BOOKING FORM

Please complete and return this form to: The Stage, 16 Market Place, Market Deeping PE6 8EA

* Festive Menu (Evenings) † Festive Menu (Lunch/Dinner) ‡ Boxing Day Menu	QTY
Starters	
Home Cured Gravadlax of Salmon, Creamy Celeriac Remoulade, Granary Crispbread *†‡	
Leek and Potato Soup, Chorizo Croutons, Smoked Pepper Oil and Fresh Bread *†‡	
Goats Cheese and Beetroot Terrine, Pickled Walnuts, Shallot Chutney, Warm Toast *‡	
Chicken Liver Pâté, Seasonal Spiced Cumberland Sauce and Toasted Bloomer Bread †	
Mains	
Traditional Roast Turkey, Pigs in Blankets, Cranberry and Sage Stuffing and all the Trimmings *†	
Baked Fillet of Cod Loin rolled with Fine Herbs, Tempura King Prawn, Fondant Potato, Saffron and Dill Sauce *†‡	
Braised Daube of Beef, Baby Onions and Carrots, Tarragon and Merlot set on a Fondant Potato *‡	
Butter Roasted Cauliflower Steak, Creamed Spinach, Cranberry and Pine Nut Crumb, Cauliflower Crisps *†‡	
Christmas Turkey Burger flavoured with Pork and Sage topped with Cranberry Chestnut and Onion Confit, Smoked Bacon and Melting Cheddar *†	
Slow Braised Lamb Shank with Fresh Mint, Red Wine and Root Vegetables, Mashed Potato ‡	
Roast Breast of Chicken, Smoked Bacon and Wild Mushroom Cream Sauce, Baby Vegetables and Fondant Potato ‡	
Desserts	
Christmas Pudding filled with Vine Fruits, Warm Brandy Sauce *†	
Red Velvet and Raspberry Roulade, Crushed Raspberries and Mulled Wine Sorbet *†‡	
Homemade Gypsy Tart, Salted Caramel Ice Cream *†	
Belgium Chocolate Tart, Salted Caramel Ice Cream and Chocolate Sauce ‡	
White Chocolate and Clementine Panna Cotta, Mandarin Marmalade, Orange Blossom Shortbread ‡	
I enclose my Deposit for £	·
Contact Name:	••
Company Name:	•••

Please Note: A non refundable deposit of £10 per person is required at the time of booking. 01778 343234

Telephone Number....

www.deepingstage.com



Festive Menu

(Evenings)

Starters

Home Cured Gravadlax of Salmon Creamy Celeriac Remoulade, Granary Crispbread

Leek and Potato Soup Chorizo Croutons, Smoked Pepper Oil and Fresh Bread

Goats Cheese and Beetroot Terrine Pickled Walnuts, Shallot Chutney, Warm Toast

Main Course

Traditional Roast Turkey, Pigs in Blankets Cranberry and Sage Stuffing and all the Trimmings

Baked Fillet of Cod Loin rolled with Fine Herbs Tempura King Prawn, Fondant Potato, Saffron and Dill Sauce

Braised Daube of Beef, Baby Onions and Carrots Tarragon and Merlot, set on a Fondant Potato

Butter Roasted Cauliflower Steak, Creamed Spinach Cranberry and Pine Nut Crumb, Cauliflower Crisps

> Christmas Turkey Burger flavoured with Pork and Sage, topped with Cranberry Chestnut and Onion Confit Smoked Bacon and Melting Cheddar

Desserts

Christmas Pudding filled with Vine Fruits Warm Brandy Sauce

Red Velvet and Raspberry Roulade Crushed Raspberries and Mulled Wine Sorbet

> Homemade Gypsy Tart Salted Caramel Ice Cream

> > 2 Courses £23.95 3 Courses £28.95

Friday & Saturday Night

Festive Menu

(Lunch/Dinner)

Starters

Home Cured Gravadlax of Salmon Creamy Celeriac Remoulade, Granary Crispbread

Leek and Potato Soup Chorizo Croutons, Smoked Pepper Oil and Fresh Bread

> Chicken Liver Pâté Seasonal Spiced Cumberland Sauce and Toasted Bloomer Bread

Main Course

Traditional Roast Turkey, Pigs in Blankets Cranberry and Sage Stuffing and all the Trimmings

Baked Fillet of Cod Loin rolled with Fine Herbs Tempura King Prawn, Fondant Potato, Saffron and Dill Sauce

Butter Roasted Cauliflower Steak, Creamed Spinach Cranberry and Pine Nut Crumb, Cauliflower Crisps

> Christmas Turkey Burger flavoured with Pork and Sage, topped with Cranberry Chestnut and Onion Confit Smoked Bacon and Melting Cheddar

Desserts

Christmas Pudding filled with Vine Fruits Warm Brandy Sauce

Red Velvet and Raspberry Roulade Crushed Raspberries and Mulled Wine Sorbet

> Homemade Gypsy Tart Salted Caramel Ice Cream

> > 2 courses £16.95 3 courses £19.95

Monday - Thursday, Lunch/Dinner Friday - Saturday, Lunch

Boxing Day Menu

Starters

Home Cured Gravadlax of Salmon Creamy Celeriac Remoulade, Granary Crispbread

Leek and Potato Soup Chorizo Croutons, Smoked Pepper Oil and Fresh Bread

Goats Cheese and Beetroot Terrine Pickled Walnuts, Shallot Chutney, Warm Toast

Main course

Slow Braised Lamb Shank with Fresh Mint Red Wine and Root Vegetables Mashed Potato

Roast Breast of Chicken, Smoked Bacon and Wild Mushroom Cream Sauce Baby Vegetables and Fondant Potato

Baked Fillet of Cod Loin rolled with Fine Herbs Tempura King Prawn, Fondant Potato Saffron and Dill Sauce

Braised Daube of Beef, Baby Onions and Carrots Tarragon and Merlot, set on a Fondant Potato

Butter Roasted Cauliflower Steak, Creamed Spinach Cranberry and Pine Nut Crumb, Cauliflower Crisps

Desserts

Belgium Chocolate Tart Salted Caramel Ice Cream and Chocolate Sauce

Red Velvet and Raspberry Roulade Crushed Raspberries and Mulled Wine Sorbet

White Chocolate and Clementine Panna Cotta Mandarin Marmalade, Orange Blossom Shortbread

> 2 Courses £23.95 3 Courses £26.95