



CHRISTMAS DAY

A glass of Buck's Fizz on arrival

To start

Parsnip, carrot, cider and quinoa soup, root vegetable crisps (v)
Roast wood pigeon and toasted hazelnut salad, Oxsprings ham, quince jelly (n)
Golden and ruby beetroot, orange, red chicory, walnut salad (v, n)
Scottish langoustine and avocado cocktail, crisp breads

To follow

Lemon sorbet (v)

The main event

All served with goose fat roasted potatoes, honey roasted carrot and parsnips, spiced red cabbage to share
Crown of English Rose turkey, honey roasted gammon, pigs in blankets,
Brussels sprouts, seasonal stuffing, gravy
Gressingham duck breast, caramelised chicory, celeriac dauphinoise, griottine cherries
Red and white quinoa, iron bark pumpkin, toasted chestnuts, cranberry, winter green salad (v, n)
Dry aged fillet of British beef, braised shallots, wild mushrooms, celeriac purée, fondant potato
Pan roasted turbot, creamed leeks, peas, smoked bacon

Puddings to finish

Figgy pudding, brandy butter ice cream
Damson Bakewell tart, crème fraîche (n)
Chocolate brookie, vanilla ice cream
Mulled apple sorbet, pear purée, winter fruits, cinnamon crackers
Board of British isle cheese, quince jelly, seeded crackers (v)

4 courses £70

Children's portions are available for most dishes. Please ask for more details.

(v) Suitable for vegetarians. Fish dishes may contain small bones. Game dishes may contain shot.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

The Coopers Arms | 87 Flood Street | Chelsea | London | SW3 5TB
Tel: 020 7376 3120 | Email: coopersarmsevents@youngs.co.uk | www.coopersarms.co.uk
[Facebook.com/CoopersArmsChelsea](https://www.facebook.com/CoopersArmsChelsea) | [Twitter: @coopersarmsSW3](https://twitter.com/coopersarmsSW3)

CHRISTMAS DAY BOOKING FORM

To confirm your event with us, please complete, sign and return this form as soon as possible, along with your deposit payment. Alternatively, please call the pub and our team will take your booking and deposit payment over the phone. (Please ask for your deposit reference number and duplicate booking form if required).

Name _____ Company name (if appropriate) _____
Telephone _____
E-mail address _____
Time of event: _____ No. of guests: _____ Adults _____ Children _____
Drinks reception (if required) yes/no _____

SPECIAL REQUESTS

Please tell us if any of your guests have a food allergy or any special dietary requirements. Please tick if applicable.
Please give details:

Please let us know if there is anything we can do to help make your event extra special:

PRE-ORDERS please indicate number of each dish required

Total	Total	
ADULTS	CHILDREN	example for 7 guests
3	2	Crown of English Rose turkey, honey roasted gammon, pigs in blankets, Brussels sprouts, seasonal stuffing, gravy
2	0	Dry aged fillet of British beef, braised shallots, wild mushrooms, celeriac purée, fondant potato

TO START

- Parsnip, carrot, cider and quinoa soup, root vegetable crisps (v)
- Roast wood pigeon and toasted hazelnut salad, Oxsprings ham, quince jelly (n)
- Golden and ruby beetroot, orange, red chicory, walnut salad (v, n)
- Scottish langoustine and avocado cocktail, crisp breads

TO FOLLOW

- Lemon sorbet (v)

THE MAIN EVENT

- Crown of English Rose turkey, honey roasted gammon, pigs in blankets, Brussels sprouts, seasonal stuffing, gravy
- Gressingham duck breast, caramelised chicory, celeriac dauphinoise, griottine cherries
- Red and white quinoa, iron bark pumpkin, toasted chestnuts, cranberry, winter green salad (v, n)
- Dry aged fillet of British beef, braised shallots, wild mushrooms, celeriac purée, fondant potato
- Pan roasted turbot, creamed leeks, peas, smoked bacon

PUDDINGS TO FINISH

- Figgy pudding, brandy butter ice cream
- Damson Bakewell tart, crème fraîche (n)
- Chocolate brookie, vanilla ice cream
- Mulled apple sorbet, pear purée, winter fruits, cinnamon crackers
- Board of British isle cheese, quince jelly, seeded crackers (v)

COSTS

Deposit (£10 pp): £ _____ TOTAL (balance due by 1st December): £ _____

SIGN ON THE LINE

I would like to confirm my booking on 25/12/14. I authorise for my debit/credit card to be charged as above, and I have read and accepted the terms and conditions.

SIGNATURE

(Printed Name if emailing): _____ Date: / /

Terms and Conditions: Your booking is confirmed once we have received your signed booking form and deposit payment. We require a deposit of £10pp for all Christmas Day bookings. The deposit is fully refundable up to the 1st December, after this date it becomes non refundable. To confirm your booking the full balance is required by 1st December. Young & Co.'s Brewery, P.L.C. Riverside House, 26 Osiers Road, Wandsworth, London SW18 1NH Registered in England & Wales Company No. 32762.

