



Dear ,

Thank you for your enquiry about Christmas bookings at The Snowdrop Inn. We will be decorating our upstairs area in suitably festive fashion throughout December and we are now taking reservations for Christmas parties.

I have enclosed a copy of our Christmas Menu along with a booking form. Because all our food is hand-cooked to order, we will need your menu choices as soon as you are able, to ensure that your party runs smoothly, if you could return it along with your deposit. Forms can either be returned to the pub or emailed to [thesnowdroppub@gmail.com](mailto:thesnowdroppub@gmail.com).

Our chefs have put together a menu that focuses on the best of local produce. All our meat is humanely reared using traditional and time-honoured methods of animal husbandry. We have searched for dishes, traditional and modern, that capture the essence of the festive season. We aim to provide your party with the best of home-cooked, seasonal fayre and a fine selection of wines, cask ales, craft beers and spirits. You provide the good cheer and sit back, enjoy, and leave the rest to us.

The Christmas Menu is available between for both lunch and dinner sitting Monday-Saturday. We have aimed to provide a menu that is exciting and diverse with something for everyone's palette but if you or any members of your party have any allergies or special dietary requirements, please get in touch and we will do our utmost to accommodate you.

We can accommodate parties of up to 50. In the case of smaller parties, a number of groups may be catered for simultaneously.

All parties need to pre-book their menu choices and the menu is set and not a la Carte. No reservations can be taken after 8:00 pm and afternoon parties will be asked to vacate the dining room by 6:00pm.

Please use the booking form provided as it is the form that the kitchen works from. Transferring information from other forms and spreadsheets unnecessarily increases the likelihood of mistakes, and any issues are easier to spot and resolve if we are all working from the same format.

A service charge of 10% (£2.95 per person) will be added to the bill.

We reserve the right to use booked tables if any party fails to show up half an hour after the expected time.

A non-refundable £15 per head deposit is payable with the return of the completed booking form. This deposit will be deducted from the bill on the day. Please return the booking form and deposit as soon as possible in order to secure confirmation. We reserve the right to offer your date to other parties until your deposit has been received.

Please also be aware that alterations and cancellations can be accepted no later than 48 hours prior to your confirmed booking. After this time the remainder of the booking balance (minus the service charge) becomes payable. This full balance less service charge will be payable for no shows on the day.

Please ensure that we have a contact number for you that can be reached after 6.00pm.

May we take this opportunity to wish all our customers a Merry Christmas and a Happy, Safe and Prosperous New Year.

Kind Regards

*The Team at The Snowdrop*

## The Snowdrop Inn Christmas Menu 2016

Mulled Wine / Prosecco / Ginger Cordial

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*Home Cured Gravadlax, Cucumber Pickle, Freshly Grated  
Horseradish and Rye Bread*  
*Duck Liver and Sherry Parfait, Toasted Brioche and Spiced Apple  
Chutney*  
*Brighton Blue Cheese Stuffed Figs Wrapped in Locally Produced  
Ham with Dressed Leaves (Gf)*  
*Baked Goats Cheese and Sesame Seed Salad with Onion  
Marmalade(V, Gf)*  
*Beetroot, Glazed Walnut and Apple Salad with Sweet Mustard  
Dressing (Ve, Gf)*

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*Roast Holmansbridge Farm Turkey, Ham, Forcemeat Stuffing and  
Cranberry Sauce*  
*Parsnip, Sage, Cashew and Chestnut Roast (Ve, Gf)*  
*Cod en Papillote, Cherry Tomatoes, Garlic Butter, White Wine and  
Saffron*  
*Venison Bourguignon*  
*Wild Mushroom and Pine Nut Stuffed Butternut Squash topped with  
Blue Cheese (V, Gf, Ve on Request)*  
*All Served with Glazed Carrots, Braised Red Cabbage, Honey Roast  
Parsnips, Brussel Sprouts and Roast Potatoes*

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*Traditional Christmas Pudding with Brandy Butter*  
*Vegan Chocolate Tart and Blood Orange Sorbet (Ve, Gf)*  
*Panatone Bread and Butter Pudding with Custard and Fresh Fruit  
Coulis (V)*  
*Lemon Posset with Orange, Ginger Compote and Lebkuchen Biscuit  
(V, Gf)*  
*Fresh Fruit Jelly and Champagne Sabayon (V, Gf)*  
*Sussex Cheeseboard with Home made Chutney and Pickle (£2.50  
supplement) (V)*

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Filter Coffee

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**£29.50 per person**

(V): Vegetarian (Ve): Vegan (Gf): Gluten Free

## Christmas 2016 Booking Form

<b>Date Booking:</b>	
<b>Time:</b>	
<p><b>Please note the following:</b>  <i>Christmas Menu available 12 noon to 6.00 pm and from 7.00 pm. Monday-Saturday          Afternoon parties to vacate by 6.00 pm. Latest evening booking to be seated by 8.00pm.</i></p> <p><b>Booking Terms / Conditions:</b>  <i>Bookings become confirmed / secure once a non-refundable £15.00 per head deposit has been received.</i></p> <p><b>Cancellations:</b>  <i>Cancellations can be accepted no later than 48 hours prior to the booking date and time.          After this time the balance (minus the service charge) for the booking will become payable.          No Shows on the day will be included in the final balance</i></p>	
<b>Number of People Attending:</b> (max 50)	

### Christmas Party Organiser's Details:

<b>Name:</b>	
<b>Organisation:</b>	
<b>Tel: (Day)</b>	
<b>Tel: (Evening)</b>	
<b>Fax:</b>	
<b>Email:</b>	
<b>Address:</b>	

Menu Selection	First Name(s) of Person / People Requesting Each Dish:
<b>Starters</b>	
<i>Home Cured Gravavlax</i>	
<i>Duck Liver and Sherry Parfait</i>	
<i>Brighton Blue Cheese Stuffed Figs (Gf)</i>	
<i>Baked Goats Cheese and Sesame Seed Salad (V, Gf)</i>	
<i>Beetroot, Glazed Walnut and Apple Salad (Ve, Gf)</i>	
<b>Main Courses</b>	
<i>Roast Turkey, Ham, Forcemeat Stuffing</i>	
<i>Parsnip, Sage, Cashew and Chestnut Roast (Ve, Gf)</i>	
<i>Cod en Papillote</i>	
<i>Venison Bourguignon</i>	
<i>Wild Mushroom and Pine Nut Stuffed Butternut Squash (V, Gf, Ve on Request)</i>	
<b>Desserts</b>	
<i>Christmas Pudding with Brandy Butter (V)</i>	
<i>Vegan Chocolate Tart (Ve, Gf)</i>	
<i>Panatone Bread and Butter Pudding (V)</i>	
<i>Lemon Posset (V, Gf)</i>	
<i>Fresh Fruit Jelly and Champagne Sabayon (V, Gf)</i>	
<i>Sussex Cheeseboard (V)</i>	