking date. Sorry but we no longer accept cheques.

#### Pre-orders

Pre-ordering is essential, once your booking is confirmed you will be emailed a form containing the menu choices spread sheet, this needs to be returned to us at least 10 days before the booking date.

#### Payment

**Your bill will need to be settled in one transaction on the day.** The deposit will be subtracted of the final amount. Please keep your receipt if you need to for VAT purposes, as this is the only record of your meal. We are not able to re-print this at a later date.

An optional 10% service charge will be added to the final bill

#### Your table

If you would like a specific table please talk to us, and we will try and accommodate. However we serve food throughout the pub and your table will typically be positioned for the best possible experience for everybody, it is our policy not to put tables of 10+ people in the dining room in the evenings.

#### Menu changes

As we use smaller independent suppliers from our region, from time to time certain ingredients may not be available, in which case we may have to make small changes or replace with other ingredients, we will do our best to inform you if this is the case.