

BOOKING FORM

Please complete and return this form to:
The Stage, 16 Market Place, Market Deeping PE6 8EA

	QTY
* Christmas Party Menu only ** Boxing Day Menu only	
Starters	
Winter Vegetable Soup, with a warm roll	
Chicken Liver and Wild Mushroom Pate with Toasted Ciabatta	
Goats Cheese, Walnut and Beetroot Salad	
Crayfish and Prawn Cocktail with Granary Bread and Lemon*	
Roasted Butternut Squash Soup with Coriander and Crème Fraiche**	
Home Cured Salmon with Granary Bread and Lemon**	
Chicken Liver and Wild Mushroom Pâté with Toast and Red Onion Chutney**	
Mains	
Traditional Roast Turkey, Pigs in Blankets, Sage and Onion Stuffing, Roast Potatoes and Seasonal Vegetables	
Roast Sirloin of Beef on Creamed Potatoes, Glazed Carrots and Wilted Greens	
Seared Seabass on Crushed New Potatoes, Chorizo and Butterbean Ragù	
Slow Roasted Pork Belly, Baked Apple Puree and Cider Gravy, Roast Potatoes and Seasonal Vegetables*	
Wild Cranberry and Somerset Brie Tart, Roast Potatoes and Seasonal Vegetables	
Maple Cured Gammon with Poached Egg, Pineapple Salsa, Triple Cooked Chips and Watercress**	
Lincolnshire Sausages with Bubble and Squeak, Crispy Onions and Red Wine Gravy**	
Apricot and Cranberry Stuffed Lamb with Honey Roasted Carrots and Goose Fat Roasted Potatoes**	
Wild Mushroom and Tarragon Risotto**	
Grilled Salmon with Pea, Chorizo and Potato Fricassee**	
6oz Steak Burger, Sage and Onion Stuffing, Crispy Bacon and Brie, Cranberry and Port Ketchup, served with Sweet Potato Fries	
Desserts	
Traditional Christmas Pudding with Brandy Sauce	
Lemon, Lime and Blackcurrant Teardrop	
Salted Caramel and Chocolate Cheesecake*	
Warm Chocolate Brownie with Salted Caramel Ice Cream**	
Lemon Meringue Roulade**	
Raspberry Pavlova**	

I enclose my Deposit for £

Date of Event..... No. of
Persons in Group

Contact Name:

Company Name:

Telephone Number.....

Email

Please Note: A deposit of £10 per person is required at the time of booking.

01778 343234

www.deepingstage.com

2017

Christmas

Festive Menu

Starters

Winter Vegetable Soup, with a Warm Roll

Chicken Liver and Wild Mushroom Pâté
with Toasted Ciabatta

Goats Cheese, Walnut and Beetroot Salad

Mains

Traditional Roast Turkey, Pigs in Blankets,
Sage and Onion Stuffing, Roast Potatoes
and Seasonal Vegetables

Roast Sirloin of Beef on Creamed Potatoes,
Glazed Carrots and Wilted Greens

Seared Seabass on Crushed New Potatoes,
Chorizo and Butterbean Ragu

Wild Cranberry and Somerset Brie Tart,
Roast Potatoes and Seasonal Vegetables

6oz Steak Burger, Sage and Onion Stuffing,
Crispy Bacon and Brie, Cranberry and Port Ketchup,
served with Sweet Potato Fries

Desserts

Traditional Christmas Pudding with Brandy Sauce

Lemon, Lime and Blackcurrant Teardrop

Coffee or Tea with After Dinner Mints

£21

Available 12pm – 3pm Monday – Saturday

6pm – 9pm Monday – Thursday

Booked in advance only

Christmas Party Menu

Starters

Winter Vegetable Soup, with a Warm Roll

Chicken Liver and Wild Mushroom Pâté
with Toasted Ciabatta

Goats Cheese, Walnut and Beetroot Salad

Crayfish and Prawn Cocktail
with Granary Bread and Lemon

Mains

Traditional Roast Turkey, Pigs in Blankets,
Sage and Onion Stuffing, Roast Potatoes
and Seasonal Vegetables

Roast Sirloin of Beef on Creamed Potatoes,
Glazed Carrots and Wilted Greens

Seared Seabass on Crushed New Potatoes,
Chorizo and Butterbean Ragu

Slow Roasted Pork Belly, Baked Apple Puree
and Cider Gravy, Roast Potatoes
and Seasonal Vegetables

Wild Cranberry and Somerset Brie Tart,
Roast Potatoes and Seasonal Vegetables

6oz Steak Burger, Sage and Onion Stuffing, Crispy
Bacon and Brie, Cranberry and Port Ketchup, served
with Sweet Potato Fries

Desserts

Traditional Christmas Pudding with Brandy Sauce

Lemon, Lime and Blackcurrant Teardrop

Salted Caramel and Chocolate Cheesecake

Coffee or Tea with After Dinner Mints

£26

Available 6pm – 9pm

Friday and Saturday in December

Boxing Day Menu

Starters

Roasted Butternut Squash Soup with Coriander
and Crème Fraiche

Home Cured Salmon with Granary Bread and Lemon

Chicken Liver and Wild Mushroom Pâté
with Toast and Red Onion Chutney

Mains

Maple Cured Gammon with Poached Egg, Pineapple
Salsa, Triple Cooked Chips and Watercress

Lincolnshire Sausages with Bubble and Squeak,
Crispy Onions and Red Wine Gravy

Apricot and Cranberry Stuffed Lamb with Honey
Roasted Carrots and Goose Fat Roasted Potatoes

Wild Mushroom and Tarragon Risotto

Grilled Salmon with Pea, Chorizo and Potato Fricassee

Desserts

Warm Chocolate Brownie
with Salted Caramel Ice Cream

Lemon Meringue Roulade

Raspberry Pavlova

2 Courses £22

3 Courses £27

Served from 12 - 4