

# 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: ..... / We enclose a deposit for £: .....

Please provide details of any special dietary requirements: .....

.....

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](mailto: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) (V)  
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** (GFA) (DF)  
with sausage meat stuffing, roast potatoes, honey  
roast vegetables, sprouts, pigs in blankets, gravy.

**Roasted Butternut Squash Rigatoni** (V) (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 steamed basmati rice, 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)** (V)  
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) (V)  
with pickled onions, toasted walnuts, balsamic.

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

## Main Plates

**Roast Turkey** (GFA) (DF)  
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 steamed basmati rice, 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)** (V)  
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 or email [Corner5@boxendpark.com](mailto:Corner5@boxendpark.com) for all  
Christmas bookings and availability.