

## Deposits & pre-ordering

Bookings for parties of 6 or more must be pre booked and meal selections pre ordered.

A non refundable deposit of £5 per person will be required.

Please contact us to make arrangements, telephone 01535 648273, email [info@theflappit.com](mailto:info@theflappit.com) or call in to The Flappit to speak directly to a member of staff. You will also need to inform us of your preference of time for dining and date.

Availability is limited and booking dates and times must be confirmed by the The Flappit at least 24 hours in advance of dining. (an e mail booking confirmation will be sent to you which should be brought at time of dining).



Join us this Christmas at The Flappit  
for our special Festive Menu

Monday 23rd November – Thursday 31st December.



## STARTER

### Spicy Parsnip Soup

Roasted parsnip turned into a hearty golden winter spiced soup served with a crusty roll.

### Prawn Cray Fish Tails

Served in a Rose Marie sauce and toasted bloomer

### Duck Port Pate

Served with spicy plum chutney and melba toast

### Goats Cheese and Cranberry Croquette

served with lambs' leaf

Christmas Menu  
3 courses for £22.95



## MAIN COURSE

### Hand Carved Roast Turkey

Served with pigs in blankets, sage and onion stuffing

### Beer Braised Feather Blade of Beef

Served with pigs in blankets

### Sage and Onion and Spinach Salmon En Crouete

### Pea and Goats Cheese Arancini

All the above are served with goose fat roast potatoes, honey glazed roast parsnips, glazed sprouts, red cabbage, carrots and gravy

## DESSERT

### Traditional Christmas Pudding

served with brandy sauce or custard

### Terrys Chocolate Orange Cheesecake

served with cream

### Wensleydale Cheese and Christmas Cake

served with an apple chutney

### Bread and Butter Pudding

A rum and raisin bread and butter pudding served with white brandy sauce or custard