

ST. NICOLAS PATRONAL FESTIVAL LUNCH

Sunday 10th December 2017

Cosener's House 12.30 for 1.00pm

Drink on arrival

Starter

1. Honey Roasted Parsnip & Braeburn Apple Soup (GF) (DF)
2. Ham Hock, Smoked Chicken & Cranberries Terrine, Spiced Apricot Chutney (GF) (DF)
3. Oxford Blue & Caramelised Shallot Tart, Walnut, Balsamic Reduction (GF)

Main Course

4. Roasted Norfolk Turkey, Chestnut Stuffing & Traditional Accompaniments (GFA)
5. Pan-fried Bream, Herb Crust, Treacle Lardons & Cider Cream Sauce (GFA)
6. Baked Celeriac, Cauliflower, Onion & Wild Mushrooms, Herb Oil (GF) (DF)

Pudding

7. Homemade Christmas Plum Pudding & Brandy Custard (GFA)
8. British Cheese Selection & Accompaniments (GFA)
9. Seasonal Winter Fruit Salad & Spiced Syrup (GF) (DF)

There will be tea, coffee and a mince pie served afterwards

**DEADLINE to book and place menu requests:
Thursday 30 November**

(Copies of this form also available at
<http://www.stnicolasabingdon.org.uk/download.html>)



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Cosener's house, Sunday 10th December 2017, 12.30 for 1.00pm. Cost of lunch £22 per person.

Name:

Telephone:

email:

My choice of menu: Starter: number

Main: number

Dessert: number

Guest name:

My guest's choice is: Starter: number

Main: number

Dessert: number

I/We enclose a cheque/s for:

to St. Nicolas Church.

Please return completed form to our Church Wardens, Andrew Coker or Paul Rast-Lindsell
Or email: andrew.r.coker@gmail.com