

Booking Form Christmas 2019

Name

Contact Number

Email

Address/Company

Date of Party

Number in Party

Arrival Time

Menu Choice

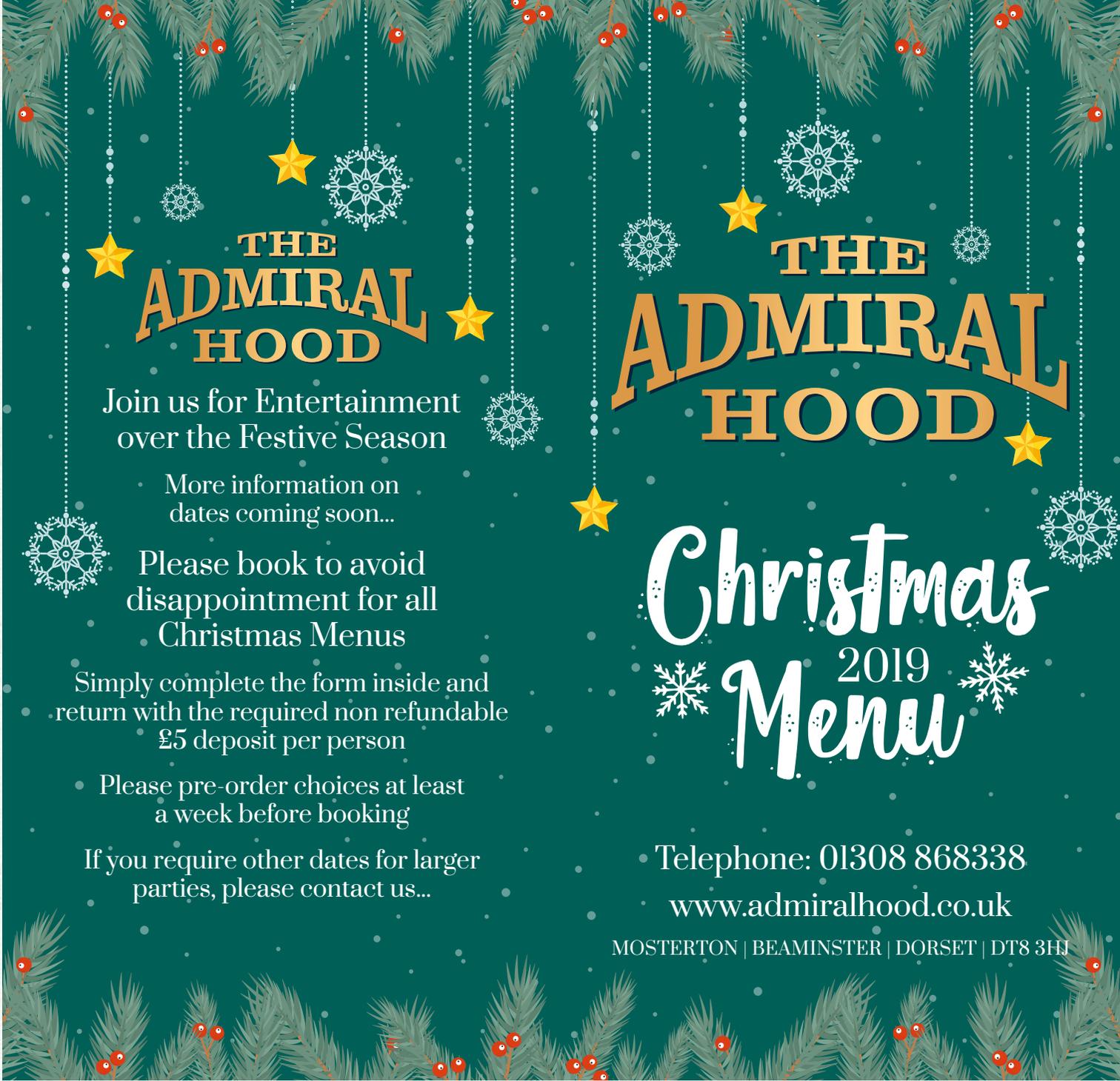
Simply complete the form overleaf and return with the required non refundable deposit of £5 per person.

Normal Christmas Menu also available on Senior Citizens dates by prior confirmation.

Please pre-order choices at least a week before booking.

Please return to:

The Admiral Hood, Mosterton,
Beaminster, Dorset. DT8 3HJ



THE ADMIRAL HOOD

Join us for Entertainment
over the Festive Season

More information on
dates coming soon...

Please book to avoid
disappointment for all
Christmas Menus

Simply complete the form inside and
return with the required non refundable
£5 deposit per person

Please pre-order choices at least
a week before booking

If you require other dates for larger
parties, please contact us...

THE ADMIRAL HOOD

Christmas 2019 Menu

Telephone: 01308 868338

www.admiralhood.co.uk

MOSTERTON | BEAMINSTER | DORSET | DT8 3HJ

HONEST FOOD
IN A REAL PUB

HONEST FOOD
IN A REAL PUB

Christmas Menu

Evening: Friday 6th & 13th,
Wednesday 18th and Saturday 21st

2 Course £16.50 | 3 Course £20.00

Including Coffee

Please pre-order Starters, Fish/Vegetarian & Sweets.

STARTERS

Homemade Leek & Potato Soup (V) (GF)* - creamy and fresh leek & potato soup with crusty bread.

