

CHRISTMAS MENU

FUNCTION ROOM ONLY

Available 20th November - 30th December

TWO COURSES £25 | THREE COURSES £30

Based on a minimum of 20 people - Price includes full use of private function room, sound system, private bar or projector. Available 20th November - 30th December. Tea & coffee available separately. Table configuration will be at the discretion of The Crofton and may not be guaranteed due to previous functions and time restraints.

STARTERS

Tomato & Basil Soup, served with focaccia (ve) (gf available)
Farmhouse Pate, with cider onion chutney and toast
Brie & Onion Butter Pastry Tartlet (v)
Flaked Salmon & Beetroot Salad

MAINS

Traditional Turkey, with stuffing, pig in blanket, and gravy
Braised Beef & Mushrooms, in a red wine reduction
Bacon Wrapped Cod Loin, served with white wine and chive sauce
Mushroom Bourguignon Pie, with onion gravy (ve) (gf)

DESSERTS

Christmas Pudding, with brandy sauce
Chocolate & Coconut Torte, with chantilly cream (ve available) (gf)
Warm Panettone Slice, with orange zest cream
Frosted Berry Cheesecake, with coulis

SMALLER PLATES

Recommended for under 10's or smaller appetites

TWO COURSES £14 | THREE COURSES £18

STARTERS

Tomato Soup,
with bread roll
Garlic Bread
Halloumi Fries,
with sweet chilli dip

MAINS

Roast Turkey, with
stuffing, pig in
blanket and gravy
Big Pigs in Blankets,
with chips and gravy
Chicken Battered
Goujons, with chips
and peas
Tomato Pasta,
topped with cheese
and garlic bread

DESSERTS

Chocolate Brownie,
with ice cream
Ice Cream Selection,
chocolate,
strawberry
and vanilla
Banana Split, with
fruit cocktail and
ice cream

THE CROFTON CHRISTMAS MENU ORDER FORM

Please indicate how many of the following, with any dietary requirements written clearly. All products and services are subject to availability. £50 non-refundable deposit upon booking. Please see our separate Function Room T&Cs.

Booking Name: No. of guests:

Email: Telephone:

Booking Date: Time of arrival:

Time of eating:

2 Courses: 3 Courses:

2 Courses (small plates): 3 Courses (small plates):

Dance Floor: ☐ Skittles: ☐

STARTERS	DIETRY REQUIREMENTS	QTY
TOMATO & BASIL SOUP (GF)		
FARMHOUSE PATE		
BRIE & ONION BUTTER PASTRY TARTLET (V)		
FLAKED SALMON & BEETROOT SALAD		
MAIN COURSES	DIETRY REQUIREMENTS	QTY
TRADITIONAL TURKEY		
BRAISED BEEF & MUSHROOMS		
BACON WRAPPED COD LOIN		
MUSHROOM BOURGUIGNON PIE (VE, GF)		
DESSERTS	DIETRY REQUIREMENTS	QTY
CHRISTMAS PUDDING		
CHOCOLATE & COCONUT TORTE (GF)		
WARM PANETTONE SLICE		
FROSTED BERRY CHEESECAKE		
SMALLER PLATES	DIETRY REQUIREMENTS	QTY
TOMATO SOUP		
GARLIC BREAD		
HALLOUMI FRIES		
ROAST TURKEY		
'BIG PIGS' IN BLANKETS		
CHICKEN BATTERED GOUJONS		
TOMATO PASTA		
CHOCOLATE BROWNIE		
ICE CREAM SELECTION		
BANANA SPLIT		

A ROARING
Christmas

THE
CROFTON

GET IN TOUCH

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