

Booking Form

Please fill in your details below and return within seven days of your initial booking together with a non refundable deposit of £10 per person. Pre orders are required at least one week prior to the party date.

Contact Name: Company / Party Name:

Address: Postcode:

Daytime Tel: Mobile Tel:

Email: Event Date:

Total guests: I / We enclose a deposit for £:

Please provide details of any special dietary requirements:

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If you wish to pay by credit or debit card please call us on 01234 846223 with your card details. Please make cheques payable to: 'Box End Park Ltd'. Note we require one payment per table for deposits. Full payment for the final attending numbers must be paid two weeks prior to the booking date. Any cancellations less than one week prior to the date cannot be refunded.

Please tick box to confirm you have read and accept the terms and conditions of booking.

Please indicate what meals you require below or alternatively email the orders to corner5@boxendpark.com (please note we do not accept pre orders over the phone.)

Christmas Menu Quantity

STARTERS

Cauliflower Soup
Beetroot Cured Salmon
Leek & Applewood Tart
Melon & Prosciutto
Chicken Terrine
King Prawn Bruschetta

MAIN PLATES

Roast Turkey
Butternut Squash Rigatoni
Bacon Chop
Duck Leg
Grilled Sea Bass
Sweet Potato Casserole
Beef Burger

DESSERTS

Eton Mess
Baileys Tiramisu
Pear Crumble
Chocolate Orange Tart
Christmas Pudding

Christmas Menu (Parties 20+) Quantity

STARTERS

Cauliflower Soup
Beetroot Cured Salmon
Leek & Applewood Tart
Chicken Terrine

MAIN PLATES

Roast Turkey
Duck Leg
Grilled Sea Bass
Sweet Potato Casserole
Beef Burger

DESSERTS

Eton Mess
Pear Crumble
Chocolate Orange Tart
Christmas Pudding



Wishing you a

Merry
Christmas
at Corner 5

2023 Christmas Menu



Christmas Menu

For tables of up to 20 guests

Starters

Lightly Spiced Cauliflower Soup (VE) (GFA)
with toasted seeds, rustic bread.

Beetroot Cured Salmon (GFA) (DFA)
with horseradish crème fraiche, cucumber salad,
beetroot puree, sourdough.

Leek & Smoked Applewood Tart (GF)
with pickled onions, toasted walnuts, balsamic.

Melon & Prosciutto (GF) (DFA)
with baby mozzarella, grapefruit, chilli oil, basil,
toasted pistachios.

Chicken, Bacon & Cranberry Terrine (DF) (GFA)
with apple chutney, cornichons, sourdough.

King Prawn, Tomato & Chilli Bruschetta (DF) (GFA)
with herb oil and baby basil.

Main Plates

Roast Turkey (GF) (DFA)
with sausage meat stuffing, roast potatoes, honey
roast vegetables, sprouts, pigs in blankets, gravy.

Roasted Butternut Squash Rigatoni (DFA)
with sage, tomatoes, toasted pine nuts, Parmesan.

Chargrilled Bacon Chop (GF) (DFA)
with bubble & squeak crushed potatoes, baby leeks,
creamy mustard & cider sauce.

Slow Cooked Duck Leg (GFA) (DFA)
with potato & mustard croquettes, spiced red
cabbage, ginger & honey carrots, gravy.

Grilled Sea Bass (GF) (DF)
with lentil, potato & spinach curry, roasted
cauliflower, crispy shallots.

Sweet Potato, Chickpea & Spinach Casserole (VE) (GFA)
with fresh herb couscous, pita bread.

Double Stack Beef Burger (GFA) (DFA)
with Swiss cheese, bacon,
mustard mayo, pickle, fries.

Desserts

Black Forest Eton Mess (V) (GFA)
with meringue, brownie chunks, cherry compote,
berries.

Baileys Tiramisu (V)
with toasted hazelnuts, chocolate shavings.

Vanilla & Ginger Pear Crumble (VE) (GF)
with vanilla ice cream.

Chocolate Orange Tart (V)
with chocolate truffles, poached clementine, chantilly
cream.

Christmas Pudding (V)
with spiced rum custard.

Cheese Plate (Supplement £2.00)
Mature Cheddar, Brie, Smoked Applewood, Goats
cheese, Selection of crackers and fruit chutney.

Vegetarian (V)

Gluten Free Adaptable (GFA)

Vegan (VE)

Dairy Free (DF)

Gluten Free (GF)

Dairy Free Adaptable (DFA)

Christmas Party Menu

For tables of 20+ guests

Starters

Lightly Spiced Cauliflower Soup (VE) (GFA)
with toasted seeds, rustic bread.

Beetroot Cured Salmon (GFA) (DFA)
with horseradish crème fraiche, cucumber salad,
beetroot puree, sourdough.

Leek & Smoked Applewood Tart (GF)
with pickled onions, toasted walnuts, balsamic.

Chicken, Bacon & Cranberry Terrine (DF) (GFA)
with apple chutney, cornichons, sourdough.

Main Plates

Roast Turkey (GF) (DFA)
with sausage meat stuffing, roast potatoes, honey
roast vegetables, sprouts, pigs in blankets, gravy.

Slow Cooked Duck Leg (GFA) (DFA)
with potato & mustard croquettes, spiced red cabbage,
ginger & honey carrots, gravy.

Grilled Sea Bass (GF) (DF)
with lentil, potato & spinach curry, roasted cauliflower,
crispy shallots.

Sweet Potato, Chickpea & Spinach Casserole (VE) (GFA)
with fresh herb couscous, pita bread.

Double Stack Beef Burger (GFA) (DFA)
with Swiss cheese, bacon,
mustard mayo, pickle, fries.

Desserts

Black Forest Eton Mess (V) (GFA)
with meringue, brownie chunks, cherry compote,
berries.

Vanilla & Ginger Pear Crumble (VE) (GF)
with vanilla ice cream.

Chocolate Orange Tart (V)
with chocolate truffles, poached clementine, chantilly
cream.

Christmas Pudding (V)
with spiced rum custard.

Cheese Plate (Supplement £2.00)
Mature Cheddar, Brie, Smoked Applewood, Goats
cheese, Selection of crackers and fruit chutney.

Book your Christmas at Corner 5 today!

Christmas Party Menu:
2 courses £29.95 or 3 courses £35.95

Contact us on 01234 846 223 for all Christmas bookings and availability.