Smoked Haddock Fishcakes - smoked haddock fishcakes with a rich cheddar cheese mixed through them, coated in bread crumbs and deep fried.

Melon Cocktail (V) (GF) - selection of refreshing melon chunks nestled in a watermelon sauce.

Rustic Homemade Pâté - slow roasted pulled pork and ham seasoned with sage and onion, served with warm toast.

Brie, Mango & Ginger Brûlée (V) (GF)* - warm soft brie topped with a mango and ginger chutney, glazed in the oven, served with crusty bread.

MAINS

All served with seasonal fresh vegetables, honey glazed parsnips, roasted and new potatoes.

From the Carvery**

Roast Rib of Beef - with rustic Yorkshire puddings.

Roasted Crown of Turkey - with pigs in blankets and homemade chestnut stuffing.

Roast Leg of Pork - with apple sauce and crackling.

Pre-order only - made on request

Cod Florentine (GF) - succulent piece of cod, oven baked on a bed of spinach, topped with a creamy cheese and mustard sauce.

Creamy Garlic Mushroom Tart (GF) - pan fried mushrooms in a creamy garlic and parsley sauce, served in a gluten free pastry case topped with crumbly stilton.

DESSERTS

Homemade Christmas Pudding (N) (GF) - soft, boozy and nutty packed with fruit pudding, served with a brandy custard.

Christmas Sparkle Trifle (V) (GF) - raspberry, orange and rhubarb jelly topped with thick custard, whipped cream and finished with sparkle!

Lemon & Lime Meringue Cheesecake (V) - zesty lemon and lime creamy cheesecake on a shortcake base sprinkled with little crisp meringue pieces, white chocolate and lemon & lime curd.

Mulled Wine Plum & Ginger Crumble (V) (N) - plums poached in mulled wine spiced with ginger topped with a nutty crunchy crumble.

Belgian Chocolate Fondant (V) (GF) - indulgent chocolate pudding with a creamy melting middle.

Senior Citizens Menu

Lunch: Friday 6th, 13th & 20th,
Tuesday 10th & 17th and Wednesday 11th & 18th

2 Course £12.00 | 3 Course £15.00

Including Coffee

Please pre-order Starters, Fish/Vegetarian & Sweets.

STARTERS

Homemade Leek & Potato Soup (V) (GF)* - creamy and fresh leek & potato soup with crusty bread.

Smoked Haddock Fishcakes - smoked haddock fishcakes with a rich cheddar cheese mixed through them, coated in bread crumbs and deep fried.

Melon Cocktail (V) (GF) - selection of refreshing melon chunks nestled in a watermelon sauce.

MAINS

All served with seasonal fresh vegetables, honey glazed parsnips, roasted and new potatoes.

From the Carvery**

Roast Rib of Beef - with rustic Yorkshire puddings.

Roasted Crown of Turkey - with pigs in blankets and homemade chestnut stuffing.

Roast Leg of Pork - with apple sauce and crackling.

Pre-order only - made on request

Cod Florentine (GF) - succulent piece of cod, oven baked on a bed of spinach, topped with a creamy cheese and mustard sauce.

Creamy Garlic Mushroom Tart (GF) - pan fried mushrooms in a creamy garlic and parsley sauce, served in a gluten free pastry case topped with crumbly stilton.

DESSERTS

Homemade Christmas Pudding (N) (GF) - soft, boozy and nutty packed with fruit pudding, served with a brandy custard.

Christmas Sparkle Trifle (V) (GF) - raspberry, orange and rhubarb jelly topped with thick custard, whipped cream and finished with sparkle!

Lemon & Lime Meringue Cheesecake (V) - zesty lemon and lime creamy cheesecake on a shortcake base sprinkled with little crisp meringue pieces, white chocolate and lemon & lime curd.

*The Bread included with Homemade Leek & Potato Soup and Brie, Mango & Ginger is not Gluten Free.

**All Carvery Meats, Vegetables and Gravy are Gluten Free.

(V) - Vegetarian (N) - Contains Nuts (GF) - Gluten Free

Booking Form

Please use the booking form below to indicate how many covers per option.

	Two Course	Three Course
CHRISTMAS MENU		
STARTERS		
Homemade Leek & Potato Soup (V) (GF)		
Smoked Haddock Fishcakes		
Melon Cocktail (V) (GF)		
Rustic Homemade Pâté		
Brie, Mango & Ginger Brûlée (V) (GF)		
MAINS		
Carvery		
Cod Florentine (GF)		
Creamy Garlic Mushroom Tart (GF)		
DESSERTS		
Homemade Christmas Pudding (N) (GF)		
Christmas Sparkle Trifle (V) (GF)		
Lemon & Lime Meringue Cheesecake (V)		
Mulled Wine Plum & Ginger Crumble (V) (N)		
Belgian Chocolate Fondant (V) (GF)		
SENIOR CITIZENS MENU		
STARTERS		
Homemade Leek & Potato Soup (V) (GF)		
Smoked Haddock Fishcakes		
Melon Cocktail (V) (GF)		
MAINS		
Carvery		
Cod Florentine (GF)		
Creamy Garlic Mushroom Tart (GF)		
DESSERTS		
Homemade Christmas Pudding (N) (GF)		
Christmas Sparkle Trifle (V) (GF)		
Lemon & Lime Meringue Cheesecake (V)		

