

Booking Form

Christmas Party Lunch Menu

Simply complete the booking form below and return with the appropriate deposit per person.

NAME

Butternut Squash Soup																				
Prawn, Crab, Salmon Salad																				
Chicken Liver Terrine																				
Honeydew Melon Fan																				
Skewered Chicken Fillets																				
Traditional Turkey Crown																				
Topside of Beef																				
Poached Salmon Fillet																				
Stilton Leek Wellington																				
Christmas Pudding																				
Profiteroles																				
Champagne Raspberry Torte																				
Apple Cinamon Pie																				
Chocolate Ice Cream Bombe																				

Organisers Name.....
 Company Name (if applicable).....
 Address.....

 Postcode..... Tel No.....
 Email.....
 No. in Party.....
 Preferred Time.....
 *Deposit enclosed/ paid £.....

Booking Form

Christmas Day Lunch Menu

Simply complete the booking form below and return with the appropriate deposit per person.

NAME

Carrot and Coriander Soup																				
Smoked Salmon																				
Melon																				
Duck and Port Terrine																				
Woodland Mushrooms																				
Traditional Turkey Crown																				
Roast Striploin of Beef																				
Baked Loin of Pork																				
Salmon Steak																				
Mediterranean Tart																				
Christmas Pudding																				
Dessert Board																				

Organisers Name.....
 Company Name (if applicable).....
 Address.....

 Postcode..... Tel No.....
 Email.....
 No. in Party.....
 Preferred Time.....
 *Deposit enclosed/ paid £.....

Booking Form

Boxing Day Menu

Simply complete the booking form below and return with the appropriate deposit per person.

NAME

Prawn Cocktail																				
Wild Mushroom Soup																				
Chicken Liver Parfait																				
Melon																				
Sauteed Mushrooms																				
Roasted Baby Poussin																				
Roast Loin of Pork																				
Roast Leg of Lamb																				
Stuffed Peppers																				
Christmas Pudding																				
Dessert Board																				

Organisers Name.....
 Company Name (if applicable).....
 Address.....

 Postcode..... Tel No.....
 Email.....
 No. in Party.....
 Preferred Time.....
 *Deposit enclosed/ paid £.....

Celebrate
CHRISTMAS



The Tower Arms

2 Thorney Lane South • Richings Park • Iver • SL0 9AE

Tel: 01753 652 624

Fax: 01753 650 558

email: claire@mclean-inns.com

www.mclean-inns.com

Christmas Party Menu

Available from Fri 20th November
Lunch £19.95 • Dinner £21.95 • Disco £26.95

~ STARTERS ~

Spiced Butternut Squash Soup
with truffle oil and toasted pumpkin seeds

Prawn, Crab and Smoked Salmon Salad
with citrus fruit segments and a baby leaf salad

Chicken Liver Terrine
with toasted brioche, onion chutney and mixed leaves

Chilled Honeydew Melon Fan
with a mixed berry compote and mint creme fraiche

Skewered Chicken Fillets
marinated in a plum and hoisin sauce with
carrot ribbons and spring onions

~ MAINS ~

Traditional Slow Roasted Turkey Crown
with sundried cranberry, sage and chestnut stuffing,
chipolata and bacon roll

Topside of Beef
in a mushroom, tarragon and bacon sauce

Poached Salmon Fillet
with vermicelli of crab pancakes, lobster bisque & baby asparagus

Stilton, Baby Leek and Walnut Wellington
served with shallot and red wine jus

~ DESSERTS ~

Traditional Christmas Pudding
with brandy sauce

Profiteroles
with chocolate sauce and chantilly cream

Champagne and Raspberry Torte
with white flaked chocolate

Bramley Apple and Cinammon Pie
with custard

White Chocolate Coated Ice Cream Bombe

~ TO FINISH ~

Fresh filter coffee and mince pies

Christmas Day Menu

£56.95 per person
Children under 12 £29.95
Discretionary prices for infants under 2 years.

~ STARTERS ~

Cream of Carrot and Coriander Soup
topped with carrot crisps and coriander leaves

Tower of Smoked Salmon, Crayfish and Lobster
with sauce marie-rose and lemon and lime salad

Parisienne of Ogen Melon
in a prosecco and mint jelly wrapped in parma ham with creme
fraiche flavoured with candied orange

Duck and Port Terrine
on toasted brioche with a fruit coulis and spring onion

Trio of Woodland Mushrooms
in a puff pastry case with a cream and roasted garlic sauce,
toasted pine nuts and tarragon leaves

~ MAINS ~

Traditional Slow Roasted Turkey Crown
with sundried cranberry, sage and chestnut stuffing,
chipolata and bacon roll

Roast Striploin of Beef
with freshly diced shallots and a tasty bourguignon sauce

Baked Loin of Pork
filled with an apricot and raisin stuffing serve with crispy
crackling and a calvados sauce

Chargrilled Salmon Steak
with sauteed oriental vegetable salad with oyster sauce and
topped with crushed prawn crackers

Mediterranean Vegetable Tart
in a sweet pastry case topped with roasted cous-cous and
served with a spiced gazpacho sauce

**All served with goosefat roasted potatoes and
buttered seasonal vegetables**

~ DESSERTS ~

Traditional Christmas pudding with brandy sauce
Selection of sweets from the Christmas dessert board

~ TO FINISH ~

Fresh filter coffee and mince pies

Boxing Day Menu

£21.50 per person

~ STARTERS ~

Prawn Cocktail
served with wholemeal bread and marie-rose sauce

Creamed Wild Mushroom Soup
topped with herb dumplings and truffle oil

Chicken Liver Parfait
on toasted brioche with onion chutney and toasted pine nuts

Sliced Ogen Melon
wrapped in parma ham with a mixed berry compote and
creme fraiche

Sauteed Field Mushrooms
on black pudding with roasted garlic,
hollandaise sauce and crispy pancetta

~ MAINS ~

Roasted Baby Poussin
with bacon rolls, chipolata and stuffing

Roast Loin of Pork
apple confit and crispy crackling

Roast Leg of Lamb
with mint sauce

Stuffed Peppers
filled with vegetable risotto and tomato jus

**All served with buttered seasonal vegetables, roast
potatoes and yorkshire pudding**

~ DESSERTS ~

Traditional Christmas pudding
with brandy sauce

Selection of sweets from the Christmas dessert board

~ TO FINISH ~

Fresh filter coffee and mince pies

How To Book Your Meal

We are taking Christmas party bookings
for dates from 20th November 2015. The
menu is available for parties of all sizes in
the bar areas, restaurant or function room.

Special Offer

Only £16.95 for a

3 Course

Festive Sunday Lunch

with an upgrade to half a bottle of
house wine per person for £5.00

The normal menu will be available throughout the
festive period (except for Christmas Day).
A non-refundable deposit of £10 per person for the
Christmas Party menu and £20 per person for the
Christmas Day menu secures your booking.

Please telephone first to confirm availability
for your required date and make a provisional
booking, then complete the booking form and
return with your deposit within 2 weeks. Your
menu selection is required 7 days before your
party date.

Please make cheques payable to Mclean Inns.
For deposits please ensure only one cheque per group.