

# Christmas Day

## BOOKING FORM

Please fill out your selected dishes below

Name										
Dishes										

Organiser's Name:

Address:

Postcode:

Tel:

Function Date:

No. in Party:

Preferred Time:

Deposit Enclosed (£):

Simply complete the booking form above and return with your deposit

A non-refundable deposit of £20 per person is required to secure your booking and we also need a pre-order for all meals by Monday 16 December. Proof of age may be needed for age restricted menus.

# Christmas Fayre

## BOOKING FORM

Please fill out your selected dishes below

Name										
Dishes										

Organiser's Name:

Address:

Postcode:

Tel:

Function Date:

No. in Party:

Preferred Time:

Deposit Enclosed (£):

Simply complete the booking form above and return with your deposit

A non-refundable deposit of £5 per person is required to secure your booking and we also need a pre-order for all meals 5 days in advance of the date of your booking.

The poster features a dark blue background with white snowflakes and gold dots. At the top right is an illustration of a sack of malt with a shovel. The text reads: 'THE MALT SHOVEL BARKBY', 'MAIN STREET, BARKBY, LE7 3QG', 'Tel: 0116 269 2558 maltshovelbarkby@gmail.com', 'www.maltshovelbarkby.co.uk', and a Facebook icon with '@MaltShovelBarkby'. The main text 'Merry Christmas' is written in a large, white, cursive font. At the bottom are stylized Christmas trees in gold, teal, and black with white patterns.

Merry  
Christmas  
from all  
the team



THE  
MALT SHOVEL  
BARKBY

V denotes suitable for vegetarians. VG denotes suitable for vegan. All weights are approximate before cooking. Some dishes may contain traces of nuts or nut derivatives. Dishes with fish may contain bones. The Malt Shovel avoids the use of G.M. foods within their ingredients and so is confident that this menu is free from any genetically modified foods. All our products are subject to availability as our ingredients are locally sourced. **Food Allergies & Intolerances:** Please speak to our staff about the ingredients in your meal, when placing your order. Thank you.

## CHRISTMAS FAYRE

AVAILABLE FROM TUESDAY 1ST DECEMBER  
TO THURSDAY 24TH OF DECEMBER

2 COURSES £15.95 • 3 COURSES £19.95

### STARTERS

**CARROT AND BUTTERNUT SQUASH SOUP (VG) (V)**  
A blended sweet carrot, butternut and coconut soup flavoured with roast garlic and paprika and topped with homemade croutons

**TRADITIONAL PRAWN COCKTAIL**  
Served with fresh lemon and rye bread

**DUCK LIVER AND COINTREAU TERRINE**  
Served with salad garnish, caramelised red onion chutney and toasted fig loaf

**STUFFED PORTABELLO MUSHROOM (V)**  
Stuffed with Gorgonzola, coated with golden breadcrumbs, served on a bed of mixed leaf with balsamic glazed & red onion chutney on the side

### MAIN COURSES

All served with roast potatoes and festive seasonal vegetables

**TRADITIONAL ROAST TURKEY**  
Slices of Norfolk black turkey served on a bed of creamy mashed potatoes with roast parsnips, pork stuffing, a pig in blanket and our own gravy

**HONEY ROASTED GAMMON SHANK**  
Served on a bed of bubble and squeak with stuffing, a pig in blanket and honey mustard sauce

**8OZ RIBEYE STEAK**  
Tender ribeye steak cooked to your liking and served with onion rings and beef, red wine and onion gravy

**HOMEMADE CHRISTMAS NUT ROAST**  
Served with seasonal vegetables, dauphinoise potato's & vegetable gravy.

**GRILLED SEA BASS**  
Served on a bed of roasted garlic mashed potato with a drizzle of lemon butter and parsley jus

### DESSERTS

**TRADITIONAL CHRISTMAS PUDDING**  
Served with brandy sauce or custard

**HOMEMADE BLACK FOREST GATEAU**  
Served with double cream, ice cream or custard

**FERRERO ROCHER CHEESECAKE**  
With whipped double cream or ice cream

**TIRAMISU**  
With whipped double cream or ice cream

**COFFEE OR TEA WITH A SMALL DESSERT £3.45**  
Choose from a mince pie or chocolate orange tart

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## CHRISTMAS DAY LUNCH

£79.95 PER HEAD

UNDER 16'S OR OAP'S £39.95 (SMALLER PORTION)

UNDER 8'S £19.95 (FROM OUR SEPARATE CHILDREN'S MENU)

### STARTERS

**CREAM OF ROASTED PARSNIP AND CORIANDER SOUP (V)** Served with homemade croutons and wedge of rustic wholemeal bread

**TRADITIONAL PRAWN COCKTAIL**  
Topped with smoked salmon and a large langoustine and served with rustic wholemeal bread

**HOMEMADE DUCK LIVER AND COINTREAU TERRINE**  
Served with salad garnish, caramelised red onion chutney and toasted rustic wholemeal bread

**STUFFED PORTABELLO MUSHROOM (V)**  
Stuffed with Gorgonzola, coated with golden breadcrumbs, served on a bed of mixed leaf with balsamic glazed & red onion chutney on the side

### MAIN COURSES

All served with roast potatoes and festive seasonal vegetables

**TRADITIONAL NORFOLK BLACK TURKEY**  
On a bed of buttery mashed potato with roasted parsnips, pork stuffing, pigs in blankets and our signature poultry gravy

**HONEY AND MUSTARD GLAZED GAMMON HOCK**  
Served on fried bubble and squeak with roasted parsnips, pork stuffing, pigs in blankets and our special honey and mustard sauce

**RACK OF LAMB**  
Served on a garlic mash, Red wine jus, Festive vegetables & leeks in a cream sauce on the side.

**GRILLED SALMON**  
Served in a pink peppercorn & champagne sauce. On a bed of wilted garlic spinach, seared asparagus and herbed new potato's

**HOMEMADE CHRISTMAS NUT ROAST**  
Served with seasonal vegetables, dauphinoise potato's & vegetable gravy.

**RED THAI PANANG CURRY (VG)**  
Served with Thai infused rice.

**8OZ RIBEYE STEAK**  
Tender ribeye steak cooked to your liking and served with onion rings and beef, red wine and onion gravy

### DESSERTS

**TRADITIONAL CHRISTMAS PUDDING**  
Served with brandy sauce or traditional custard

**HOMEMADE GIN & TONIC CHEESECAKE**  
Served with double cream or ice cream

**HOMEMADE BLACK FOREST GATEAU**  
Served with double cream, ice cream or custard

**TRIO OF CHEESES**  
Choose three of your favourite cheeses from the selection, served with biscuits, grapes and chutney

COFFEE AND MINCE PIES