BOOKING FORM

DAYTIME FAYRE EVENING FAYRE

BOXING DAY

£5 per person non-refundable deposit on all daytime, evening and Boxing Day bookings

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

Dishes	Name						

Organiser's Name:

Address:

Postcode:

Telephone Number:

Date of Function:

No. in Party:

Preferred Time:

Deposit enclosed: £

Children under 10 eat for half adult price.

PLEASE SEE OUR FACEBOOK OR WEBSITE FOR DETAILS OF OUR ENTERTAINMENT AND OFFERS

Book your parties with us - We can seat up to 20 people on the same table

Friday 6th December

Disco Party Night

Christmas Eve Family Night

Sharing Platters and Pizzas, 6-10pm with disco from 7pm

New Year's Eve

with disco

Reserve your tickets now £5 per person
Doors open 7pm till late
Snacks available

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE
WWW.SHOALHILLTAVERNCANNOCK.CO.UK

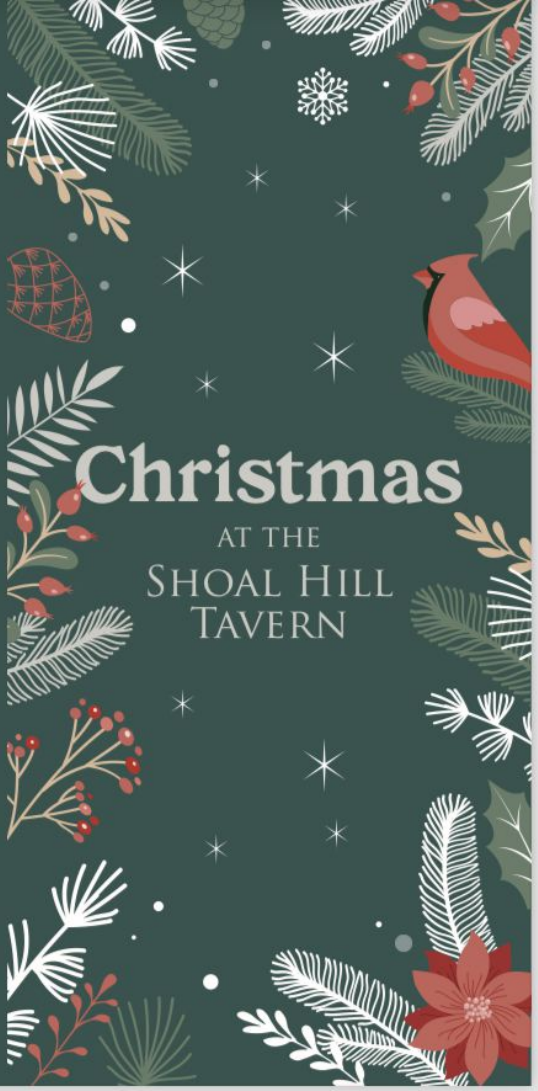
SHOAL HILL TAVERN
Sandy Lane, Cannock, Staffordshire WS11 1RF
Tel: 01543 503302
Email: shoalhilltaverncannock@yahoo.co.uk
www.shoalhilltaverncannock.co.uk

All food is freshly prepared to order your patience is appreciated. Thank you.

V Vegetarian **VG** Vegan **VGA** Vegan available **GFA** Gluten free available

All weights are approximate before cooking. We comply to the food law code of practice. All dishes are fully documented and outline ingredients that contain any of the 14 allergen products. Please ask for more details.

Food Allergies & Intolerances: Please speak to our staff about the ingredients in your meal, when placing your order. Thank you.



DAYTIME FAYRE MENU

3 COURSES £24.95

Available from Monday 25th November - Monday 23rd December 12noon till 4.30pm

CLASSIC PRAWN COCKTAIL (GFA)

CHICKEN & MUSHROOM VOL-AU-VENTS (VGA)

CHICKEN BRANDY & REDCURRANT PÂTÉ OR MUSHROOM PÂTÉ (VG)
Served with a winter chutney and toast

HOMEMADE TOMATO & BASIL SOUP (V) (VGA) (GFA)
Piping hot tomato & basil soup topped with herby croutons

BELLY BITES (GFA)
Pork belly bites coated in a Shoal cranberry & chilli sauce

CHICKEN THIGHS (GFA)
Served in a hot chilli honey sauce sprinkled with seeds

FETA FILO PARCELS (V)

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ROAST CROWN OF STAFFORDSHIRE TURKEY (GFA)
With sage & onion stuffing, pig in blanket & cranberry gravy

SLOW ROASTED BEEF (GFA)
Served with a homemade Yorkshire pudding

OVEN BAKED COD LOIN
Coated in a honey, soy & pineapple creme , served with baby hasselback potatoes & a vegetable medley *

PORK BELLY (GFA)
With a sticky cranberry jus

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON (VG)
Served with a vegan gravy

ALL MAIN MEALS COME SERVED WITH FRESHLY MASHED POTATO, ROAST POTATO, HONEY ROASTED PARSNIPS & SEASONAL VEGETABLES UNLESS OTHERWISE STATED *

