

CHRISTMAS PARTY BOOKING FORM

Available from 1st - 24th December

PARTY NAME

CONTACT TEL

EMAIL

NUMBER IN PARTY DATE:

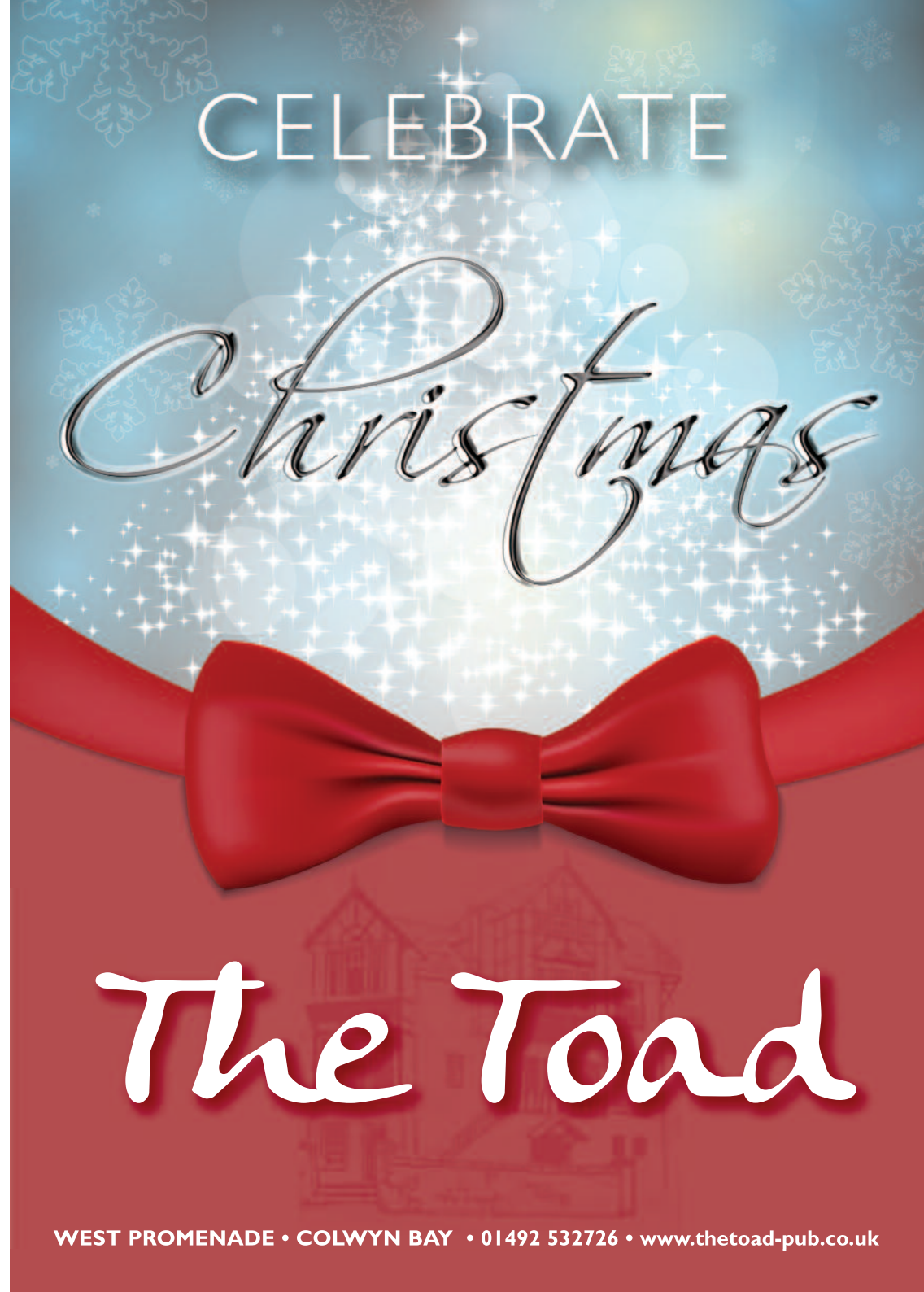
TIME OF PARTY DEPOSIT

NAME

NAME																				
SOUP																				
HAM HOCK																				
SEAFOOD COCKTAIL																				
WEDGES																				
TURKEY																				
STEAK																				
SEABASS																				
PITHIVIER																				
CHRISTMAS PUDDING																				
CHEESE																				
ICE CREAM																				
CHEESECAKE																				

ALL DEPOSITS AND FURTHER PAYMENTS ARE STRICTLY NON-REFUNDABLE AND ARE NON TRANSFERABLE TO BEVERAGES.

A DEPOSIT OF £5 PER PERSON IS REQUIRED ON THE DAY OF BOOKING AND A PRE ORDER IS REQUIRED 1 WEEK BEFORE THE DATE. NO CHANGES TO YOUR ORDER CAN BE MADE 24 HOURS PRIOR TO YOUR BOOKING.



CELEBRATE

Christmas

The Toad

Why celebrate your *Christmas party at* **The Toad**

At The Toad we concentrate on the finer things

Local produce prepared and cooked by our award winning chefs, served in a lively yet relaxed atmosphere. Tasteful decor, comfy furniture, open fires and beautiful views along with a warm welcome ensure an enticing ambiance

At The Manor we believe that a lunch or dinner with friends, colleagues or family should be enjoyed along with great food, drink & conversation.

Full table service along with unintrusive background music enables all customers to enjoy their visit

Please find our menu for our Christmas fayre overleaf which will be running alongside our main menu and we believe this will tempt you to our very enjoyable and exciting festive period.

For any other enquiries about Christmas food times & pub opening times see our website

thetoad-pub.co.uk or phone 01492 532726

*We look forward to seeing you over the festive
period From all at The Toad*

Christmas Menu

Served 1st - 24th December

Creamy leek & potato soup served with rustic bread & butter.

Pressed ham hock terrine served with piccalilli, salad & crunchy ciabatta.

Seafood cocktail with prawn, crayfish & smoked salmon topped with a Romesco sauce & served with brown bread & butter.

Lightly crumbled brie wedges with a tangy cranberry sauce & rocket leaves.



Roast breast of Tyn-Y-Caeau turkey, slow cooked leg meat, sausage meat stuffing, pork & leek chipolata & turkey jus.

6oz Welsh Black rump steak set on chunky chips with mushrooms & caramelised onion compote & watercress.

Grilled fillet of Seabass set on sweet potato dauphinoise & topped with a sun blushed tomato & olive dressing.

Mushroom, goats cheese & red pepper Pithivier served on buttered new potatoes, with salad & pesto dressing.



Traditional Christmas pudding with a brandy anglaise & rum & raisin ice cream.

Selection of Welsh cheeses with a tomato & mixed spice chutney & oat biscuits.

Trio of locally made ice creams with cracked chocolate & toffee sauce.

White chocolate & ginger cheesecake with a mixed berry compote & Chantilly cream.



£19.95 2 courses

£22.95 3 courses