

Rettendon Lodge Events

Rettendon Lodge Events,
Burnham Rd, Battlesbridge,
Essex SS11 7QT

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Table bookings available online

Name of Reservation

Date _____
 Time _____
 No. of Guests Adults Children Total

Starters

	Adults	Children	G/F	Vegan	Total
Soup	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Duo of Cheese	<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>
Duck & Orange Parfait	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
Prawn Cocktail	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
Beetroot Salad	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
Scallops	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>

Main Course

Roast Turkey	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Roast Beef	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Haddock	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
Angus Burger	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lamb Shank	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
Wellington	<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>

Desserts

Christmas Pudding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
Profiteroles	<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>
Lemon Meringue	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
Irish Cream Torte	<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>
Strawberry & Prosecco	<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>
Truffle					
Cheese & Biscuits	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
Vegan Cheesecake	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>

* Please advise of any allergies when pre-ordering

Festive Menu

Starters

- Butternut Squash Soup**, topped with roasted pumpkin seeds served with a rustic cottage roll (G/F)
Duo of Fried Cheese, Breaded Brie & Camembert, finished with a warm port & cranberry compote (V)
Duck & Orange Parfait, served with onion chutney and toasted ciabatta (G/F)
North Atlantic Prawn Cocktail, Succulent cold-water prawns over crisp iceberg and mixed baby leaf lettuce, dressed in Marie Rose sauce & served with Granary Bread & Butter (G/F)
Beetroot Falafel Salad, served with a vegan mayonnaise and mint dressing (VG)
Pan Seared Wild Atlantic Scallops, on a bed of pea puree and topped with a Parma ham crisp (£2.50) supplement

Main Courses

- Traditional Hand Carved Roast Norfolk Turkey**, served with a Pig in Blanket, Duck fat roasted potatoes, Yorkshire pudding & seasonal vegetables(G/F)
Hand Carved Roast Topside of Beef, served with all the Trimmings (G/F) (vegan option available)
Roast Haddock with a Lemon & Dill Butter, Sauté Potatoes, Tender stem Broccoli & carrots (G/F)
Aberdeen Angus Burger Topped with Brie & Bacon, served with pigs in blanket roasted potato chips and a jug of gravy (G/F) (vegan option)
Braised Lamb Shank, in a wine & mint gravy, served on a Bed of Creamed Potatoes served with seasonal vegetables (£2.50 supplement) (G/F)
Mushroom Brie & Cranberry Wellington, served with roast potatoes tender stem broccoli & vegetarian gravy (V)

Desserts

- Classic Spiced Christmas Pudding**, filled with vine fruits served with a Rich Brandy Sauce or custard (GF)
Chantilly Cream Profiteroles, topped with a Chocolate Sauce
Lemon Meringue Pie, buttery pastry case filled with a sharp lemon filling topped with crunchy meringue (GF)
Malted Milk Irish Cream Torte, crunchy biscuit base, centred with soft baileys cream & milk chocolate truffle, topped with chocolate malted bulb & chocolate coated crispy pearls
Strawberry & Prosecco Truffle, vanilla sponge base topped with white chocolate & prosecco flavour truffle, finished with strawberry glaze, strawberry halves & a white chocolate decoration
Vegan Cheesecake, served with vegan ice cream
Cheese & Biscuits, Mature Cheddar, Creamy Brie, Crumbly Stilton served with an assortment of Biscuits & red Onion Chutney (GF) (£2.00 supplement)

Mon-Thur £19.95 (except tribute nights)

Fri-Sun £24.95 (£12.95 kids under 12)

All entertainment nights £29.95

*Gluten free option is available & please advise of any allergies when pre ordering

Festive deposits are non-refundable

A 10% service charge will be added to tables of 10 or more

All meals need to be pre ordered 14 days before your booking

Entertainment dates

- Thursday 8th Dec** - Go Town Gold Motown tribute
Friday 9th Dec - Live band, The Motivators
Sat 10th Dec Christmas party night - with DJ
Thursday 15th Dec - ABBA nation
Friday 16th Dec - Live band, Frog on a Rocket
All with 3 course festive meal £29.95
Sunday 18th Dec Christmas karaoke party night free entry

