

BOOKING FORM

Booking Name*:

Address*:

Postcode*:

Tel*:

Mob*:

Email*:

Date*:

Time*:

No. of guests*:

Please write the number wanted for each meal below

STARTERS

Breaded Brie and Cranberry

Prawn and Avocado Salad

Heritage Tomatoes

Roasted Sweet Potato Soup

Pork, Apple & Calvados Pâté

MAINS

Butter Roasted Turkey

Sirloin of Beef

Honey Glazed Pork Belly

Melty Mushroom Wellington

Filletted Sea Bass

DESSERTS

Mini Trifles

Profiteroles

Christmas Pudding

Chocolate Orange Slice

Raspberry and White Chocolate Cheesecake

3 courses £29.95 per head

*Merry Christmas
and a
Happy New Year*

The Ship at Southfleet
Red Street, Southfleet,
Kent DA13 9NS

Tel: 01474 833238

Email: Bookings@shipatsouthfleet.co.uk

www.shipatsouthfleet.co.uk



ship@southfleet

The Ship Inn
SOUTHFLEET

Tel: 01474 833238

FORTHCOMING EVENTS

NOVEMBER

- Sat 2nd **Bonfire Night**
Thurs 7th **Quiz Night**
Thurs 21st **Pie Night**
Sat 30th **Live Music**

DECEMBER

BOOKING RECOMMENDED

- Sun 1st **Lights On**
Thurs 5th **Christmas Quiz**
Sat 14th **Dinner with Father Christmas**
Live music with UnderCover
Sat 21st **Dinner with Father Christmas**
DJ Shaun - 80s Vinyl
Tues 24th **Christmas Eve**
Christmas Carols with
Southfleet Choir
Wed 25th **Christmas Day**
Open for drinks 12 - 3
Open for Food 12 - 6
Thurs 26th **Boxing Day**
Brass Band 2-3pm
Tues 31st **New Years Eve Party** (Ticket only)

DON'T FORGET

- Cod and Chips £6.00 every Friday**
Breakfast every Saturday 9.30 - 11.30am
Bottomless Afternoon Tea for just £25.00pp
(Just book 3 days in advance)

Email: Bookings@shipatsouthfleet.co.uk

We have lots of additional events planned,
so please follow us on Facebook
or watch the boards for more information.

 [ship@southfleet](https://www.facebook.com/ship@southfleet)

CHRISTMAS FAYRE MENU

£29.95 PER HEAD

STARTERS

Breaded Brie and Cranberry (V)

Brie Wedges in Panko Breadcrumbs on a Bed of Cranberry Compote

Prawn and Avocado Salad

Topped with a Crevette

Heritage Tomatoes (V)

With Basil Pesto and Whipped Goats Cheese

Roasted Sweet Potato Soup (V)

With Pistachio, Orange and Mint Salsa served with Crusty Bread

Pork, Apple & Calvados Pâté

Smooth Pâté with Pork, Chicken & Pork Liver, Apple & Calvados

MAIN EVENT

Butter Roasted Turkey

Sirloin of Beef

Honey Glazed Pork Belly

Melty Mushroom Wellington (V)

Filleted Sea Bass

On a Bed of Crushed New Potatoes and Spinach Served with Tender Stem Broccoli

All Served with Roasted Potatoes, Carrots, Parsnips and Winter Greens

THE FINALE

Mini Trifles

Profiteroles

Christmas Pudding

Chocolate Orange Slice

Raspberry and White Chocolate Cheesecake

All Served with Custard, Cream, Ice Cream or Brandy Cream

AND RELAX...

Tea or Coffee followed by a Mince Pie

If you have any specific dietary requirements (vegan, gluten free, dairy free etc.) we can accommodate accordingly/provide alternatives to suit