

## Booking Form

Name \_\_\_\_\_

## Garlic Mushroom

Non-refundable\* £5 deposit to secure place.  
Please make cheques payable to THE COUNTRYMAN.

## Booking Form

Name \_\_\_\_\_

## Pigs in Blankets

Non-refundable\* £5 deposit to secure place.  
Please make cheques payable to THE COUNTRYMAN.



## Christmas Fayre Daytime Menu

Available Everyday from 12 - 3pm  
3 Courses £20.95 · 2 Courses £16.45

### Starters

**Crispy Coated Garlic Mushrooms (v)**  
Golden breadcrumb mushrooms,  
served with a fresh salad garnish and mayo dip

**Prawn Cocktail**  
Crispy lettuce served with fresh chilled prawns  
in a seafood sauce, with brown bread and butter

**Fresh Brussels Pâté**  
Lovely smooth pork liver pâté,  
served with toasted farmhouse bread

**Fruit Juice (v)**  
Chilled fresh orange juice

### Mains

**Roast Turkey**  
Traditional roast turkey served with home roasted potatoes,  
seasonal vegetables, stuffing and pigs in blankets  
*Gluten free option available*

**Topside Roast Beef**  
Roast topside served with seasonal vegetables  
and homemade Yorkshire puddings  
*Gluten free option available*

**Fish & Chips**  
Lovely fresh Grimsby haddock, battered and served  
with our homemade chipped potatoes and mushy peas  
with a crisp salad and coleslaw  
*Gluten free option available*

**Homemade Mushroom Stroganoff (v)**  
Mushrooms and onions pan fried then slowly cooked in  
a creamy stroganoff sauce, served with chips/rice and  
a crisp fresh salad and coleslaw

### Desserts

**Traditional Christmas Pudding**  
Rich and fruity pudding served with homemade brandy sauce

**Jam Roly Poly**  
A lush jammy pudding served with custard

**Lemon Meringue**  
Tangy lemon curd filling sat on top of a shortcrust pastry and  
topped with a light meringue, served with cream or ice cream

**Chocolate Alabama Fudge Cake**  
A rich chocolate cake filled and covered with chocolate fudge  
icing and served with ice cream

**Coffee and Mince Pie £3.50 extra**

## Christmas Fayre Evening Menu

3 Courses £27.95 · 2 Courses £23.45

### Starters

**Honey Mustard Pigs in Blankets**  
Honey and mustard glazed pigs in blankets, pan fried and  
served with a light cheese sauce dip

**Garlic Mushrooms (v)**  
Golden breadcrumb mushrooms,  
served with a fresh salad garnish and mayo dip

**Sweet Chilli Chicken**  
Deliciously tender chicken breast strips coated in a golden  
crispy salt and chilli batter, served with a fresh crisp salad and  
a drizzle of sweet chilli sauce for that extra kick

**Prawn Cocktail**  
Fresh chilled prawns, swimming in a light Marie Rose sauce  
and served with a crisp fresh salad

**Loaded Mini Potato Skins**  
Baked potatoes baked and halved, scooped and filled with  
a mixture of cheddar, bacon and Monterey Jack cheese.  
Served with a fresh crisp salad and mayo dip

### Mains

**Christmas Roast Turkey**  
Traditional roast turkey served with all the Christmas  
trimmings, roasted potatoes, seasonal vegetables, stuffing  
and pigs in blankets with gravy  
*Gluten free option available*

**Sirloin Steak (Extra £3 charge)**  
Local, fresh sirloin steak cooked to your liking, served with  
chips, peas, tomatoes, mushrooms, onion rings or seasonal  
vegetables

**Stuffed Chicken Breast**  
Chicken breast stuffed with tomato & basil with feta cheese  
then wrapped in streaky bacon and slow cooked, served with  
seasonal vegetables and roasted potatoes

**Pan Fried Salmon**  
Lightly cooked and served with a creamy garlic & chive sauce  
topped with prawns and served with seasonal vegetables

**Famous Homemade Lasagne**  
Minced beef, tomatoes, garlic, herbs layered between sheets  
of pasta and smoothed with our homemade béchamel sauce.  
Topped with melted cheese and served with chips and a  
fresh, crisp salad and coleslaw

**Fish & Chips**  
Lovely fresh Grimsby haddock, battered and served with our  
homemade chipped potatoes and mushy peas with a crisp  
salad and coleslaw  
*Gluten free option available*

**Butternut Squash, Lentil & Almond Wellington (v)**  
A mixture of rice, butternut squash, lentils and almonds  
wrapped in a light golden puff pastry, served with  
seasonal vegetables and a vegetarian gravy

## Christmas Fayre Evening Menu

(Continued)

### Desserts

**Homemade Cheesecake of the Day**  
Homemade yummy chocolatey creamy cheesecake

**Traditional Christmas Pudding**  
Rich and fruity pudding served with homemade brandy sauce

**Tart au Citron**  
Buttery pastry base with a layer of lemon filling, dusted off  
with a sprinkle of icing sugar, served with ice cream or  
pouring cream

**Chocolate Fudge Fixation**  
Three layered chocolate sponge filled with a rich chocolatey  
fudge buttercream oozing with caramel, decorated with a  
light fudgy frosting and served with vanilla ice cream

**Cheese Board**  
An assortment of fresh cheese and crackers, served with  
fresh grapes and orange followed by a red onion chutney

**Coffee and Mince Pie £3.50 extra**

### How to book your Meal

Our Dining Area will be festively decorated  
from 28th November and we are taking  
Christmas Party Bookings for dates from  
the 28th November until January 2026.

A non-refundable\* deposit of £5 per person for the  
Lunch and Evening menus. A receipt for your deposit  
will be issued and deducted from your final bill.

Please telephone first to confirm availability of your  
required date and make a provisional booking and then  
complete the appropriate booking form and return to  
us within 7 days with your deposit.

Please make cheques payable to  
**THE COUNTRYMAN.**

We look forward to seeing you during the  
Christmas period and will do our best to make sure  
that you enjoy your visit.

A good selection of wines are available  
to complement your meal.

**Merry Christmas and a Happy New Year!**