| | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|
| Dessert | | | | | | | | | | | |
| Main | | | | | | | | | | | |
| Starter | | | | | | | | | | | |
| Name | | | | | | | | | | | |

**T&C's**

- **A non-refundable deposit of £5.00 per head, or full payment, will be required to secure this booking.**
- **Pre-Order Form will be required no later than 10 days before your booking.**
- **Offers will only apply if ALL party guests dine.**
- **Pre-Ordered Wine must be paid for in advance at the time of booking in order to qualify for 15% discount**

Please note, some of our dishes contain nuts, as such we cannot guarantee that any items prepared in our kitchen are free from nuts or other allergens. Should you have any allergies, intolerances or concerns please telephone us prior to ordering.

Sept 2016

# the Shed

steakhouse & grill

# Festive Party Menu

## Available from:

## 29th November 2016

## to 7th January 2017

**Open Tuesday to Saturday Evenings**
**5.30 til late**


4 Harbour Road
Seaton
Devon
EX12 2LS

**Tel: 01297 625926**

www.theshedsteakhouse.co.uk

Email: info@theshedsteakhouse.co.uk

**Main Course and Dessert**

£19.50

**3 Course Festive Menu**

£23.50

*To include a glass of mulled wine on arrival*

***** OFFERS *****

**FREE ENTRY TO OUR CHRISTMAS RAFFLE**

**Dine with us on a Christmas Party of 12 or more and receive a chance to win a £50.00 Shed Voucher**

**Book and dine with a group of 12 or more on a Tuesday, Wednesday or Thursday Evening and the Party Planner eats for FREE (not including drinks)**

**Pre-Order your wine (6 bottles or more) and get a 15% Discount**

**See T&C's**

**OPENING TIMES**

**Tuesday – Saturday**

**5.30pm till late**

**(last orders in the restaurant 9.30pm)**

**DON'T LEAVE IT TOO LATE!**
**PHONE NOW**
**TO BOOK YOUR PARTY**

# Tel: 01297 625926

## Pre-Booked Festive Party Menu

**** * * Mulled Wine On Arrival * * ****

### *Starters*

Cream of Roasted Tomato and Garlic Soup
with Herb Crouton (v)

Aromatic Confit Duck Roulade with Warm Cumberland Sauce
and Winter Slaw

Smoked Trout Fillet on a Carrot and Coriander Salad,
topped with Keta and a Tarragon Dressing

Melon Pearls set in Mulled Wine Jelly topped with Crème Fraiche (v)

### *Mains*

Chargrilled Turkey Steak, Spicy Chipolata wrapped in Bacon,
Roast Potatoes, Braised Red Cabbage, Roasted Root Vegetables
and Rich Turkey Gravy

Baked Loin of Atlantic Cod, Green Pea and Shallot
Crushed New Potatoes, topped with Mussels bound in a
White Wine and Garlic Cream Sauce

Chargrilled 10oz Flat Iron Steak (best served pink), with Roasted
Vine Tomatoes, The Shed's Own Chipped Potatoes, Roasted
Root Vegetables and a Creamy Peppercorn & Brandy Sauce

Beetroot Tortelloni, tossed with Stilton and Roasted Walnuts (v)

### *Desserts*

Christmas Pudding with Brandy Custard

Chef's Own Sticky Toffee Pudding
with Toffee Sauce and Vanilla Ice-Cream

Chargrilled Pineapple in Rum topped with
Granola and Coconut Ice Cream

A Palette of dairy Ice-Creams

Cut along line

| Name | Starter | Main | Dessert |
|---|---|---|---|
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |

Party Planners Name: .....

Party Planners Email: .....

Party Planners Tel No: .....

Date of Booking .....

No. of Guests .....