BOOKING FORM

Simply complete the Z							
booking form below and return with the appropriate							
deposit per person							
Dishes							
Salmon Terrine							
Pâté de Campagne							
French Onion Soup							
Hummus							
Baked Camembert							
Turkey Ballotine							
Butternut Squash Wellington							
Seafood Vol au Vent							
French Duo							
Lamb Shank							
Cheese Platter for One							
Christmas Pudding							
Ice Cream or Sorbet							
Choice from our bakery							
Coffee & Mince Pie (included)							
Organicar's Names							
Organiser's Name:							
Company Name: (if applicable)							
Address:							
ridicos.							
	Post	code:					
Email:							
Telephone Number:							
Date of Function:							
							_
No. in Party:							
Droformad Times							
Preferred Time:							
Deposit enclosed: £							

Food Allergies & Intolerances: Please speak to our staff about the ingredients in your meal, when placing your order. Thank you. 50% non-refundable deposit required when booking.

Outstanding balance to be paid with pre-order, 10 days before date of meal.















Served from 1st December, up to and including Christmas Eve



2 Courses £25 3 Courses £30

Including coffees and mince pies



GAME COCK

The Green, Austwick, Lancaster, LA2 8BB Tel: 01524 251226 www.gamecockinn.co.uk • @TheGameCockInn











Homemade Salmon Terrine gf Scottish smoked salmon terrine with vodka, lemon and dill mayo and homemade bread & butter

Homemade Pâté de Campagne gf

Coarse pork pâté served with homemade bread & butter and gherkins

French Onion Soup v ve gf

Served with croûtons, grûyère cheese and homemade bread & butter

Hummus, Pickled Red Onion and Pomegranate Seeds ve Served on a sourdough flatbread

French Baked Camembert v gf

Topped with chestnuts, caramelised red onions, crispy onions, served with sourdough flatbread dippers

MAIN COURSE

Turkey Ballotine

Turkey crown with a chestnut stuffing ballotine, pigs in blankets, mashed potatoes, roast potatoes, mashed carrots and swede, brussels sprouts, honey roast parsnips and turkey jus

Butternut Squash, Almond and Lentil Wellington v ve Served with all the above trimmings excluding the pigs in blankets and mashed potatoes - served with homemade vegan gravy

Seafood Vol au Vent

Cod, salmon, smoked haddock, hake and prawns in a creamy lobster bisque sauce, served in a filo pastry vol au vent with green beans and sautéed new potatoes

French Duo gf

Your chance to try two of our favourite French dishes, traditional beef bourguignon and poulet à la moutarde served with creamy potato gratin

Lamb Shank gf

Slow braised lamb shank in a rosemary and red wine gravy. Served with creamy potato gratin (available evenings only)

DESSERTS

Continental Cheese Platter for One
Christmas Pudding with Brandy Sauce ve gf
2 scoops of Luxury Dales Ice Cream or Sorbet ve gf
Choose a dessert from our in house bakery ve gf

Followed by coffee and mince pies

