



Dear Customer,

Thank you for your enquiry about Christmas bookings at The Snowdrop Inn. We will be decorating our upstairs area in suitably festive fashion throughout December and we are now taking reservations for Christmas parties.

I have enclosed a copy of our Christmas Menu along with a booking form. Because all our food is hand-cooked to order, it would help us greatly, to ensure that your party runs smoothly, if you could return it along with your deposit.

Our chef, Dominic McCartan, have put together a menu that focuses on the best of local produce. All our meat is humanely reared on local farms using traditional and time-honoured methods of animal husbandry. We are pleased to include turkey from Holmansbridge Farm, who you may know from Lewes Farmers' Market, as a deliciously traditional Christmas roast. From the local game to the fine selection of Sussex cheeses on our cheese board, we have put together a sumptuous feast of all the very best that South East England has to offer.

We have searched for dishes, traditional and modern, that capture the essence of the festive season. We aim to provide your party with the best of home-cooked, seasonal fayre and a fine selection of wines, beers and spirits. You provide the good cheer and sit back, enjoy, and leave the rest to us.

The Christmas Menu is available between 12 noon and 6:00 pm and from 7:00 pm throughout December. We have aimed to provide a menu that is exciting and diverse with something for everyone's palette but if you or any members of your party have any special dietary requirements, please get in touch and we will do our utmost to accommodate you.

We can accommodate parties of up to 45. In the case of smaller parties, a number of groups may be catered for simultaneously.

All parties need to pre book their menu choices and the menu is set and not a la Carte. No reservations can be taken after 8:30 pm and afternoon parties will be asked to vacate the dining room by 6:00pm.

A discretionary service charge of 10% (£1.99 per person) will be added to the bill.

We reserve the right to use booked tables if any party fails to show up half an hour after the expected time.

The Snowdrop Inn (McCartan's Ltd)

119 South Street, Lewes, East Sussex BN7 2BU

Tel: 01273471 018

Email: tony@eatsussex.co.uk

VAT Registration No: 972 4794 75

A non-refundable £10 per head deposit is payable with the return of the completed booking form. This deposit will be deducted from the bill on the day. Please return your booking form and deposit as soon as possible in order to secure confirmation. We reserve the right to offer your date to other parties until your deposit has been received.

Please be aware that cancellations can be accepted no later than 48 hours prior to your booking. After this time the remainder of the booking balance (minus the service charge) becomes payable.

Please ensure that we have a contact number for you that can be reached after 6.00pm.

May we take this opportunity to wish all our customers a Merry Christmas and a Happy, Safe and Prosperous New Year.

Yours faithfully,

Tony Leonard & Dominic McCartan

Proprietors
The Snowdrop Inn

The Snowdrop Inn

Christmas Menu 2011

Mulled Wine / Prosecco / Ginger Cordial

Selection of Breads

Rabbit Terrine with Spiced Apple Chutney & Toast
Soup of the Day (V)
Crayfish Tail Marie Rose
Lewes Smoked Salmon & Gravavlax with Sweet Mustard Dressing &
Cucumber Pickle
Apple, Beetroot & Walnut Salad with Sweet Mustard Dressing (Ve)

Roast Holmansbridge Turkey & Bridge Farm Ham with Forcemeat
Stuffing
Braised Venison with Roasted Shallot Gravy
Two Cuts of Roast Pork with Apple Sauce
Chestnut & Cranberry Nut Wellington (V)
Vegan Shepherds' Pie (Ve)

*All served with Roast Potatoes, Honey-roast Parsnips, Brussel Sprouts,
Braised Red Cabbage with Bramley Apple and Glazed Carrots (or Roast
Parsnips & Steamed Carrots for Ve option).*

Christmas Pudding & Brandy Butter (V also available)
Banoffi Pie (V)
Goosey Chocolate Brownie & Ice Cream (V)
Christmas Fruit Salad with Tangerine Sorbet (Ve)
Cinnamon Poached Pear & Blackberry Sorbet (Ve)
Sussex Cheeseboard (V)

Coffee & Pettit Fours

£24.95 per person
(V): Vegetarian (Ve): Vegan

Christmas 2011 Booking Form

Date Booking:	
Time:	
<p>Please note the following: <i>Christmas Menu available 12 noon to 6.00 pm and from 7.00 pm. Afternoon parties to vacate by 6.00 pm. Latest evening booking to be seated by 8.30pm.</i></p> <p>Booking Terms / Conditions: <i>Bookings become confirmed / secure once a non-refundable £10.00 per head deposit has been received.</i></p> <p>Cancellations: <i>Cancellations can be accepted no later than 48 hours prior to the booking date and time. After this time the balance (minus the service charge) for the booking will become payable.</i></p>	
Number of People Attending: (max 45)	

Christmas Party Organiser's Details:

Name:	
Organisation:	
Tel: (Day)	
Tel: (Evening)	
Fax:	
Email:	
Address:	

Menu Choices:

In order for us to serve you and your party in good time, please indicate your menu choices in advance:

Menu Selection	First Name(s) of Person / People Requesting Each Dish:
Starters	
Rabbit Terrine	
Soup of the Day (V)	
Crayfish Tail Marie Rose	
Smoked Salmon & Gravdlax Salad	
Apple, Beetroot & Walnut Salad (Ve)	
Main Courses	
Roast Turkey & Ham with Forcemeat Stuffing	
Braised Venison	
Two Cuts of Roast Pork	
Chestnut & Cranberry Nut Wellington (V)	
Vegan Shepherds' Pie (Ve)	
Desserts	
Christmas Pudding & Brandy Butter (Please state if Vegetarian)	
Banoffi Pie (V)	
Christmas Fruit Salad with Tangerine Sorbet (Ve)	
Goey Chocolate Brownie & Ice Cream (V)	
Cinnamon Poached Pear & Blackberry Sorbet (Ve)	
Sussex Cheeseboard (V)	

Key: V – dish is suitable for Vegetarians. Ve – dish is suitable for Vegans.