


BOXING DAY MENU

To Start

Winter Vegetable Soup  
Served piping hot with warm bread

Brixworth Pâté

Local farmhouse pâté, toasted bread and caramelised red onion chutney

Baked Wild Mushrooms  

In a Gorgonzola and spinach cream sauce, toasted artisan bread

Smoked Salmon and Prawn Cocktail 

Marie Rose sauce, cos leaves and toasted bread

THREE
COURSES
£25.95

Main Course

Traditional Roast Turkey

Sage and apple sausage stuffing, pigs in blankets, roast potatoes and seasonal vegetables

Pan-Roasted Sea Bass Fillet 

New potatoes, cherry tomatoes, wilted kale and garlic parsley butter

Pot-Roasted Beef Brisket Bourguignon

Roast potatoes and seasonal vegetables, finished with a classic bourguignon sauce

Pea, Mushroom and Goats Cheese Risotto    

Finished with rocket and truffle oil

Slow-Roasted Belly of Pork with Crackling 

Roasted potato, seasonal vegetable and a red wine jus

Puddings

Rich Christmas Pudding

Served with brandy sauce

Sticky Toffee Pudding

Served with custard

Salted Caramel & Chocolate Brownie

Served with ice cream

Lemon Posset

Served with a winter berry compote and
a shortbread biscuit

Cheese Board

A selection of cheese, biscuits, grapes
and chutney, (£2.00 supplement)

Enjoyed perfectly with a 75ml glass of
Taylors LBV port (£4.35 supplement)



JOIN US FOR BOXING DAY

Make Your Booking Now!

NEED SOME HELP? ASK ANY MEMBER OF STAFF

Complete your booking form and, when you're ready, talk to a member of staff.
Check your order and then hand it back to us with your deposit of £10 per person.


To Start

	No. Required
Winter Vegetable Soup  	
Brixworth Pâté	
Baked Wild Mushrooms  	
Smoked Salmon, Prawn Cocktail 	

Main Courses

	No. Required
Traditional Roast Turkey	
Pan-Roasted Sea Bass Fillet 	
Pot-Roasted Beef Brisket Bourguignon	
Pea, Mushroom & Goats Cheese Risotto     	
Slow-Roasted Belly of Pork with Crackling 	

Puddings

	No. Required
Rich Christmas Pudding	
Sticky Toffee Pudding	
Salted Caramel & Chocolate Brownie	
Lemon Posset	
Cheese Board 	
Vintage Port (50ml)	

Your Details

Party Name	Organiser's Name (delete as necessary): Mr / Mrs / Miss / Ms		
Forename	Surname		
Address			
Town / City			
County		Postcode	
Tel. No.		Email	
Date of Booking		Time	

Special Requirements	For Office Use Only
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Wines






Recommended wines for your Christmas Meal

		Price Per Bottle	No. Required
White	Esk Valley Sauvignon Blanc, New Zealand (13.5%)	£25.95	
Red	Cune Crianza Rioja Spain (13.5%)	£21.50	
Rosé	Las Ondas Pinot Noir Rosé Chile (13%)	£19.50	
Prosecco	Terra Serena Prosecco Brut Italy (11%)	£25.95	
Sparkling	Tattinger Brut Réserve NV, France (12%)	£55.00	
Dessert Wine	Lafleur Mallet Sauternes France (17.5%)	£18.50 <small>37.5cl bottle</small>	
Port	Taylors LBV, Portugal (20%)	£35.95	

Please enclose a deposit of £10 per person with your completed booking form.

I enclose a deposit / payment to the value of	£
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Cancellations must be made in writing with 14 days notice; failure to give such notice may result in a requirement for payment in full.

 Suitable for vegetarians.  Vegan.  Gluten Free.  Gluten Free Option.  Dairy Free Option. If you have a food allergy, please speak to our staff about the ingredients in your meal when making your order. Regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts. Some fish products may contain small bones. Some menu items may contain traces of alcohol. All prices include VAT at the current rate. Gratuities are discretionary.

The Brampton Halt, Pitsford Road, Chapel Brampton, Northampton NN6 8BA Tel: 01604 842676
Email: bramptonhalt@mcmanuspub.co.uk

We hope you enjoy your visit. Please feel free to discuss anything with the manager or write to our Customer Services Manager at: McManus Managed Pub Group, Kingsthorpe Road Northampton NN2 6HT
Tel: 01604 713 601 Fax: 01604 792 209

