### **CHRISTMAS PARTY**

## The Courtyard Restaurant - Brogdale



# Tuesday December 6th 2011, 7.30 for 8.00pm

## **ORDER FORM**

Na	ime		
Address			
Do	stcode		
PU	sicode		
Te	lephone		
Mc	bbile		
En	nail		
Number of places		Non Refundable Deposit Total £ @ £5.00 each	
Ple	ease mark your choice on the i	menu below:-	
Sta	arters		No
Sta 1	arters  Home made parsnip & Thyme soup	o with granary roll.	No
1 2	Home made parsnip & Thyme sour Courtyard pate with apple chutney	and toast.	No
1 2 3	Home made parsnip & Thyme sour Courtyard pate with apple chutney Smoked salmon, prawn crab and s	and toast. hallot timble with lemon and dill dressing.	No
1 2	Home made parsnip & Thyme sour Courtyard pate with apple chutney	and toast. hallot timble with lemon and dill dressing.	No
1 2 3 4	Home made parsnip & Thyme sour Courtyard pate with apple chutney Smoked salmon, prawn crab and s	and toast. hallot timble with lemon and dill dressing.	No
1 2 3 4	Home made parsnip & Thyme sour Courtyard pate with apple chutney Smoked salmon, prawn crab and s Deep fried Brie with red currant jell	and toast. hallot timble with lemon and dill dressing. y.	No
1 2 3 4	Home made parsnip & Thyme sour Courtyard pate with apple chutney Smoked salmon, prawn crab and s Deep fried Brie with red currant jelly	and toast. hallot timble with lemon and dill dressing. y.  ce and "trimmings".	No
1 2 3 4 Ma	Home made parsnip & Thyme sour Courtyard pate with apple chutney Smoked salmon, prawn crab and s Deep fried Brie with red currant jelly ains  Free range roast turkey, bread sau Roast Belly of Pork and "trimmings"	and toast. hallot timble with lemon and dill dressing. y.  ce and "trimmings".	No
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Extras as attached menu.

<u>To make a **BOOKING**</u>, please complete this form and make your cheque payable to: MMKMC Ltd., and return them by post to the address below.

Bruce Jenkins "Protea", Gravelly Bottom Road, Kingswood, Kent, ME17 3NU

Tel: 01622 842327 Email: bajenkins@btinternet.com



#### Courtyard Restaurant Cafe, Brogdale Farm, Brogdale, Faversham ME138XZ

#### **Traditional Christmas Menu**

#### **Starters**

Home made Parsnip and Thyme Soup with granary roll Courtyard pate with apple chutney and toast Smoked salmon, prawn crab and shallot timble with lemon and dill dressing Deep fried brie with red currant jelly

#### Mains

Free range roast turkey, bread sauce and "trimmings"
Roast Belly of Pork and "trimmings"
Baked trout with prawn cream sauce with new potatoes and steamed vegetables
Stuffed red and green peppers with Provencal sauce

#### **Desserts**

Christmas pudding with choice of brandy butter, custard or fresh cream Lemon Possett with mixed berry sauce Chocolate mousse with whipped cream Apple crumble with choice of custard or fresh cream

#### Extras:

Mince pies with coffee: £2.25

Kent cheese board – as a dessert option £1.75

– as an extra course £4.95

<u>Dinner 2 courses £16.95</u> 3 courses £19.95

All prices include VAT at 20%