

TO BOOK CALL 01400-281382



Festive Season OPENING

Monday 22nd & Tuesday 23rd

Noon to 11pm Food served Noon - 3pm, then 6pm - 8.30pm

Christmas Eve

Noon to 6pm Food is served From Noon to 4pm

Christmas Day

Pre-Booked Christmas Dining

Boxing Day

Noon to 6pm Food is served From Noon to 4pm

27th Closed

28th, 29th and 30th

Open all day Food from Noon to 3pm then 6pm to 8.30pm

New Years Eve

Quiz Night

Food Served From Noon – 4pm Quiz from 7.30 pm

New Years Day

Noon to 6pm Food – Noon to 4pm

2nd January Closed

Merry Christmas





STARTERS

ROAST BUTTERNUT SQUASH SOUP

With homemade bread and butter and paprika croutons

TRADITIONAL PRAWN COCKTAIL

Succulent prawns bound in a brandy Marie Rose sauce on a bed of crisp lettuce served with brown bread and butter

PATE DE CHAMPIGNON

Homemade course pork pate wrapped in triple smoked bacon with date puree and garlic croutes

CHESTNUT POLENTA CAKE

Homemade chestnut baked polenta With mushroom ketchup and pickled onions

MAINS

Roasted local bronze turkey with traditional accompaniments

35-day aged topside of beef with Yorkshire pudding

Honey glazed G.H Porters ham

Mushroom and chestnut wellington

Roast salmon and dill sauce

All with traditional roasted and seasonal vegetables

DESSERTS

Traditional Christmas pudding with brandy sauce

Cherry Bakewell tart, kirsch puree and raspberry ripple ice cream

Chocolate & Orange cheesecake with orange puree and vanilla ice cream

Spiced apple and gingerbread pavlova

BOX OF HAND MADE CHOCOLATES TO TAKE HOME

£85 PER HEAD



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PATE DE CHAMPIGNON

Homemade course pork pate wrapped in triple smoked bacon with date puree and garlic croutes

CHESTNUT POLENTA CAKE

Homemade chestnut baked polenta
With mushroom ketchup and pickled onions

MAINS

Roasted local bronze turkey with traditional accompaniments

35-day aged topside of beef with Yorkshire pudding

Honey glazed G.H Porters ham

Mushroom and chestnut wellington

Roast salmon and dill sauce

All with traditional roasted and seasonal vegetables

DESSERTS

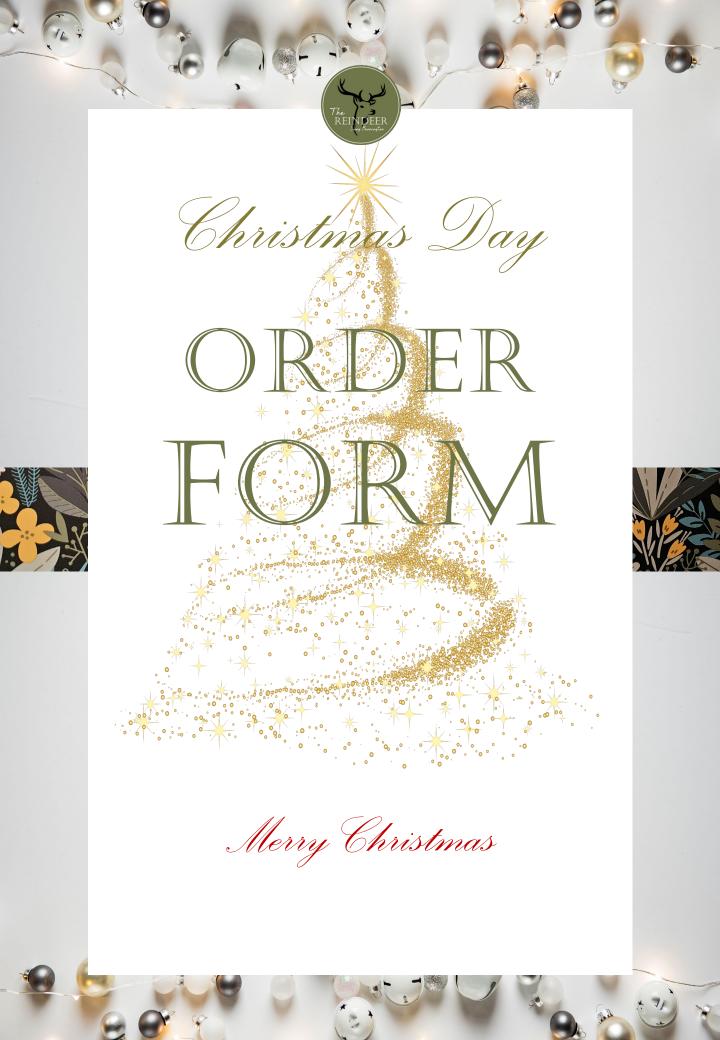
Traditional Christmas pudding with brandy sauce

Cherry Bakewell tart, kirsch puree and raspberry ripple ice cream

Chocolate & Orange cheesecake with orange puree and vanilla ice cream

Spiced apple and gingerbread pavlova

UNDER 12s £ 45 PER HEAD





NAME	PHONE		PEOPLE
STARTERS		Adults	Under 12s
ROAST BUTTERNUT SQUASH SOUP			
TRADITIONAL PRAWN COCKTAIL			
PATE DE CHAMPIGNON			
CHESTNUT POLENTA CAKE			
MAINS		Adults	Under 12s
Roasted local bronze turkey			
35-day aged topside of beef with Yorkshire pudding			
Honey glazed G.H Porters ham			
Mushroom and chestnut wellington			
Roast salmon and dill sauce			
DESSERTS		Adults	Under 12s
Traditional Christmas pudding			
Cherry Bakewell tart			
Chocolate & Orange cheesecake			
Spiced apple and gingerbread pavlova			

We require a £10 non-refundable deposit per person when you book for to allocate your table.

If the number of people you booked for do not come the £10 deposit is not to be used against the final amount payable. If you wish to increase your booking you need to do so immediately and pay deposit to secure space. Full payment is to be made either in person or over the phone no later than Sunday 1ST of December at which point we will be unable to alter your booking size and information. All pre orders also need to be returned and emailed to enquiries@reindeerlb.com by this date. After this date if a person in your party cancels, we will refund 50% of the total persons paid fund up to Sunday the 15th of December if a person cancels after this point, we will retain full payment.