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LUXURIOUS CHRISTMAS PUDDING (GFA)
With Chefs classic brandy sauce or custard

APPLE & BLACKBERRY CRUMBLE (VGA)
Served with custard

CARAMEL & CHOCOLATE CHEESECAKE (VGA)
Served with ice cream

CHRISTMAS ETON MESS (GFA)

CHEESE & BISCUITS (£3.00 supplement)

EVENING CHRISTMAS FAYRE MENU

3 COURSES £29.95

Available from Monday 25th November - Monday 23rd December 5pm till 9pm

PRAWN & SMOKED SALMON COCKTAIL (GFA)

CHICKEN & MUSHROOM VOL-AU-VENTS (VGA)

MUSHROOM & TRUFFLE SOUP (V)

HOMEMADE TOMATO & BASIL SOUP (V) (VGA) (GFA)

CHICKEN BRANDY & REDCURRANT PÂTÉ OR MUSHROOM PÂTÉ (VG)
Served with a winter chutney and toast

TEMPURA CRISPY BEEF

BELLY BITES (GFA)
Pork belly bites coated in a Shoal cranberry & chilli sauce

CHICKEN THIGHS (GFA)
Served in a hot chilli honey sauce sprinkled with seeds

FETA FILO PARCELS (V)

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ROAST CROWN OF STAFFORDSHIRE TURKEY (GFA)
With sage & onion stuffing, pig in blanket and cranberry gravy

SLOW ROASTED BEEF (GFA)
Served with a homemade Yorkshire pudding

OVEN BAKED LOIN OF SALMON
Coated in a honey, soy & pineapple creme , served with baby hasselback potatoes & a vegetable medley *

PORK BELLY (GFA)
Served with brussel sprout mash and a sticky cranberry jus

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON (VG)
Served with a vegan gravy

LAMB SHANK (GFA)
Slowly cooked in a sticky redcurrant jus **(£4.95 supplement)**

8OZ SIRLOIN STEAK (GFA)
Topped with a garlic parsley butter, chips, mushrooms, grilled tomato, peas & béarnaise sauce * **(£4.75 supplement)**

CHRISTMAS SMASH BURGER
Turkey smash burger, Cumberland sausage & warm Brie topped with a cranberry and sage relish, served with chips*

CHRISTMAS PIZZA
Ham, pear & Brie pizza topped with a hot honey dressing*

ALL MAIN MEALS COME SERVED WITH FRESHLY MASHED POTATO, ROAST POTATOS, HONEY ROASTED PARSNIPS, RED CABBAGE & A SEASONAL VEGETABLES UNLESS OTHERWISE STATED *

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LUXURIOUS CHRISTMAS PUDDING (GFA)
With Chefs classic brandy sauce or custard

APPLE & BLACKBERRY CRUMBLE (vg available) Served with custard

CARAMEL & CHOCOLATE CHEESECAKE (VGA)
Served with ice cream

CHRISTMAS ETON MESS (GFA)

SHERRY TRIFLE SUNDAE (GFA)

CHEESE & BISCUITS

BOXING DAY MENU

2 COURSES £22.95
3 COURSES £26.95

Served 12noon till 9pm

HOMEMADE SOUP OF THE DAY (V) (GFA)

PRAWN & PEAR COCKTAIL (GFA)

STICKY HOT HONEY CHICKEN WINGS (GFA)

PÂTÉ SELECTION (VGA)

SHOAL JD HONEY BELLY BITES (GFA)

NACHOS WITH PULLED PORK (VA)

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CHICKEN, HAM & LEEK PIE (VGA) (GFA)
Served with a puff pastry lid, accompanied by mash or chips & seasonal vegetables

BEEF STROGANOFF & RICE

PORK BELLY (GFA)
Sliced belly pork belly cooked with rhubarb served with spring onion mash & seasonal vegetables

CHICKEN SUPREME (GFA)
Served with a choice of sauce - Dijon creme, mushroom & white wine or pepper sauce, served with crushed baby potatoes and seasonal vegetables

8OZ SIRLOIN STEAK (GFA)
Topped with a garlic parsley butter, chips, mushrooms, grilled tomato, peas & béarnaise sauce * **(£4.75 supplement)**

12OZ GAMMON (GFA)
Our famous 12oz classic gammon served with chips, fried egg, pineapple & peas

SHOAL SMASH BURGER
Smashed beef patty topped with cheese & bacon, sage relish, served with chips
Upgrade to dirty fries **(£2.00 supplement)**

SHOAL VEGAN BURGER (VG)
Topped with vegan bacon, vegan cheese & salad, served with fries

BOXING DAY PIZZA (V) (VGA)
Ham, pear & Brie pizza topped with a hot honey dressing
Remove ham for vegetarian option

LIMONCELLO COD (GFA)
Oven baked cod loin topped with a limoncello & caper hollandaise
Served with crushed baby potatoes and seasonal vegetables

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LARGE CHOICE OF DESSERTS OFF OUR BLACKBOARDS

CHEESE & BISCUITS (£3.00 Supplement)