



**Enjoy a delicious festive
meal with family & friends**

2 courses £37 pp 3 courses £40 pp

STARTERS

Butternut Squash & Roasted Red Pepper Soup

*A velvety blend of roasted butternut squash
& sweet red peppers, served with warm,
crusty artisan bread & butter.*

Scotch Egg

*A soft-boiled egg encased in seasoned pork sausage
meat with fragrant herbs, served with silky mustard
mayonnaise and fresh peppery rocket.*

Seafood Bruschetta

*Toasted ciabatta generously topped with delicate crab,
succulent prawns and smoked salmon, finished with a
delicate crème fraîche drizzle.*

Chicken Liver Pâté

*Rich and velvety homemade chicken liver pâté, served
with crisp Melba toast and a beautifully balanced fig and
apple chutney.*

MAINS

Traditional Roast Turkey

*Succulent roast turkey served with cranberry and apricot
stuffing, pigs in blankets, honey-glazed carrots and
parsnips, creamy swede mash, tender T-stem broccoli and
golden roast potatoes.*

Roast Sirloin of Beef £4 supplement

*Tender roast sirloin of beef accompanied by cranberry
and apricot stuffing, pigs in blankets, glazed carrots and
parsnips, creamy swede mash, T-stem broccoli and crisp
golden roast potatoes.*

Roasted Salmon

*Oven-roasted salmon fillet drizzled with a luxurious
garlic, honey, butter and wholegrain mustard sauce,
served with buttery herb new potatoes and
tender T-stem broccoli.*

Vegetarian Shepherd's Pie

*A comforting medley of earthy mushrooms and
wholesome lentils, topped with golden creamy mashed
potato and served with glazed carrots and seasonal
greens.*

DESSERTS

Traditional Christmas Pudding

*A rich and indulgent traditional Christmas pudding, served
warm with a silky crème anglaise glaze.*

Strawberry Cheesecake

*Creamy strawberry cheesecake served with a generous
scoop of luxurious strawberry ice cream.*

Warm Homemade Chocolate Brownie

*A decadent, warm and indulgent homemade chocolate
brownie, served with velvety vanilla ice cream.*

Cheese & Biscuits

*A carefully selected assortment of fine cheeses, served
with a selection of crisp biscuits and accompanied by our
delicious fig and apple chutney*

MEAL START TIME: ARRIVAL 6:30PM FOOD SERVICE FROM 7PM. MUSIC/ENTERTAINMENT START TIME: 8.30/9PM

Christmas menu Friday and Saturdays from Fri 20th Nov to Fri 18th Dec. In conjunction with Christmas Party Nights. Pre-booking essential along with a £10 non-refundable deposit. Full balance and menu choices must be given 14 days prior to booking date.

Please advise us of any dietary requirements at the time of booking. Terms & conditions apply.

To book, email: thejollysailorsouthsea@gmail.com Tel: 02392 295195

CHRISTMAS MENU FORM

This form is for one table of up to 10 people

Enjoy a Delicious Festive Meal and Entertainment. Available from Friday 20th November

2 courses £37 pp 3 courses £40 pp

Booking conditions: £10 deposit (non-refundable) required per person to confirm booking reservation. Full details of party leader required at point of booking. Full balances due and menu choices along with any dietary requirements required 2 weeks prior to date of booking. We will happily take menu choices as soon as you have them. Every endeavour will be made to meet your specific requirements, however we do serve the right to amend certain table allocations on the day.

Name of party organiser_____

Address_____

Contact No_____

E-mail address_____

Date/time of booking_____

No. of people in party_____

Dietary requirements_____

STARTER		MAIN		DESSERT	
Butternut Squash & Roasted Red Pepper Soup		Traditional Roast Turkey		Traditional Christmas Pudding	
Scotch Egg		Roast Sirloin of Beef £4 supplement		Strawberry Cheesecake	
Seafood Bruschetta		Roasted Salmon		Warm Homemade Chocolate Brownie	
Chicken Liver Pâté		Veg Shepherd's Pie		Cheese & Biscuits	

Total Deposit Paid @ £10 Per Head_____

Date deposit paid_____

THE JOLLY SAILOR | 54 CLARENCE PARADE | SOUTHSEA | HANTS | PO5 2EU

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