

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:

Company Name: (if applicable)

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

DUE TO COVID RESTRICTIONS, OPENING TIMES AND REGULATIONS MAY BE SUBJECT TO CHANGE

Christmas Eve
Sharing Platters and Pizzas, 6-9pm

New Year's Eve
Book your table now £5 per person
£5 drinks voucher given in return for use on the night

All bookings could be subject to cancellation should the UK government provide updated guidance. Your deposit will remain safe, in the unfortunate event that your booking can not proceed we will refund your deposit in full using the original payment method.

Maximum 6 people per table

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

The 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.
All weights are approximate before cooking. We comply with the new EU Food Information Regulation 169 / 2011 All dishes are fully documented and outline ingredients that contain any of the 14 allergen products.
Please ask for more details.



2020 MENUS
CHRISTMAS

The Shoal Hill Tavern

Sandy Lane, Cannock, WS11 1RF
01543 503302

DAYTIME FAYRE MENU

3 COURSES £19.95

Available from Monday 30th November

12 noon till 4.30pm

BOODLES MULBERRY PRAWN COCKTAIL

Atlantic prawns in a Boodles mulberry infused Marie Rose sauce served with granary bread

APPLE & CINNAMON BELLY BITES

Pork belly bites with an apple and cinnamon glaze

CHICKEN LIVER PATE

Served with a Winter chutney and granary bread

HOMEMADE TOMATO & BASIL SOUP (V)

Piping hot tomato and basil soup topped with homemade croutons

HOMEMADE CREAM OF MUSHROOM SOUP (V)

Piping hot cream of mushroom soup topped with homemade croutons

CHRISTMAS OATCAKE SAMOSA (VG)

Finely chopped mushrooms, chestnuts & peppers blended with Christmas mincemeat served in a Staffordshire oatcake served with homemade gooseberry chutney

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ROAST CROWN OF STAFFORDSHIRE TURKEY

With sage & onion stuffing, pig in blanket and cranberry gravy

SLOW ROASTED BEEF

Served with a homemade Yorkshire pudding

PAN FRIED COD LOIN

Sat on a bed thyme parmentier potatoes with a lemon hollandaise sauce *

STICKY CRANBERRY PORK BELLY

With a sage & apple Yorkshire pudding

CHRISTMAS VEGGIE PIE (VG)

Roasted seasonal vegetables and pulled jackfruit in a festive sage & onion sauce, topped with a puff pastry lid and served with a jug of cranberry gravy

ALL MAIN MEALS COME SERVED WITH FRESHLY MASHED POTATO, ROAST POTATO,

HONEY ROASTED PARSNIPS AND SEASONAL MARKET VEGETABLES

*UNLESS OTHERWISE STATED

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LUXURIOUS CHRISTMAS PUDDING

With Chefs classic brandy sauce or custard

CLASSIC APPLE & BLACKBERRY GRANOLA CRUMBLE

Served with custard

TOFFEE & CHOCOLATE CHEESECAKE

With a vanilla infused cream

CHRISTMAS ETON MESS

CHEESE & BISCUITS (£1 supplement)

EVENING FAYRE MENU

4 COURSES £26.95

Available from Monday 30th November 5pm till 9pm

PRAWN TWISTER

Garlic & herb marinated prawn meat hand-rolled in crispy spring roll pastry served with teriyaki mayonnaise

BLOODY MARY SOUP (V)

Piping hot tomato soup topped with homemade croutons and a swirl of Worcester sauce

CHICKEN LIVER PATE

Served with a Winter chutney and granary bread

PIGS IN BLANKETS & SPROUT SKEWER

With a Smokey bacon glaze

MADEIRA & ONION SOUP (V)

Piping hot homemade Madeira & onion soup served with cheese and apple croutons

CHICKEN & STILTON OATCAKE SAMOSA (VG OPTION AVAILABLE)

Chicken, mushroom and stilton wrapped in a Staffordshire oatcake - served with a rich port mayonnaise OR (VG) option using mushrooms, mincemeat, chestnuts and peppers

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ROAST CROWN OF STAFFORDSHIRE TURKEY

With sage & onion stuffing, pig in blanket and cranberry gravy

SLOW ROASTED BEEF

Served with a homemade Yorkshire pudding

PAN FRIED SALMON

Sat on crushed parsley baby potatoes, seasonal veg and a gooseberry chutney *

STICKY CRANBERRY PORK BELLY

With a sage & apple Yorkshire pudding

CARAMELISED HONEY & MINT CHICKEN

Stuffed with gooseberry & pear blend

REDCURRANT LAMB SHOULDER

Served with a minted hollandaise (£3 supplement)

8OZ SIRLOIN STEAK

Homemade chips, mushrooms, grilled tomato, peas and a red wine sauce * (£3 supplement)

CHRISTMAS VEGGIE PIE (VG)

Roasted seasonal vegetables and pulled jackfruit in a festive sage & onion sauce, topped with a puff pastry lid and served with a jug of cranberry gravy

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

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LUXURIOUS CHRISTMAS PUDDING

With Chefs classic brandy sauce or custard

CHRISTMAS ETON MESS

CHOCOLATE FUDGE FIXATION Served with a vanilla crème

CHERRY RUM CRÈME BRULEE Served with shortbread

CLASSIC APPLE & BLACKBERRY GRANOLA CRUMBLE

Served with custard

CHEESE & BISCUITS

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COFFEE & MINTS TO FOLLOW

BOXING DAY MENU

3 COURSES £19.95

Served 12 noon till 9pm

HOMEMADE SOUP OF THE DAY (V)

BOODLES PRAWN COCKTAIL

SESAME BREADED CHICKEN GOUJONS

PATE SELECTION

HONEY & BUMBLEBEERY STICKY BELLY BITES

MUSHROOM, PEPPER & GOOSEBERRY CHUTNEY OATCAKE (VG)

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FESTIVE PIE

Christmas meats in a rich sage, apple and onion sauce topped with creamy mash, crunchy crumb and accompanied by seasonal vegetables

CHICKEN BALLANTINE

Served with a choice of sauce - Dianne, New Yorker or spicy chilli, served with parmentier potatoes and seasonal vegetables

SIZZLING RUMP NEW YORKER

6oz rump steak served on a sizzling platter topped with BBQ sauce and cheese, served with homemade chips and crunchy coleslaw

12OZ GAMMON CHOICE

Our famous 12oz classic gammon served with your choice of egg and pineapple, New Yorker or Hawaiian, accompanied with homemade chips

VEGGIE BURGER (VG)

Veggie burger topped with vegan cheese, tomato slice and lettuce served in a bun with homemade chips

VEGETARIAN SIZZLER (VG)

Seasonal vegetables stir fried with a choice of teriyaki or sweet chilli served with rice, chips or half and half

FESTIVE BEEF STEW & MUSTARD DUMPLINGS

Served with a horseradish mash

MINTED LAMB SHANK

Slowly roasted lamb shank in a rich minted gravy served with mash and seasonal vegetables * (£2 supplement)

COD LOIN

Cod loin wrapped in parma ham, smothered in a cheesy hollandaise sauce, accompanied by parmentier potatoes

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A LARGE CHOICE OF DESSERTS OFF OUR BLACKBOARDS

CHEESE & BISCUITS (£1 Supplement)

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