

How To Book

To book your Christmas meal with us, just fill out the form on both sides of this sheet, and either bring it into the bar, email to enquiries@riflevolunteer.com. We ask for a £10 deposit per person which can be paid by card or cash.

Booking Date: _____

Arrival Time: _____ (food normally served approx. 30 minutes after arrival)

Number In Party: _____ (minimum 6 people)

First Name: _____

Surname: _____

Address: _____

Telephone: _____

Email: _____

Total Deposit Paid: _____

Please fill in the individual guest details on the reverse of this form. Once we have received your form we will email you to confirm the details of your booking.

Booking Form

Please write each guests name and tick their selections along with any dietary requirements

Guest Name

- Soup
- BBQ Belly Pork Bites
- Beef Tacos
- Vegan Tacos
- Cauliflower Wings
- Mushroom Arancini
- Roast Turkey
- Nut Roast
- Fish Pie
- Belly Pork
- Baked Salmon
- Confit of Duck
- Aubergine Parmigiana
- Christmas Pudding
- Cheesecake
- Tiramisu
- Lemon Tart
- Crème Brulee
- Cheeseboard

Dietary Requirements



Christmas Party Menu

2022



Rifle Volunteer,
St Ann's Chapel, Gunnislake, Cornwall, PL18 9HL
01822 851551

Available for parties between 6 and 24 people.
Pre order only

riflevolunteer.com

3 Course Christmas Party Menu

2nd December evening—23rd December (excluding Sundays)

2 Course—£20.00 3 Courses—£25.00 per person

Starters

Thai Sweet Potato Soup (v) (gf*) with crusty bread

BBQ Belly Pork Bites

Soft Shell Tacos filled with Beef Chilli and Cheese

or

Soft Shell Tacos filled with Vegan Mixed Bean Chilli and Vegan Cheese (vg)

Vegan Sticky Peanut Cauliflower Wings (vg) (gf)

Mushroom and Parmesan Arancini (v) with tomato and chilli chutney

Mains

Local Roast Turkey (gf*) with pigs in blankets, Yorkshire pudding, sage and onion stuffing, seasonal vegetables, garlic and thyme roasted potatoes and gravy

Homemade Nut Roast (v) with Yorkshire pudding, seasonal vegetables, garlic and thyme roasted potatoes and gravy

Fish Pie topped with cheesy mashed potato and served with seasonal vegetables

Slow Roasted Belly Pork with mashed potato, gravy and seasonal vegetables

Baked Salmon with Red Pepper and Chilli Sauce (gf) with new potatoes and salad

Confit of Duck (gf) with braised red cabbage, new potatoes and a red wine jus

Aubergine Parmigiana (vg) in a tomato sauce and topped with vegan cheese. Served with salad and new potatoes

Desserts

Traditional Christmas Pudding (gf*) with brandy sauce

Chocolate and Cointreau Cheesecake with clotted cream

Tiramisu with vanilla ice cream

Lemon Tart with clotted cream

Vanilla Crème Brulee (gf)

Cheeseboard (gf*) a selection of mature Cheddar, Cornish Blue and Brie Served with chutney and crackers—£3 supplement

(v) Vegetarian (gf) Gluten Free (gf*) Gluten Free with changes (vg*) Vegan with changes