

Menu Choice

Please fill in this form for each guest

Name of Guest

Spiced Winter Vegetable Soup (GF, Vegan)

North Atlantic Prawn Cocktail

Hog Roast & Apple Pate (GF)

Grilled Halloumi Stack (GF, Vegetarian)



Traditional Roast Turkey (GF)

Roast Topside of Beef (GF)

Pan Seared Fillet Salmon

Quinoa, Walnut & Parsnip Loaf (GF, Vegan)



Traditional Christmas Pudding

Salted Caramel & Chocolate Profiteroles

New York Cheesecake (GF)

Crème Brûlée (GF)

West Country Trio of Cheeses


Vouchers
AVAILABLE

*Merry
Christmas
&
Happy
New Year*

ALFIE
BROWNS
DEVONSHIRE PUBLIC HOUSE

54 Boutport Street
Barnstaple
Devon
EX31 1SH

01271 344477

enquiries@alfiebrowns.co.uk

ALFIE
BROWNS
DEVONSHIRE PUBLIC HOUSE


Christmas
MENU

All Alfie Brown's starters and main courses can be adjusted.
Please speak to a member of our team about any specific dietary requirements before ordering.



Luncheon

2 courses £21 per person
3 courses £25 per person

Dinner

2 courses £25 per person
3 courses £29 per person

All tables will be decorated with crackers & streamers.

Should you wish to make a booking, please call us on
01271 344477.

A non-refundable **£10 deposit** per person will be requested to be paid by **31st October 2017.**

The final balance due 4 weeks prior to your booking.

All Alfie Brown's starters and main courses can be adjusted. Please speak to a member of our team about any specific dietary requirements before ordering.

ALFIE
BROWNS

DEVONSHIRE PUBLIC HOUSE



Christmas MENU

Spiced Winter Vegetable Soup (GF, Vegan)
with brioche roll

North Atlantic Prawn Cocktail
with classic cocktail sauce & buttered sourdough

Hog Roast & Apple Pate (GF)
with red onion marmalade

Grilled Halloumi Stack (GF, Vegetarian)
with cranberry jam & rocket salad



Traditional Roast Turkey (GF)
*Bacon wrapped chipolata, chestnut & sage stuffing,
rich pan gravy*

Roast Topside of Beef (GF)
Yorkshire pudding, bubble & squeak with red wine gravy

Pan Seared Fillet Salmon
*Prawn & lemon dill cream sauce, crushed buttered
new potatoes*

Quinoa, Walnut & Parsnip Loaf (GF, Vegan)
*a hearty vegetarian loaf, served with warm spinach &
green bean salad*

*All main courses are served with a selection of
seasonal vegetables and roast potatoes*



Traditional Christmas Pudding
with a warm brandy sauce

Salted Caramel & Chocolate Profiteroles
with glazed strawberries

New York Cheesecake (GF)
*with a winterberry compote, clotted cream
& honeycomb sprinkles*

Crème Brûlée (GF)
Orange Infused with a rich shortbread biscuit

West Country Trio of Cheeses
accompanied with biscuits, chutney & grapes

Booking FORM

Please call us on **01271 344477** to reserve a table.

To secure your reservation a non-refundable **£10 deposit** per person will be requested to be paid by
31st October 2018.

Each guest will be asked to fill in the 'Menu Choice' form

*All forms and the remaining balance must be returned to
Alfie Brown's no later than 4 weeks prior to the
date of your party.*

Name of Company / Organiser

Name of Guest

Telephone Number

Date of Party

Preferred Dining Time

Number in Party

Date Booked

Party Organiser Signature

Deposit of £10pp Received