

<https://www.facebook.com/RobinHoodBarGrill>

Party Organiser.....

Contact number.....

Booking Date

remember we are not open Mondays and Tuesdays

Booking Time

Number of guests.....

No of highchairs required.....

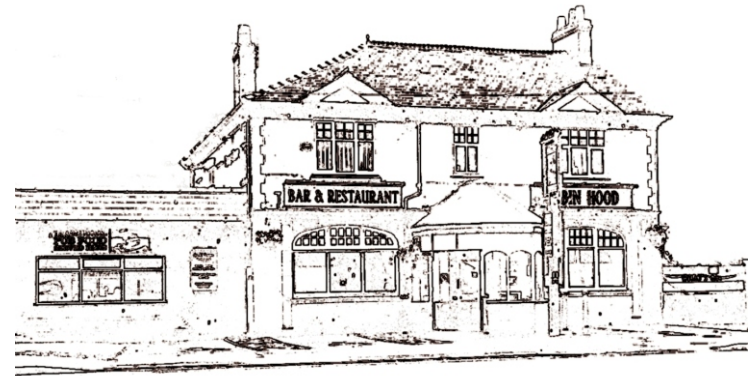
Special Requirements

Deposit (£5 per person minimum)

Thank you for your booking. Please advise your party that they should arrive prior to the booking time. All taxis to be booked no later than 11.45pm please.

The Robin Hood
St Helens Road, Leigh, Lancs WN7 3PA
01942 261313
www.restaurantsleigh.co.uk

December 2021 at The Robin Hood



*Crackers are Crackers!
4th year now we are not providing crackers at
this festive time. Not to be real party 'poopers'
but we buy them and it is all just rubbish that
just ends up on the floor and in the bin.*

Party Menu £14.50 lunchtime* £18.00 evening**

* Lunchtime bookings from 12noon until 2.00pm.

** Evening bookings from 4pm until 8.00pm

Festive Lunch Menu - £14.50

Available from 1st December until the 24th December
from 12 noon last booking 2.00

Roast Pumpkin & Root Vegetable Soup
Farmhouse Pate
with apple & cider chutney & ciabatta toasts
Prawn Cocktail
Creamy Garlic Mushrooms Bruschetta

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Traditional Roast Turkey
with all the trimmings
Baked Bacon Wrapped Chicken
with a creamy leek sauce
Slow Cooked Beef Brisket
with Yorkshire pudding & house gravy
Mushroom, Chestnut & Tarragon Pastry
with roasted potatoes & vegetables

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Christmas Pudding with brandy sauce
Chocolate Fudge cake
Apple & Winter Berry spiced crumble with custard

Festive Evening Menu - £18.00

Bookings available from 1st December until the 24th December
bookings taken from 4pm until 8.00pm

A glass of chilled Prosecco to start your evening

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Roast Pumpkin & Root Vegetable Soup
Prawn Cocktail
Farmhouse Pate
with apple & cider chutney & ciabatta toasts
Black Pudding, Haggis & Bacon Terrine
with honey & wholegrain mustard dressing
Creamy Garlic Mushroom Bruschetta

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Traditional Roast Turkey
with all the trimmings
roast & mashed potatoes, vegetables
Slow Cooked Beef Brisket
with Yorkshire pudding & house gravy
roast & mashed potatoes, vegetables
Sea Bass Fillets
with Garlic & Prawn butter sauce
Slow cooked Belly Pork
in a cider gravy served on bacon mash with fine beans
Mushroom, Chestnut & Tarragon Pie
bound with maris piper mash and topped with flaky pastry
roast & mashed potatoes, vegetables

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Christmas Pudding with brandy sauce
Chocolate Fudge cake
Apple & Winter Berry spiced crumble with custard
Cheese plate

Please use this as a menu pre booking by indicating the number of each dish for your party