

PILGRIMS FESTIVE EVENING MENU 2009

Home-made soup of the day
Smoked salmon garnished with mixed leaves
Pilgrims creamy garlic mushrooms
Prawn cocktail
Melon fan with Brecon raspberries coulis
All served with Pilgrims hand-made bread

Roast local turkey crown with all the festive trimmings
Garnished Welsh black beef rib-eye steak
Pilgrims casserole of local venison and chestnuts
Hot oven-baked salmon with hollandaise sauce
Janet's roasted vegetables strudel with cranberry and red wine sauce
All typically served with roast and creamed potatoes, herbed roasted
root vegetables, braised red cabbage and fresh green vegetables

A selection of hot and cold desserts including Janet's famous Christmas plum pudding

Coffee or tea

Fully licensed. Local ales and cider. Lagers, soft drinks, spirits
House wines by the bottle or served by the glass.
Or bring your own wine (corkage £3 per bottle).
Christmas crackers included.

2 courses £15.50 - 3 courses £19

No minimum number required on Friday and Saturday evenings

Other evenings - minimum 25 adults

Advance booking essential - tel 01874 610610 / 07970 997904

Pilgrims

Cathedral Close

Brecon LD3 9DP

e-mail enquiries@pilgrims-tearooms.co.uk

www.pilgrims-tearooms.co.uk

FESTIVE EVENING MENU 2009
BOOKING FORM FOR GROUPS OF 10 OR MORE PEOPLE

Smaller parties need to reserve in advance book but do not have to complete a booking form

DATE OF MEAL: Day of week _____ Date _____ Month _____ 2009	
Arrival time	pm to eat at _____ pm
Name of group / company	
Name of contact person	
Address	
Telephone	
E-mail	

Choose ONE of the following for the WHOLE group	Number	Total £
3 courses		
OR 2 courses starter & main		
OR 2 courses main course & dessert		
£10 per person <u>non-refundable</u> deposit enclosed for the number above: £		

Note: Desserts are selected on the evening. Individuals in groups choosing a 2 course-menu with starter and main course may add a dessert on the spot and pay separately

Select starter	Number
Home-made soup of the day	
Smoked salmon served with mixed leaves	
Creamy garlic mushrooms	
Prawn cocktail	
Melon fan with Brecon raspberries coulis	
Total number of starters	

Select main course	Number
Roast local turkey crown with all the festive trimmings	
Garnished Welsh Black beef rib-eye steak	
Casserole of local venison and chestnuts	
Hot oven-baked salmon with hollandaise sauce	
Roasted vegetables strudel with cranberry and red wine sauce	
Total number of main courses	

NOTES

Please note: payments by cash or cheque only, please. We have no facility for card payments.