





Christmas Day 2019 £75pp over 8years old

Selection of Canapés and Bucks Fizz on Arrival

Truffle Cauliflower and Blue Cheese Soup, Petit Pain and Butter with Rock Salt(V)
Confit Leg of Duck, Grapefruit Salad and Chocolate Glaze (GF)
Garlic Snail Parcels, Parsley Coulis and a Red Wine Jus
Roasted Butternut Squash, Hazelnuts and Pesto (N)(GF)(V)
Roast Loin of Rabbit with Prunes and Apples Wrapped in Basil and Parma Ham (GF)

Lemon Sorbet and Candid Fruit(GF)

Traditional Roast Turkey, Chestnut Stuffing, Pigs in Blankets, Roast Potatoes, Winter Vegetables and Gravy (N)

Brie, Cranberry and Hazelnut Parcel with Roast Potatoes, Gravy and Winter Vegetables (V)
Beef Wellington with Roast Potatoes, Tender stem Broccoli and a Madeira Jus
Tenderloin of Pork, Rosti Potato, Spinach, Apple and a Calvados Sauce (GF)
Poached Fillets of Plaice with Prawn Mousse, Creamed Mashed Potato, White and Green
Asparagus and a Chive Butter Sauce (GF)

Roasted Turbot with winter spiced Orange Butter, Spinach and Fondant Potato (GF)
Potato and Truffle Parfait with White Asparagus Vinaigrette (V)(GF)

Traditional Christmas Pudding with Home Made Brandy Sauce
Gluten Free Chocolate Yule Log, Sweet Cherries and Chantilly Cream (GF)
Vanilla Sponge, Brandy Soaked Prunes and a Hazelnut Meringue
New York Vanilla Cheesecake with Mulled Winter Fruits
White Chocolate and Baileys Cream Brulee with Shortbread Biscuits
Selection of Cheese and Biscuits with Spiced Plum Chutney, Grapes and Celery

Teas and Coffees with Mince Pies to Finish

Nb. We have allergens in the kitchen, please advise us of any allergies when ordering

Christmas Day Menu Pre-order Form 2019

Please make your selections below

Name Of Guest	П							_			
Trumie of Guest											
Starters											
Truffle Cauliflower and Blue Cheese Soup											
Confit Leg of Duck											
Garlic Snail Parcels											
Roasted Butternut Squash											
Roast Loin of Rabbit		\dashv								\dashv	
Maina											
Mains			ı						ı		
Traditional Roast Turkey											
Brie, Cranberry and Hazelnut Parcel											
Beef Wellington											
Tenderloin of Pork											
Poached Fillets of Plaice											
Roasted Turbot											
Potato and Truffle Parfait											
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Desserts											
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Traditional Christmas Pudding											
Gluten Free Chocolate Yule Log											
Vanilla Sponge											
New York Vanilla Cheesecake											
White Chocolate and Baileys Cream Brulee											
Selection of Cheese and Biscuits											

Christmas Day Menu Booking Form 2019

£75pp

(over 8 years old)

Thank you for choosing to dine with us at the Heron on the Ford on Christmas Day.

Please fill out this form with all your information and return it to us with along with a non-refundable deposit of £10 per person which guarantees your reservation.

We look forward to seeing you!

Name of Organiser	
Address	
Email Address	
Phone	Mobile
Date Of Party Time	Number In Party
Deposit Paid	

Nb. we use allergens in the kitchen, please advise us of any allergies when ordering

Tel: 0118 934 0700

Email: info@heronontheford.co.uk

The Heron on The Ford, Lands End Lane, Reading, Berkshire RG10 0EU