

# Christmas Day Booking Form

Simply complete  
the booking  
form below  
and return with  
the appropriate  
deposit  
per person

NAME \_\_\_\_\_

[illegible][illegible]

Organiser's Name \_\_\_\_\_

Company Name (if applicable) \_\_\_\_\_

Address \_\_\_\_\_

Postcode \_\_\_\_\_ Tel. No. \_\_\_\_\_

Date of Function \_\_\_\_\_

No. in Party \_\_\_\_\_

Deposit enclosed £ \_\_\_\_\_



We  
wish  
you a  
Merry  
Christmas



# The Pilot Inn Christmas Day Menu

# The Pilot Inn Christmas Day Menu 2019

Adult **£70**

Child (under 10 years) **£35**

## To Start

Oak Smoked Salmon & Crayfish Salad **GFO**  
*With asparagus, balsamic reduction & charred lemon*

Spiced Honey & Parsnip Soup **V** **GFO**  
*With baked rosemary focaccia roll, salt and pepper croutons  
& truffle oil*

Fig, Walnut & Stilton Salad **V**  
*With fennel and a honey & thyme dressing*

Homemade Chicken Liver Parfait  
*With baked crispbreads & sticky fig relish*

**V** Suitable for Vegetarians. **GFO** Gluten Free option available.

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

## To Follow

Hand-carved Butter Roast Breast of  
Free-Range Turkey **GFO**  
*With pork, sage & onion stuffing and cranberry sauce*

28 Day Aged Topside of Beef **GFO**  
*With a garlic, rosemary & mustard glaze, a homemade  
Yorkshire pudding and creamed horseradish*

Slow Roasted Willow Lodge Farm Belly of Pork **GFO**  
*With bramley apple sauce*

Creamy Leek, Mature Cheddar &  
Mustard Seed Tart **V**

*All served with our roast potatoes, seasonal vegetables  
& homemade gravy*

## To Finish

Traditional Luxury Christmas Pudding  
*With a brandy cream sauce*

Spiced Bramley Apple & Gingernut Crumble  
*With vanilla custard*

Chocolate & Peanut Butter Stack  
*With peanut crunch ice cream*

Brighton Blue, Sussex Brie & Taw Valley Cheddar **V** **GFO**  
*With celery, grapes, biscuits, salted butter &  
Tracklements chutney  
(£5 supplement)*

**A NON-REFUNDABLE DEPOSIT OF £35 PER PERSON IS  
REQUIRED AT THE TIME OF BOOKING.**

**MENU CHOICES AND FULL PAYMENT REQUIRED  
BY 1st DECEMBER.**