

Christmas 2010 Party Booking Pack

This pack should contain:

- Terms and conditions sheet
- Christmas 2010 menus
- Pre-order form

Table reservations are available from 12 noon – 9pm Monday to Thursday and 12 noon – 7:30pm Friday and Saturday.

Please be aware that certain days/dates are extremely popular. It is advisable to book early to avoid disappointment, especially for Friday reservations.

To assist with the smooth running and organisation of your Christmas meal/party Poppyred has prepared this simple party booking pack.

Step 1.

Choose your meal option: Christmas Lunch 2 courses £12.95 per head or 3 courses £16.95 per head. Christmas Main 2 courses £15.95 per head or 3 courses £19.95 per head.

Step 2.

Indicate your meal choices on the pre-order sheet together with any special requests.

Step 3.

Collect and deliver the necessary deposits (£10.00 per head). You can pay by cash, cheque or credit/debit card. Cheques may be posted and credit/debit card transactions can be handled over the phone.

Step 4.

Return your pre-order sheet (with your contact details FULLY completed) at least 7 days prior to the date of your booking by either - hand, post or e-mail.

Step 5.

Arrive at Poppyred at your chosen time and date, sit back and enjoy your meal!

Please Note: By reserving a table your party agrees to be bound by the following terms and conditions:

Christmas 2010 Bookings
Terms and Conditions

Pre-orders and meal choices

1. All Christmas meals must be pre-ordered.
2. Fully completed pre-order forms must be received no later than 7 days prior to the date of your booking.
3. Amendments/alterations to any individual meal choices require at least 48 hours notice. If less than 48 hours notice is received, we regret that we may not be able to provide the revised meal choices.
4. All dishes are subject to availability and as such we reserve the right to offer alternative menu options.

Cancellations

1. Full payment will be required for any individual meal choice(s) cancelled without at least 24 hours notice.
2. Deposits will only be refunded for individual meal choices if we are advised of the cancellation at least 48 hours prior to the service time of the meal.
3. Cancellation of the entire booking and reimbursement of the deposits paid requires a minimum of 14 days notification.

Dining times

1. We strongly advise that you arrive with plenty of time to spare (to allow for weather/traffic etc) prior to the requested time (service time) of your booking.
2. In the event that your entire party is not ready to dine at your booked time, we reserve the right to alter the timing of your food service. Depending upon demand and other bookings, we may have to serve your meal at your chosen time despite the fact that your entire party may not be ready to dine.

Lunch menu (12noon - 2pm* Mon - Sat):	
2 courses (starter and main, or main and dessert).....	£12.95 per head
3 courses.....	£16.95 per head

Main menu: (12noon - 9pm* Mon - Thu / 12noon – 7:30pm* Fri & Sat)	
2 courses (starter and main, or main and dessert).....	£15.95 per head
3 courses.....	£19.95 per head

*2pm, 7:30pm and 9pm indicate the latest seating times available.

Deposits

1. Bookings are only confirmed and secured upon receipt of the appropriate deposit (£10.00 per head).
2. Deposits will be deducted from the total bill at the time of payment.

Miscellaneous

1. A 10% service charge will be added to your final bill.
2. Bookings for parties of more than 24 will be split onto two or more separate tables.
3. All prices shown are inclusive of VAT.
4. Persons under the age of 18 must be accompanied by an adult and are not permitted to remain on the premises after 8pm Mon – Thu and 7pm Fri & Sat due to Licensing Laws.

Christmas Lunch Menu 2010

Available from:

12 noon – 2pm Mon – Sat

2 Courses £12.95 per head

3 Courses £16.95 per head

To Start

Homemade leek and potato soup with chunky croutons. (v)

Panco chicken on a bed of dressed red chard with a chargrilled lemon and homemade garlic mayonnaise.

Goat's cheese crostini with toasted walnuts, rocket leaves and a balsamic dressing. (v)

Main Courses

Traditional Warwickshire turkey with all the trimmings; 'pigs-in-blankets', stuffing balls, rich herb gravy and cranberry sauce.

Roast of aged, Shropshire beef with roasted shallots, Yorkshire pudding and a wholegrain mustard & red wine gravy.

Oven roasted cod loin served with puy lentils and buttered Savoy cabbage.

Homemade bubble & squeak accompanied by creamed leeks and herb gravy. (v)

All main courses are served with garlic-roast potatoes, honey-glazed carrots & parsnips, sprouts and fresh greens.

Homemade Desserts

Homemade chocolate brownie served with traditional mint choc chip ice cream.

Traditional Christmas pudding with brandy cream.

Traditional vanilla ice cream with raspberry coulis.



Christmas Menu 2010

Available from:

12 noon – 9pm Mon – Thu

12noon – 7:30pm Fri & Sat

2 Courses £15.95 per head

3 Courses £19.95 per head

To Start

Sweet potato and red pepper soup with coriander and chunky croutons. (v)

Garlic and pancetta prawns served with fresh leaves and a char-grilled lemon.

Goat's cheese crostini with toasted walnuts, rocket leaves and a balsamic dressing. (v)

Roasted button mushrooms baked in a blue cheese, white wine and cream sauce. (v)

Main Courses

Traditional Warwickshire turkey with all the trimmings; 'pigs-in-blankets', stuffing balls, rich herb gravy and cranberry sauce.

Roast of aged, Shropshire beef with horseradish dauphinoise potatoes, Yorkshire pudding and a wholegrain mustard & red wine gravy.

Leg of Shropshire lamb, slow roasted and served with shallots with a redcurrant & red wine gravy, accompanied by mint sauce.

Roasted salmon fillet with sweet potato & black olive mash and buttered green beans.

Homemade bubble & squeak accompanied by creamed leeks and herb gravy. (v)

All main courses are served with garlic-roast potatoes, honey-glazed carrots & parsnips, sprouts and fresh greens.

Homemade Desserts

Freshly baked sticky toffee pudding with traditional vanilla ice cream and a hot caramel sauce.

Traditional Christmas pudding with brandy cream.

Homemade chocolate brownie served with traditional mint choc chip ice cream.

Blackberry and raspberry fool.

Oven-baked apple & cinnamon crumble, topped with toasted oats and hazelnuts, served with vanilla custard.



Christmas 2010 Pre-order Sheet

PLEASE FULLY COMPLETE THESE DETAILS

Name of organiser: _____ **Company:** _____ **Contact Tel:** _____

Address: _____

Email Address: _____ **Fax:** _____

Date of party: _____ **Time of party:** _____ **Number of guests:** _____

If any of your guests have any specific requirements or food allergies, please indicate these in the column provided

	Name	To Start	Main Course	Special Requirements	Dessert
Eg.	LUCY J	SOUP	BEEF	NO GRAVY	XMAS PUD
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					