OFFICE USE

Party Name:	Date: / /	Time of host arrival:	Time of guest arrival:	Time of departure:
Deposit due date:	/ /	£	Paid	Deposit Reference Number:
Final payment due date (date of event):	/ /	£	Paid	Event Coordinator Signature:



FESTIVE FEAST

To start

Wild mushroom, lentil and crème fraîche soup, root vegetable crisps (v)

Chicken liver parfait, caramelised onion chutney, sourdough toast

Golden and ruby beetroot, orange, red chicory, walnut salad (v, n)

Potted Devon crab, sourdough toast

The main event

All served with goose fat roasted potatoes, spiced red cabbage, honey roasted carrots, parsnips to share

Crown of English Rose turkey, pigs in blankets, Brussels sprouts, seasonal stuffing, gravy

Slow roasted belly of West Country pork, celeriac purée, cabbage and sprout fricassee

Red and white quinoa, iron bark pumpkin, toasted chestnuts, cranberry, winter green salad (v, n)

Poached salmon, roasted beetroot, celeriac, cranberry and mixed grain salad, mint crème fraîche

Puddings to finish

Figgy pudding, brandy butter ice cream

Chocolate brookie, vanilla ice cream

Mulled apple sorbet, pear purée, winter fruits, cinnamon crackers

Oxford Blue cheese, figs, honey, water biscuits (v)

2 courses £24.50 3 courses £29.50

Children's portions are available for most dishes. Please ask for more details.

(v) Suitable for vegetarians. Fish dishes may contain small bones.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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FESTIVE FEAST BOOKING FORM

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Name _____ Company name (if appropriate) _____

Telephone _____

E-mail address _____

Date of event: d d / m m Time of event: _____ No. of guests: _____ Adults _____ Children _____

Drinks reception (if required) yes/no _____

SPECIAL REQUESTS

Please tell us if any of your guests have a food allergy or any special dietary requirements. Please tick if applicable.
Please give details:

Please let us know if there is anything we can do to help make your event extra special:

PRE-ORDERS please indicate number of each dish required

Total Total

ADULTS CHILDREN

example for 7 guests

3 2 Crown of English Rose turkey, pigs in blankets, Brussels sprouts, seasonal stuffing, gravy
2 0 Slow roasted belly of West Country pork, celeriac purée, cabbage and sprout fricassee

To start

- Wild mushroom, lentil and crème fraîche soup, root vegetable crisps (v)
- Chicken liver parfait, caramelised onion chutney, sourdough toast
- Golden and ruby beetroot, orange, red chicory, walnut salad (v, n)
- Potted Devon crab, sourdough toast

The main event

- Crown of English Rose turkey, pigs in blankets, Brussels sprouts, seasonal stuffing, gravy
- Slow roasted belly of West Country pork, celeriac purée, cabbage and sprout fricassee
- Red and white quinoa, iron bark pumpkin, toasted chestnuts, cranberry, winter green salad (v, n)
- Poached salmon, roasted beetroot, celeriac, cranberry and mixed grain salad, mint crème fraîche

Puddings to finish

- Figgy pudding, brandy butter ice cream
- Chocolate brookie, vanilla ice cream
- Mulled apple sorbet, pear purée, winter fruits, cinnamon crackers
- Oxford Blue cheese, figs, honey, water biscuits (v)

COSTS

Bar Tab (if required): £ _____

Deposit (£10 pp): £ _____

TOTAL (left to pay on event date): £ _____

SIGN ON THE LINE

I would like to confirm my booking on the date above. I authorise for my debit/credit card to be charged as above, and I have read and accepted the terms and conditions.

SIGNATURE

(Printed Name if emailing): _____

Date: / /

Terms and Conditions: Your booking is confirmed once we have received your signed booking form and deposit payment. Deposit payments will go towards any minimum spend requirement. We require a deposit of £10pp for all Christmas bookings. The deposit is fully refundable up to 14 days prior to the date of your event, after this date we're afraid it becomes non refundable. The balance is required on the day of your event. On arrival we will ask you for a card to act as a guarantee against any minimum spend requirement. We ask that you confirm the final number of people attending your event at least 5 days before your booking for ordering purposes. Please note that this will be the number charged to your final food bill. Young & Co.'s Brewery, P.L.C. Riverside House, 26 Osiers Road, Wandsworth, London SW18 1NH Registered in England & Wales Company No. 32762.

OFFICE USE

Party Name: _____

Date: / /

Time of host arrival: _____

Time of guest arrival: _____

Time of departure: _____

Deposit due date: / /

£ _____

Paid

Deposit Reference Number: _____

Final payment due date (date of event): / /

£ _____

Paid

Event Coordinator Signature: _____