

## Dates for Christmas Evenings 2018

Friday 30th November with DISCO	£29.50
Saturday 1st December with DISCO	£29.50
Wednesday 5th December without Disco	£19.95
Thursday 6th December without Disco	£19.95
Friday 7th December with DISCO	£29.50
Saturday 8th December with DISCO	£29.50
Wednesday 12th December without Disco	£19.95
Thursday 13th December without Disco	£19.95
Friday 14th December with DISCO	£29.50
Saturday 15th December with DISCO	£29.50
Wednesday 19th December with DISCO	£29.50
Thursday 20th December with DISCO	£29.50
Friday 21st December with DISCO	£29.50
Saturday 22nd December with DISCO	£29.50

Other dates are available on request for private parties.  
Please call for availability and personal requirements

*Please Return Completed Order forms to  
Timbers Restaurant, Blake House Craft Centre, Blake End,  
Braintree, Essex CM77 6RA*

*(pre-order Menu's to be returned minimum of two weeks prior  
to booking date*

*(Off A120 Between Braintree & Dunmow) Telephone: 01376 552553*

*(Menu correct at time of printing & could be Subject to Change)*

***WE WISH ALL OUR CUSTOMERS A VERY MERRY CHRISTMAS &  
A HAPPY NEW YEAR !***

## TIMBERS RESTAURANT CHRISTMAS PARTY NIGHTS 2018



*Set in a 17th Century Barn  
Blake House Craft Centre, Blake End,  
Braintree, Essex, CM77 6RA  
Off of the A120 between Braintree & Dunmow  
Tel: 01376 552553*

**FULLY LICENSED BAR & DANCE FLOOR**

*A Two Course Christmas Menu with Entertainment £29.50  
Midweek Two Course Menu without Entertainment £19.95*

*Arrival 7.00 - 7.30pm - Carriages 11.45pm*

**SEE INSIDE FOR CHRISTMAS MENU**

**&**

**MUSIC ENTERTAINMENT**

Merry  
Christmas!



### MAIN COURSE

#### **Traditional Roast Turkey**

*Roast Breast & Leg of Turkey with Sage & Onion Stuffing,  
Pigs in Blankets & Homemade Gravy*



#### **Timbers Famous Roast Beef**

*Roasted Silverside of Beef with Homemade Yorkshire Pudding  
& Red Wine Gravy*

#### **Confit Duck Leg**

*Slow Cooked Duck Leg Finished With a Sweet Plum Sauce*

#### **Poached Salmon Fillet**

*Complimented With a Homemade Orange & Cranberry Sauce*

#### **V Homemade Mushroom Stroganoff**

*Served on a Bed of Rice*

#### **V Brie, Mushroom, Cranberry & Hazelnut Wellington**

*Encased in Puff Pastry & Served With Vegetarian Gravy*

*All main courses are served with Crispy Roast Potatoes & Seasonal Vegetables.*

*(All of the Above Can Be Made Gluten Free With The Exception of The Brie Wellington)*

### DESSERTS

*Christmas Pudding Served with Brandy Sauce*

*Chocolate Lumpy Bumpy & Fresh Cream*

*Raspberry & Hazelnut Meringue Roulade*

*Lemon Cheesecake & Fresh Cream*

*Warm Caramel Apple Pie & Ice Cream*

*Fresh Fruit Salad*



*Followed by*



**FRESH FILTER COFFEE & CHOCOLATE MINTS**

