

## Booking Form

All Bookings should be made by telephone, or in person and be confirmed on this booking form, which should be returned with the appropriate deposit within 14 days.

**£5.00 per person**  
**£10.00 Christmas Day**

### The Parrs Wood

356 Parrs Wood Road Manchester Didsbury M20 6JD  
T: 0161 445 1783 E: email@theparrswoodinn.co.uk

## Booking Information

Name/Party Name:

Contact Name:

Address:

Postcode:

Tel: Mob:

Booking Date:

Lunch  Dinner  *Please tick box applicable*

Number of Persons:

Deposit Enclosed: £

**All Deposits are non-refundable**  
The full balance to be paid two weeks prior to the function date please

### ALLERGY INFORMATION

Some of our dishes may contain one or more of the following: gluten, crustaceans, molluscs, eggs, celery, mustard, fish, peanuts, nuts, soybeans, milk, mustard, sesame, lupin and sulphur dioxide, and have been prepared in an environment where these may be present.

If you have an allergy to any of the above please ask your server for further advice.

## Pre Order Form

Date	Lunch / Dinner		
	Starter	Main	Dessert
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			



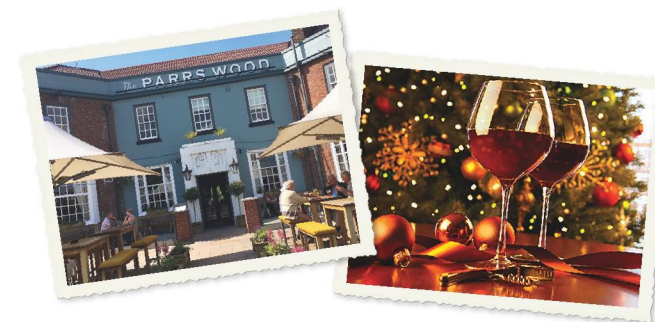
At the Parrs Wood we pride ourselves in delivering a great customer experience within our newly refurbished pub.

We provide a relaxed ambient atmosphere in which to enjoy our freshly prepared homemade food. A choice of British pub classics and dishes from around the world.

You will be sure to find the perfect accompaniment to our delicious food on our extensive wine list, our finest cask ales or our well stocked bar of beers and spirits.

Rui, Grainne and The Team will take this opportunity to offer you a warm welcome through out this festive season and into the New Year.

Merry Christmas & the Happiest New Year, to all our customers new and old.



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# The PARRS WOOD



## CHRISTMAS MENU • 2019 •

"All at The Parrs Wood  
wish our customers a very Merry Christmas  
and a Happy and Prosperous New year"

0161 445 1783

www.theparrswoodinn.co.uk

## Pre Christmas Lunch

### Starters

#### Homemade Leek & Potato Soup

#### Insalata Cesare Di Pollo

Baby gem leaves, tossed with grilled chicken, croutons and parmesan shavings in a light Cesare sauce.

#### Funghi Ripieni (V)

Mushrooms filled with garlic, parmesan, parsley and breadcrumbs, baked with a creamy cheese and tomato sauce.

### Mains

#### Cheshire Turkey Crown and Honey Roast Ham

Served with pigs in blankets, apricot and cranberry stuffing, carrots, Brussels sprouts, new potatoes, roast parsnips and goose fat roast potatoes.

#### Rump Steak

Cooked to your liking with roast tomato, mushrooms, onion rings and homemade chips.

#### Fillet of Salmon

Fresh salmon fillet poached and served with hollandaise sauce and seasonal vegetables.

#### Ricotta and Spinach Tortellini (V)

Pasta parcels filled with ricotta and spinach, cooked with a creamy blue cheese sauce.

### Desserts

#### Traditional Christmas Pudding

Served with brandy sauce.

#### Apple & Mixed Berry Crumble

Served with custard.

#### Hot Chocolate Fudge Cake

Served with ice cream

Tea or Coffee  
with Mince Pies

Adults £14.95

## Pre Christmas Dinner

### Starters

#### Homemade Roast Tomato and Basil Soup

#### Terrina Casalinga

A smooth chicken liver and Brussels pate with mixed leaves, winter fruit coulis and crispy bread.

#### Melanzane Parmigiana

Baked aubergines with tomato, mozzarella, basil and parmesan.

### Mains

#### Cheshire Turkey Crown and Honey Roast Ham

Served with pigs in blankets, apricot and cranberry stuffing, carrots, Brussels sprouts, new potatoes, roast parsnips and goose fat roast potatoes.

#### Bistecca Diana

Sirloin steak tenderised, cooked in a piquant sauce with shallots, mushrooms and brandy cream sauce, served with homemade chips.

#### Seabass with King Prawns

Seared seabass fillet with king prawns, served on crushed potatoes and grilled Mediterranean vegetables.

#### Peperoni Ripieni (V)

Pimento filled with continental style couscous, topped with vegetarian/vegan cheese.

### Desserts

#### Traditional Christmas Pudding

Served with brandy sauce.

#### Apple & Mixed Berry Crumble

Served with custard.

#### Homemade Lemon & Lime Cheesecake

Served with ice cream.

#### Cheese & Biscuits

Tea or Coffee  
with Mince Pies

Adults £20.75

## Christmas Day

### Soup

French Onion Soup  
with a Gruyere cheese crouton

### Starters

#### Chicken Liver Pate

with orange zest, served with toasted bread.

#### Gamberi in Padela

Large prawns pan-fried in garlic butter, chilli, cherry tomatoes, parsley and a touch of white wine, served on toasted bread.

#### Smoked Salmon

Finely sliced smoked salmon cornets filled with cream cheese and chive, served with leaves, cucumber and wholemeal bread, butter.

### Mains

#### Roast Cheshire Turkey and Honey Roast Ham

#### Roast Duck

Crispy duck with orange brandy sauce.

#### Baked Salmon and King Prawns

with a seafood bisque.

#### Stuffed Roasted Aubergine

with red pepper couscous  
and topped with double Gloucester cheese.

*Roasts are served with; Pigs in blankets, apricot and cranberry stuffing, chantenay carrots, baby snap peas, Brussels sprouts with bacon and chestnuts, new potatoes with butter and goose fat roasted potatoes.*

### Desserts

#### Traditional Christmas Pudding

Served with brandy sauce.

#### Homemade Rum & Raisin Bread & Butter Pudding

Served with custard.

#### Homemade Winterberry Cheesecake

Served with ice cream.

#### Black Forest Gateaux

Served with fresh cream.

#### Cheese & Biscuits

Tea or Coffee  
with Mince Pies & Chocolate

Adults £60.00



## Cold Buffet Party Package

### Assorted Sandwiches

Turkey and cranberry, roast ham, tuna mayo, cheese and onion, egg and cress

### Quiches

### Sausage Rolls

### Pork Pies

### Chicken Drumsticks

### Chips

### Mince Pies

### Tea and Coffee

£12.95 per person

Only available for more than 20 people  
and must give 48 hours notice.