

# Your Booking



Please check availability as soon as possible to avoid disappointment. In order to confirm your booking, just fill in the form below and bring it to the bar along with your deposit.

DATE: \_\_\_\_\_ TIME: \_\_\_\_\_

CONTACT NAME: \_\_\_\_\_

NUMBER IN PARTY: \_\_\_\_\_ ADDRESS: \_\_\_\_\_

\_\_\_\_\_  
POSTCODE: \_\_\_\_\_

TEL: \_\_\_\_\_

EMAIL: \_\_\_\_\_

## STARTERS

QTY


## MAIN COURSES

QTY


## DESSERTS

QTY


### TERMS & CONDITIONS

Christmas Menu available from 2nd December to 24th December.  
If you have specific food allergens and other intolerances please speak to a member of staff before choosing your dishes. All weights quoted are approximate, prior to cooking. Our menu descriptions do not list all ingredients. Whilst we take every care to preserve the integrity of our dishes to reduce the cross contamination, we must advise that these ingredients are handled in a multi-use kitchen environment either by our suppliers or at our prep stations and we unfortunately cannot guarantee allergen free dishes.

# Seasons Greetings

# Merry Christmas



COPPER BEECH,  
NEASHAM ROAD, DARLINGTON, DL1 4DH  
01325 462951

BOOKINGS NOW BEING TAKEN

# Christmas Fayre Lunch

Served 11am until 4pm  
Monday to Saturday  
Not available on  
Boxing Day or New years Day

£15.95

## MAINS

### HAND CARVED LOCALLY SOURCED TURKEY

Served with seasonal vegetables,  
Yorkshire pudding, pigs in blankets  
and stuffing

### SLOW ROAST TOPSIDE OF BEEF

Served with seasonal vegetables,  
Yorkshire pudding, pigs in blankets

### CHESTNUT ROAST (V)

A blend of rice, mushrooms,  
generously topped with tangy cranberries,  
crunchy pumpkin seeds & chestnut pieces.  
Served with roasted seasonal vegetables  
and a redcurrant and orange jus

## DESSERTS

TRADITIONAL  
CHRISTMAS PUDDING  
Served with Brandy Sauce

HOT CHOCOLATE FUDGE CAKE  
Served with Chantilly cream

VANILLA POD CHEESECAKE WITH A  
BLACK CHERRY KIRSCH COULIS

# Christmas Fayre

Served 11am until 8pm  
Monday to Saturday  
Not available  
on Boxing Day or New years Day

£20.95

## STARTERS

### CRAB AND SMOKED HADDOCK FISH CAKE

On a bed of creamed samphire  
and pea shoots

### CAPRESE SALAD

Buffalo mozzarella and Tomato with  
a pesto and balsamic glaze

### WARMING WINTER VEGETABLE BROTH

### FARMHOUSE PATÉ

Served with caramelised onion chutney

CHEDDAR AND CHORIZO BAKE  
Oven baked cheese and chorizo

SWEET POTATO FALAFEL BITE  
SERVED WITH MANGO CHUTNEY (GF, V)  
All served with continental bread rolls

## MAINS

### HAND CARVED LOCALLY SOURCED TURKEY.

Served with seasonal vegetables, Yorkshire  
pudding, pigs in blankets and stuffing

### SLOW ROASTED TOPSIDE OF BEEF

Served with seasonal vegetables,  
Yorkshire pudding, pigs in blankets

### SAMPHIRE SALMON

Salmon fillet on a bed of samphire,  
tomato and spinach. Served with  
roasted seasonal vegetables

### CRISPY PORK BELLY WITH COGNAC AND APPLE CIDER SAUCE

Served with creamy mashed potato and  
roasted seasonal vegetables

### CHESTNUT ROAST (V)

A blend of rice, mushrooms, generously  
topped with tangy cranberries, crunchy  
pumpkin seeds & chestnut pieces. Served  
with roasted seasonal vegetables and a  
redcurrant and orange Jus

## DESSERTS

TRADITIONAL CHRISTMAS PUDDING  
Served with Brandy Sauce

APPLE TART (VE)  
With salted caramel ice cream

PROFITEROLES  
With warm chocolate sauce

TARTE AU CITRON  
Served with blackcurrant sorbet

CHEESE BOARD  
Selection of cheese and biscuits