THE SHIP INN / AXMOUTH

Christmas Party Booking Form 2026

Friday 27 November to Christmas Eve

Two courses £30 / Three courses £35

Please pre-order at least 3 days before your visit.

Bookings 01297 21838

Party name	Contact name	Phone number	Email address	Visit date	Time	Total guests

Write one name at the top of each column. Under each name, tick one dish for each course that guest would like.

More than 12 guests? Use another sheet.

Guest names →												
STARTERS												
Lightly curried parsnip soup warm baguette	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Goat's cheese & fig filo parcels sweet chilli dip	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Classic prawn cocktail brown bread	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Duck spring rolls hoisin sauce	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Farmhouse pâté onion chutney & toast	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
MAIN COURSES												
Traditional roast turkey all the trimmings	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Nut roast all the trimmings	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Wild mushroom, Brie & cranberry Wellington	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Fillet of beef stroganoff rice	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Local pheasant breast mushroom & masala sauce	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Chicken supreme white wine, garlic & cream sauce	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Teriyaki salmon fillet sweet chilli stir-fry noodles	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
DESSERTS												
Baileys crème brûlée	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Raspberry ice cream pavlova	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Homemade triple chocolate brownie clotted cream	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Sticky toffee pudding butterscotch sauce & ice cream	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Jam roly-poly custard	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Selection of ice creams or sorbets	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
Meal price per guest (£)												

Allergies, dietary needs or ice cream / sorbet choices Please include the guest's name with each note.