

Looking for something bigger...

For larger Christmas bookings, we invite you to experience our spacious, first floor room. We can cater for up to 70 people in comfort and style with your own private space to enjoy the festive holidays. Our experienced team will be delighted to guide you through your options.

Please email, call or pop in and speak to one of our team
bingham@giltcafe.bar • 01949 482095



Gilt

BINGHAM

CHRISTMAS



18A Market St, Bingham,
Nottingham NG13 8AP
bingham@giltcafe.bar
01949 482 095



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www.giltcafe.bar/join

Order Form

Please use this form for parties of 10 or under - please either email back to us or bring it into the bar with a £10 deposit per person. Please note, all pre orders must be back with us 14 days prior to your booking.

For larger groups or parties, please contact us directly and our experienced team will help manage your booking.

Email: bingham@giltcafe.bar or call: 01949 482095

Name: Surname:

Email: Booking Date:

Contact No: Booking Time:

Group Size:

Guest Name	Carrot & Parsnip Soup	Prawn & Crab Cocktail	Duck Liver Parfait	Lamb Fritters	Gilt Festive Turkey	Mushroom Wellington	Pan Seared Cod	Roast Pork Belly	Blackberry & Apple Crumble	Christmas Pudding	Chocolate Tart	British Cheeseboard
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All our food is prepared in a kitchen where nuts and other allergens are present, we have indicated on our menu where items are Vegetarian **V** Vegan **VE** Gluten Free **GF** or can be made Gluten Free **GF** but if you, or any of your party, has an allergy or intolerance, please inform us at the time of booking so we can ensure our ingredients will be adjusted accordingly.

Christmas Menu

Starters

Carrot & Parsnip Soup **VE GF**
Served with toasted sourdough

Prawn & Crab Cocktail Lettuce Cups **GF**
Served with a Marie rose sauce

Duck Liver Parfait **GF**
Served with apple chutney and brioche toast

Lamb Fritters
Served with a mint & pea purée

Mains

Gilt Festive Turkey **GF**
Served with chestnut stuffing, pigs in blankets, sprouts, roast potatoes, carrots, parsnips, braised red cabbage and gravy
(Vegetarian option available)

Mushroom, Butternut Squash & Spinach Wellington **VE**
Served with garlic & herb mash and cranberry relish

Pan Seared Cod Loin wrapped in Pancetta **GF**
Served with lemon & pea risotto and a citrus herb sauce.

Roast Pork Belly **GF**
Glazed heritage carrots, sautéed garlic kale, parmentier potatoes and redcurrant gravy

Desserts

Blackberry & Apple Cinnamon Crumble **V GF**
Served with vanilla ice cream
(Vegan option available)

Christmas Pudding **V**
Served with vanilla custard and brandy butter

Chocolate Tart **VE GF**
Served with vanilla ice cream and mulled winter fruits compote

British Cheeseboard **V GF**
Served with crackers, fig and apple chutney, celery and grapes
(£3 supplement)

Two courses
£24.95

Three courses
£29.95