

**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. Bank transfer 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.
"No shows" on the day are charged in full. Cheques made payable to GUPSHILL MANOR.
For full terms and conditions please ask. Group bookings must be paid in 1 payment
Group bookings must pre order through the organiser and not send individual choices.

Name _____

Preferred time _____

Number in party _____

Address _____

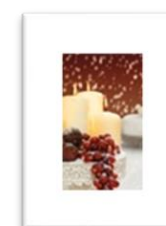
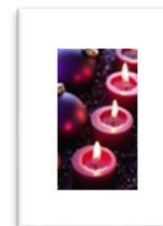
Mobile

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Email

Gloucester Road – Tewkesbury – Gloucestershire – GL20 5SG
info@gupshillmanor.com Tel. 01684 292 278

Christmas fayre



head chef – david catton

gupshill manor

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. Not including Christmas Day.

v – vegetarian ve - vegan

g – dishes that can be altered/made gluten free

please confirm with your pre order

Christmas Fayre

served in the main pub and restaurant throughout December

	lunch	dinner
two courses	£24.95	£26.95
three courses	£29.95	£31.95

childs up to 12yrs only one course £9.95 two course £12.95 3 x course £15.95

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

starters

soup – v – ve – g

plum tomato & basil soup

parfait – g

chicken liver parfait – mixed leaf – red onion marmalade

prawns – g

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

bourguignon

oven baked beef bourguignon – roast potatoes
mixed vegetables – bordeaux jus

nut roast – v – ve

oven baked nut roast – roast potatoes
mixed vegetables – vegetarian gravy

desserts

cheesecake – v – ve – g

vanilla cheesecake – red berry coulis

choc pot – g

salted caramel & chocolate pot – sugar curl

xmas pud v – ve – g

traditional christmas pudding – brandy crème anglaise

cheeseboard – g

selection of three local cheeses
biscuit selection – chutney
a £1.95 supplement applies to the cheese board

tea or coffee

served with mince pies

gupshill manor