

BOOKING FORM

Company Name

Contact Name

Address

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Telephone

Mobile

Email

Date of Event

Time of Arrival

Number in Party

Deposit Amount

Provisional bookings will be held for a period of one week, we will then require a non-refundable deposit to confirm your booking:

£10.00 PER PERSON FOR CHRISTMAS LUNCH/DINNER
£25.00 PER PERSON FOR CHRISTMAS DAY FESTIVE MENU

Menu choice and the full balance payment must be returned no less than 14 days prior to your booking.

All prices include VAT at current rate

THE EXCHANGE HOTEL • 1 BELLSTONE
SHREWSBURY • SY1 1HU • 01743 231 199

christmas@theexchangehotel.co.uk

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CAFE • BAR • FOOD • ROOMS



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CHRISTMAS FESTIVE MENU

STARTERS

Winter vegetable soup
with herb olive oil and local fresh bread

Smoked salmon roulade
with chervil and ginger cream cheese, served on celeriac remoulade and dressed rocket

Morgans own chicken and duck liver pate
with orange marmalade and tarragon with winter berry chutney, served with local fresh bread

Mixed herb and blue cheese potato cakes
with grain mustard dipping mayo and dressed watercress

MAINS

Local turkey breast, baked with butter and herbs
served with pigs in blankets, orange and chestnut stuffing, homemade cranberry sauce and rich gravy

Beef shin braised in local beer with garlic, herbs
finished with rich beef gravy and sprinkled with stilton cheese

Black sea bream oven roasted on
lemon and lime carpaccio
with lemon and white wine cream sauce

Garlic and thyme sauteed wild mushrooms
served in a thin pancake, with crispy leeks and dressed rocket

All mains are served with seasonal vegetables and roasted potatoes

DESSERTS

Traditional Christmas pudding
with homemade brandy and orange sauce

Morgans mess
with whipped cream, meringues, winter berries and fruit sauce

Chocolate and orange cheesecake
with vanilla cream and winter berry garnish

Selection of ice creams
with either fruit coulis or our own rich chocolate sauce

CHRISTMAS DAY MENU

STARTERS

French onion soup
with croutons and gruyere cheese served with local fresh bread

Smoked fish platter
with salmon, mackerel and tuna served with boiled quail's egg and dill crème fraîche

Peppered beef fillet
medium rare thinly sliced and served with ciabatta croutons, herb oil and pickled shallots

Baby vegetable salad
with cherry tomatoes topped with watercress and fresh parmesan shavings

SORBET

MAINS

Shropshire turkey breast
roasted with herbs and butter served with braised leg meat, pigs in blankets, chestnut stuffing, homemade cranberry sauce and rich gravy

Roasted Shropshire sirloin of beef
with horseradish Yorkshire pudding and rich beef gravy

Duo of fish, halibut and swordfish
pan roasted in lemon and caper sauce topped with dressed watercress

Homemade lentil and nut roast
with stilton soufflé to complement each other rich and hearty and light cheesy

All served with vegetables and potatoes

DESSERTS

Classic Christmas pudding
served with brandy sauce and locally made vanilla ice cream with winter berries

Chocolate fondant
rich and gooey served with chocolate sauce and vanilla ice cream

Winterberry parfait
served with winterberry coulis and fresh winterberries

Clementine and orange torte
with ginger crème fraise and winterberry garnish

CHEESE BOARD TO FINISH

CHRISTMAS LUNCH/DINNER £16.00
(main course only)

CHRISTMAS LUNCH/DINNER £22.00
(2 courses)

CHRISTMAS LUNCH/DINNER £25.00
(3 courses)

CHRISTMAS DAY LUNCH £65.00
(5 courses)

CHRISTMAS DAY £40.00
(Children under 12/Adult over 70)

All dates in November 2016
3 Courses for the price of 1 (£16.00)

Sundays, Mondays & Tuesdays in December 2016
3 Courses for the price of 1 (£16.00)

Wednesdays & Thursdays in December 2016
3 courses for the price of 2 (£22.00)

Fridays & Saturdays in December 2016
3 courses for £25.00

