

Book your Christmas Party with us online today



Simply scan the QR code or visit www.britishgardencentres.com/events then select your centre of choice, then make your booking.

Alternatively you can book your festive table by phone, popping into your chosen centre or by posting the form below to the Restaurant Manager.

If you don't book online, a £5.00 non-refundable deposit per guest is payable when booking. Payable in our restaurants or over the phone by card, you will then receive a receipt confirming your booking. We require your party's choices at the time of booking.

For larger parties of more than 12, please get in touch with the restaurant directly.

Postal Christmas Party booking form.

	<input type="checkbox"/> GF	<input type="checkbox"/> Ve		<input type="checkbox"/> V	<input type="checkbox"/> Ve	<input type="checkbox"/> V	<input type="checkbox"/> Ve		<input type="checkbox"/> V	<input type="checkbox"/> Ve
	Gluten Free	Vegan	Roast Turkey	Slow Roasted Beef	Cod in a Bearnaise Sauce	Carrot Wellington	Christmas Pudding	Black Forest Trifle	Spiced Pear, Toffee & Cranberry Cake	Chocolate & Raspberry Tart
1										
2										
3										
4										
5										
6										
Totals (for office use)										

Name: _____

Contact Number: _____

Email Address: _____

Date of Reservation: _____ Time of Reservation: _____

Does anyone in your party have allergies? Please state: _____

British Garden Centres is known as the 'Controller' of personal data that we collect about you. We process and hold your information in some instances related to the nature of our business, full details can be found in centre and on our website.

If you wish to receive information, offers or news from British Garden Centres then please tick this box.

Christmas Menu

SEASON'S EATINGS
SERVED FROM OCTOBER 28th



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Christmas
at The Gardener's Retreat Restaurant

Book your
Christmas
party with
us today

Main Course

All served with creamed mash potatoes, rosemary roast potatoes, honey roasted parsnips, tarragon buttered carrots, winter spiced red cabbage, brussels sprouts tossed in butter & finally cauliflower cheese.

Chef's roast gravy, vegetarian gravy available.

Traditional Roast Crown of Turkey

Served with sage, cranberry & onion stuffing and pig in blanket. 1292 kcal.

Slow Roasted Beef with Sea Salt & Black Pepper Crust

Served with a homemade Yorkshire pudding. 1163 kcal.

Cod in a Béarnaise Sauce

Cod in a rich buttery sauce flavoured with tarragon. 1447 kcal.

Carrot Wellington with Spiced Marmalade V Ve

Carrots, mushrooms & spinach with an orange & ginger spiced marmalade encased in puff pastry. 1274 kcal.

Festive Desserts

Traditional Christmas Pudding V Ve

Served with a warm vanilla and brandy sauce. 430 kcal.

Black Forest Trifle

Chocolate fudge pieces & red cherry topped with custard, whipped fresh cream & chocolate flake. 839 kcal.

Spiced Pear, Toffee and Cranberry Cake

A white chocolate truffle layered with toffee sponge, cranberry compote and spiced pears. Finished with pears, cranberries and toffee. 488 kcal.

Chocolate & Raspberry Tart V Ve

Chocolate biscuit crumb base topped with chocolate & raspberry filling finished with a raspberry swirl and whipped cream. 385 kcal.

Tea or Coffee to finish

Your choice of tea or filter coffee.

Dietary Information V Vegetarian Ve Vegan options available on request

When booking, please inform us of any dietary requirements, including any vegan & gluten-free options, and we will be happy to accommodate your needs.

Food Allergies; all our food is prepared in a kitchen where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. If you have a food allergy, please let us know before ordering.

We cannot guarantee that our vegetarian or vegan ingredients have been cooked in dedicated equipment. Please ask a member of our team for more information upon booking.

Two
courses
only