



CHOPPING BLOCK

AT WALMGATE ALE HOUSE



Christmas Meal Confirmation & Deposit Form

To make a booking, please provide us with the following information:

- Booking Name / Organisation
- Organisers Name (if different from above)
- Contact Tel No
- Email address
- Date of Party
- Time of Arrival
- Number in Party

Reserving your table

This menu is designed for larger, prebooked parties – up to 130 covers. If you are a smaller party and wish to dine off this menu during the festive period, then please make us aware in your reservation notes.

Opening Days

Our regular hours are Wednesday from 5pm, and Thursday to Sunday from 12pm. We can open at other times for parties with a minimum food bill spend of £400.

Deposits – 1st-19th December

We will require a **deposit of £15 per head** for any parties of 12 or more booked on or between these dates. Please contact us on 01904 629222 to pay this over the phone or pay us a visit. Final numbers & deposits are required two weeks prior to the date of your booking. We reserve the right to retain deposits if your numbers do change after this date.

Timings

Parties arriving before 5pm will have the space reserved for 3 hours; parties arriving after 5pm will be reserved for 4 hours. Please be aware that some of our seating is accessed via our stairs. If you require any alternative arrangements, please let us know.

Pre-order

We do not insist on any party pre-ordering, as our servers are trained in serving larger groups efficiently. However, we do understand that some groups feel more comfortable ordering their food in advance.

If you choose to order in advance, we ask it is in the following format and sent to us electronically. We particularly ask for names of diners next to dishes to avoid any confusion on the day, and a total of each dish. A pre order template is available on request.

Name	Smoked Fish	Cauliflower	Pork Duo	Turkey	Seafood	Venison	Mush Bourguignon	Bouche de Noel	Frangipian	Xmas Pud	Cheese	Additional Info
Totals												

Please make any allergens/dietary requirements very clear & if in any doubt, give us a call & we can help you.

Please see menu on next page.

Christmas Menu 2026

3 Courses for £42.00

Including Christmas Crackers and Bread

Starters

Smoked Fish Rillettes served with pickled pears, and toasted bread

(V) Cauliflower Velouté served with toasted chestnuts, fried brussels sprouts and croutons

Duo of Pork - Crispy pork belly and boudin noir
served with bacon lardons, cider jus, red onion and dijon cream fraîche

Mains

Hand rolled turkey breast stuffed with sage and onion
Served with homemade gravy, roast potatoes and seasonal vegetables

Seafood Gratin - White Fish and Shellfish in a white wine and onion sauce with grilled
breadcrumbs and cheese. Served with new potatoes and seasonal vegetables

Venison Casserole - A hearty red wine stew with tender venison with carrots, mushrooms and
onion. Served with Pommes Puree

(V) Mushroom Bourguignon - a vegetarian version of a French Classic
Served with pommes puree

Desserts

(V) Bûche de Noël - a French chocolate cake log filled
with chocolate mousse and topped with chocolate ganache

(V) Apple and Almond Frangipane served with Ice cream

(V) Christmas Pudding and Brandy Custard

£5 supplement for a 3 Cheese Board

Ice Cream available upon request

Gluten Free, Dairy Free, and Vegan options available upon request

A 12.5% Discretionary Service Charge is added to every bill