



THE FOUR ALLS

Booking details

ORGANISER'S NAME:

COMPANY NAME:

ADDRESS:

POSTCODE:

TEL No.:

EMAIL:

No. IN PARTY:

PREFERRED TIME:

DATE:

DEPOSIT PAID:

ANY SPECIAL DIETARY REQUIREMENTS:

Please note, bookings should be made provisionally by telephone to ensure availability. Then confirmed by returning this booking form, along with menu choices, for the whole party with the appropriate payment/deposit.

Items on this menu may contain nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

THEFOURALLS.COM

Woodseaves, Market Drayton, Shropshire, TF9 2AG

T: 01630 652 995



THE FOUR ALLS

FESTIVE MENU 2019





FESTIVE MENU

Served December 1ST To 24TH, **Pre-order only**
For parties of 8+, 2 x Courses £15.99, 3 x courses £19.99



CHRISTMAS DAY MENU

£59.95 per person, £29.50 Under 12's



THE FOUR ALLS

Booking form

STARTERS

Roasted Cauliflower Soup (V)

Cheddar cheese crouton & crusty bread

Fig & Goats Cheese Parcel (V)

Tomato chilli jam & mixed leaves

Whitley Neill Blackberry Gin & Chicken Liver Pate

Carrot & onion chutney

Smoked Haddock Kedgeree

Topped with a breaded egg

MAIN COURSES

Roast Turkey Crown

Served with seasonal trimmings, vegetables & gravy

Beef Bourguignon

Bubble & Squeak, roasted root vegetables

Wild Mushroom & Spinach Risotto (V)

Topped with crispy kale & Parmesan shavings

Butter Poached Salmon

Hollandaise sauce, new potatoes, charred Broccoli, egg & herb crumb garnish

DESSERTS

Christmas Pudding

Baileys cream custard

Kraken Pineapple Fruit Cocktail

Cinnamon ice cream

Double Chocolate Cheesecake

Cherry compote

Lemon Meringue Pie

Lime syrup, vanilla Ice cream

GLASS OF PROSECCO

STARTERS

Duck & Apricot Pate

Crispy bread

Broccoli & Stilton Soup (V)

Crispy onions & crusty bread

Wild Mushroom & Pearl Barley Risotto (V) (VG)

Vegan cheese & aromatic herbs

Smoked Salmon Mousse

Tempura king prawn, lime glaze, brown bread & butter

Cranberry & Brie Wontons

Mixed leaf salad & Asian dressing

Lobster Bisque or Wild Mushroom Velouté Shot (V)

MAIN COURSES

Roast Turkey Crown

Braised turkey leg stuffing, pigs in blankets & gravy

Slow Roasted Shropshire Beef

Yorkshire pudding, braised shin bonbon

Grilled Seabass

Crushed new potatoes, fennel & lemon salad, hollandaise sauce & herb crumb

Roast Chestnut & Root Vegetable Wellington (V)

Celeriac dauphinoise, minted peas, vegetable gravy sauce & herb crumb

The above are all served with seasonal vegetables

DESSERTS

Christmas Pudding

Brandy custard

Baileys Profiteroles

Dark chocolate sauce, sour cherry glaze

Poached Pear

Jack Daniels Tennessee honey syrup, mango sorbet

New York Baked Cheesecake

Caramelised granny smith apples, vanilla ice cream & caramel sauce

Cheese Board

Brie, Stilton, Cheddar, onion jam, celery, apple, grapes & a selection of biscuits

TO FINISH

Coffee & mince pies

Simply complete the booking form and return with the appropriate deposit per person

NAME

Festive Menu: £5 non-refundable
Christmas Day: £20 non-refundable

Festive Menu

STARTERS

Roasted Cauliflower Soup (V)

Fig & Goats Cheese Parcel (V)

Blackberry Gin & Chicken Liver Pate

Smoked Haddock Kedgeree

MAIN COURSES

Roast Turkey Crown

Beef Bourguignon

Wild Mushroom & Spinach Risotto (V)

Butter Poached Salmon

DESSERTS

Christmas Pudding

Kraken Pineapple Fruit Cocktail

Double Chocolate Cheesecake

Lemon Meringue Pie

Christmas Day

STARTERS

Duck & Apricot Pate

Broccoli & Stilton Soup (V)

Wild Mushroom & Pearl Barley Risotto (V) (VG)

Smoked Salmon Mousse

Cranberry & Brie Wontons

Lobster Bisque Shot

Wild Mushroom Velouté Shot

MAIN COURSES

Roast Turkey Crown

Slow Roasted Shropshire Beef

Grilled Seabass

Roast Chestnut & Root Vegetable Wellington (V)

DESSERTS

Christmas Pudding

Baileys Profiteroles

Poached Pear

New York Baked Cheesecake

Cheese Board

COFFEE & MINCE PIES

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(v) Vegetarian - (VG) Vegan. If you have any specific dietary requirements please ask the team and we will do all we can to assist.