AH

Christmas

FAYRE MENU

AVAILABLE ALL DAY, EVERY DAY
17TH NOVEMBER - 30TH DECEMBER

(excludes Christmas Day)

CHRISTMAS FAYRE PRE-ORDER FORM

Group name:	Contact name:
Tel/mobile:	Email:

Booking date:	Date of event:	No. in group:	Time req'd:

		STARTERS				MAINS				DESSERTS			
NAME	Gluten Free Option	Butternut Squash Soup (ve) (gfo)	Chicken Liver, Port & Cranberry Pâté (gfo)	Oak Smoked Salmon with Prawns (gf)	Goat's Cheese Mousse (v) (gfo)	Roast Turkey (gfo)	Braised Beef Casserole (gf)	Seabass Fillet (gf)	Lentil & Mushroom Wellington (ve)	Sticky Apple Caramel Tart (v)	Chocolate Fondant (v) (gfo)	Lemon Cheesecake (v)	Traditional Christmas Pudding (v)
TOTAL													

Please enter your name(s) above and tick your chosen menu items, indicating if you require a gluten free option *(gfo)*.
Please inform us of any children in your group and their ages as appropriate.
Standard children's menu for under 11's is available on request.

If you would like to receive further information about events, special offers and promotions via email, please tick here ☐

By giving your consent to join our mailing list, you are agreeing to our privacy policy that governs how your data will be processed. Our privacy policy can be found at **www.hydesbrewery.com/privacy-notice**

You can stop receiving information at any time by clicking on the **Customer Preference Centre** link on the communication we send you.

CHRISTMAS FAYRE MENU

Two courses £28.95pp • Three courses £32.95pp

STARTERS

Butternut Squash Soup *(ve) (gfo)*
With coconut milk. Served with warm bread.

Chicken Liver, Port & Cranberry Pâté *(gfo)*
Winter chutney, toasted focaccia.

Oak Smoked Salmon with Prawns *(gf)*
Endive, horseradish cream & lime vinaigrette.

Goat's Cheese Mousse *(v) (gfo)*
Candy beetroot, fig, baby basil and toasted focaccia.

MAINS

Roast Turkey *(gfo)*
Honey glazed parsnips, carrot & swede, roast potatoes, Brussels sprouts, pig in blanket, sausage stuffing and turkey gravy.

Braised Beef Casserole *(gf)*
Rosemary & black garlic mash, roasted carrot, cavolo nero, cooking liquor sauce.

Seabass Fillet *(gf)*
Dauphinoise potato, buttered leeks and pea velouté.

Lentil & Mushroom Wellington *(ve)*
Roast potatoes, red cabbage, Brussels sprouts and carrot with a red wine tarragon gravy.

DESSERTS

Sticky Apple Caramel Tart *(v)*
Rum soaked raisins, cinnamon whipped cream.

Chocolate Fondant *(v) (gfo)*
Brandy butter ice cream.

Lemon Cheesecake *(v)*
Mango sorbet.

Traditional Christmas Pudding *(v)*
Thick brandy sauce. (Vegan option available on request)

Full allergen information is available on request. Please ask our team for details when ordering both food and drink. *(v)* vegetarian *(ve)* vegan *(gf)* gluten free *(gfo)* gluten free options available on request - please speak to a member of our team. Despite our best efforts, we are unable to guarantee that our dishes are free from any allergen.

Terms and conditions

To reserve a table for our Christmas Fayre menu, please complete the pre-order form overleaf and hand it to a member of our team at least one week before your booking.

Please indicate if you require a gluten free option *(gfo)*

Alternatively you can telephone us and speak to a member of our management team to discuss your requirements.

- Bookings for Christmas Fayre menu require a deposit of £10.00 per person
- All deposits must be paid in order to guarantee your booking
- Please note that deposits are non-refundable

BOOK YOUR CHRISTMAS FAYRE MEAL FOR 6 OR MORE PEOPLE BEFORE 31ST OCTOBER 2026 TO RECEIVE A £20 VOUCHER REDEEMABLE ON FOOD AND DRINK, DURING JANUARY AND FEBRUARY 2027, AT PARTICIPATING HYDES PUBS

See **hydesbrewery.com** *for more information*

For any issues regarding your booking, please contact us directly. 48 hours notice of any cancellation is required. Refunds in this instance, will be at the discretion of the management.

Please note our festive menus are extremely popular and we would therefore recommend that you book early to avoid disappointment.

MERRY

Christmas

FROM ALL AT

HYDES 1863