

**Booking the perfect Christmas Fayre is quick,  
simple, efficient also it's online\***

**No lost paperwork  
4 Simple steps to complete  
Guaranteed booking details**

1. Complete the booking request below or phone your booking direct
2. Post or deliver your deposit of £10 per person\*\*
3. We will email you an online food pre order booking form to complete and return 14days prior to your date\*
4. Just simply fill it in and email it back to us, it couldn't be easier

\*If you don't have internet access, just ask one of our staff for the paper booking forms.  
\*\*The balance must be received 14 days prior to your event, bookings made after this time will need to be paid in full. Please note all deposits are non-refundable. Once the balance is paid, cancellations of less than 14 days are also non-refundable. Members discount is not available in December.  
"No shows" on the day are charged in full. Cheques made payable to GUPSHILL MANOR.  
For full terms and conditions please ask.

Name \_\_\_\_\_

Preferred time \_\_\_\_\_

Number in party \_\_\_\_\_

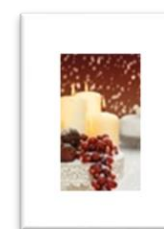
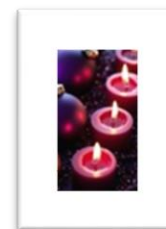
Address \_\_\_\_\_

Mobile

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Email


# Christmas fayre



head chef – david catton

# gupshill manor

Gloucester Road – Tewkesbury – Gloucestershire – GL20 5SG  
[info@gupshillmanor.com](mailto:info@gupshillmanor.com) Tel. 01684 292 278

## Welcome to Gupshill Manor

Christmas is a time for celebration with family and friends, to dine and relax. Here at Gupshill Manor we offer you all these things in our Christmas experience, and all at fantastic value. Come and join us for the finest in home cooked food, excellent wines and ales, and the warmest of atmospheres.

The dishes below will all feature alongside our seasonal lunch and dinner menu during December in the main pub and restaurant. Members cards can not be used in December.

v – vegetarian

g – dishes that can be made gluten free – please confirm with your pre order

## Christmas Fayre

served in the main pub and restaurant throughout December

	<b>lunch</b>	<b>dinner</b>
two courses	£18.95	£21.95
three courses	£23.95	£24.95

childs up to 12yrs only one course £6.95 two course £9.95 3 x course £12.95

**all options include tea or coffee, mince pies and christmas cracker  
pre booked pre order menu**

### starters

#### **soup – v – g**

leek & potato soup

#### **parfait – g**

chicken liver parfait – mixed leaf – red onion marmalade

#### **prawns – g**

smoked salmon & atlantic prawns – marie rose sauce  
mixed leaf

all served with rustic bread

### main course

#### **turkey – g**

roasted turkey breast – roast potatoes – mixed vegetables  
“pigs-in-blankets” – cranberry stuffing – red wine jus

#### **salmon – g**

pan fried scottish salmon – new potatoes  
mixed vegetables – provencale sauce

#### **beef – g**

slow roasted blade of beef – creamed potatoes  
mixed vegetables – bordeaux jus

#### **enchilada – v**

baked mixed bean enchilada – new potatoes  
dressed mixed salad

### desserts

#### **roulade – g**

soft lemon meringue roulade – red berry coulis

#### **chocolate pot – g**

salted caramel & chocolate pot – sugar curl

#### **xmas pud – g**

traditional christmas pudding – brandy crème anglaise

#### **cheeseboard – g**

selection of three local cheeses  
biscuit selection – chutney  
a £1.50 supplement applies to the cheese board

#### **tea or coffee**

served with mince pies