



Copper City

Christmas 2018

STARTERS

ROAST SWEET POTATO AND ROSEMARY SOUP
DUKKAH CRUMB & HOMEMADE BREAD ROLL (VE*)

.

HAM HOCK AND PICKLED WILD MUSHROOM TERRINE
PICCALILLI, WATERCRESS SALAD & TOASTED CIABATTA (*)

.

CLASSIC PRAWN AND CRAYFISH COCKTAIL
BLOODY MARY ROSE SAUCE, CRISP GEM LETTUCE, AVOCADO,
CHERRY TOMATOES & BUTTERED SOURDOUGH (*)

.

BUTTERNUT SQUASH, SPINACH, WALNUT AND GOATS CHEESE PITHIVIER
WATERCRESS SALAD & BLACK OLIVE TAPENADE (V)



MAINS

VENISON STEAK
SAUTÉED SPROUT TOPS & SMOKED BACON, CELERIAC PUREE,
COLCANNON MASH & OUR COPPER JUS (GF)

.

TURKEY ROULADE
WRAPPED WITH PROSCIUTTO & STUFFED WITH PORK & SAGE SAUSAGE
MEAT, SERVED WITH MASH, SEASONAL GREENS, RED CABBAGE & OUR COPPER JUS

.

PAN FRIED SUPREME OF SALMON
LEEK AND PEARL BARLEY RISOTTO & SALSA VERDE

.

SPINACH, SWEET POTATO AND LENTIL DHAL
CUMIN BASMATI RICE (VE, GF)

.

9OZ RIBEYE STEAK (+3 SUPPLEMENT)
ROSEMARY & GARLIC MARINATED BEEF TOMATO, FIELD
MUSHROOM & ROSEMARY SEA SALTED CHUNKY CHIPS (GF)



DESSERTS

STICKY TOFFEE CHRISTMAS PUDDING
TOFFEE SAUCE, RUM AND RAISIN ICE CREAM (V)

.

SALTED DARK CHOCOLATE TART
CANDIED PECANS, CREAM CHANTILLY & A WINTER BERRY COMPOTE
(V) (VE OPTION AVAILABLE)

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APPLE AND WINTER BERRY CRUMBLE
SERVED WITH CUSTARD (V*)

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ARTISAN CHEESE PLANK (+2 SUPPLEMENT)
CROPWELL BISHOP, SMOKED APPLEWOOD, CORNISH BRIE, SAGE DERBY, CRACKERS & CHUTNEY
(+4 FOR A GLASS OF PORT) (V*)

* ITEMS CAN BE MADE GLUTEN FREE. PLEASE ASK YOUR SERVER FOR FURTHER INFORMATION.



3 Courses £27pp

Order Form

PLEASE USE THIS FORM FOR PARTIES OF 10 OR UNDER – PLEASE COMPLETE THE PREORDER AND EITHER EMAIL BACK TO US OR BRING IT INTO THE BAR WITH A £5 DEPOSIT PER PERSON.

FOR LARGER GROUPS OR PARTIES, PLEASE CONTACT US DIRECTLY AND OUR EXPERIENCE TEAM WILL HELP MANAGE YOUR BOOKING.

FIRST NAME _____ ADDRESS _____

SURNAME _____

COMPANY _____ BOOKING DATE _____

EMAIL _____ BOOKING TIME _____

CONTACT NUMBER _____ GROUP SIZE _____

GUEST NAME	ROAST SWEET POTATO AND ROSEMARY SOUP (VE*)	HAM HOCK AND PICKLED WILD MUSHROOM TERRINE (*)	CLASSIC PRAWN AND GRAYFISH COCKTAIL (*)	BUTTERNUT SQUASH (V)	VENISON STEAK (GF)	TURKEY ROULADE	PAN FRIED SUPREME OF SALMON	SPINACH, SWEET POTATO AND LENTIL DHAL (VE, GF)	9OZ RIBEYE STEAK (+3 SUPPLEMENT) (GF)	STICKY TOFFEE CHRISTMAS PUDDING (V)	SALTED DARK CHOCOLATE TART (V) (VE OPTION AVAILABLE)	APPLE AND WINTER BERRY CRUMBLE (V*)	ARTISAN CHEESE PLANK (+2 SUPPLEMENT) (V*)

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS AND OTHER ALLERGENS ARE PRESENT. WE HAVE INDICATED ON OUR MENU WHERE ITEMS ARE VEGETARIAN (V), GLUTEN FREE (GF) OR CAN BE MADE GLUTEN FREE (*) BUT IF YOU OR ANY OF YOUR PARTY HAS AN ALLERGY OR INTOLERANCE, PLEASE INFORM US AT THE TIME OF BOOKING SO WE CAN ENSURE OUR INGREDIENTS WILL BE ADJUSTED ACCORDINGLY.