

Tailor-made parties

We can tailor a party package to suit your specific requirements for food and entertainment. Contact Catherine or Lester on **01326 372678** to discuss your party options. We can even help organise taxis or minibus services for your party.

How to book

To book your party, call us on **01326 372678** or email **info@pandorainn.com** to check your chosen date is available. We then ask for a £10.00 per person non-refundable deposit to confirm your booking. We'll confirm your booking by email and send a pre-order form which must be returned to us not later than one week before your booking. Alterations to numbers will be accepted up to 48 hours before the booking, any cancellations after this will be charged in full.

Wine

Want to drink white, or really into red – you may wish to order your drinks in advance to ensure we have enough of your selection in stock. Please see the wine list on our website www.pandorainn.com to help make your choices and to view our drink special offers.

To say 'thank you'!

Book your Christmas party with us, all deposits paid by 15th November 2018 and we will provide one bottle of sparkling wine for every six guests to get the Christmas party spirit started! (Soft drink alternative available). *This offer is only available with the 3 course menu option.*

Christmas & New Year opening times

Please visit www.pandorainn.com for full details or follow us on Facebook.

Dine



Food served all day, using fresh, local seasonal produce, fish a speciality. Award-winning wine list.

Business



Vaulted first-floor room ideal for meetings and presentations. Free wifi.

Log fires & candles



Warm and welcoming, open every day 10.30am – 11.00pm

What's on



There's always lots happening at the Pandora! Quizzes, themed food nights, charity events - sign up to our e-news or follow us on Facebook



Restronguet Creek, Mylor Bridge, Falmouth TR11 5ST

Tel: 01326 372678 email: info@pandorainn.com

www.pandorainn.com

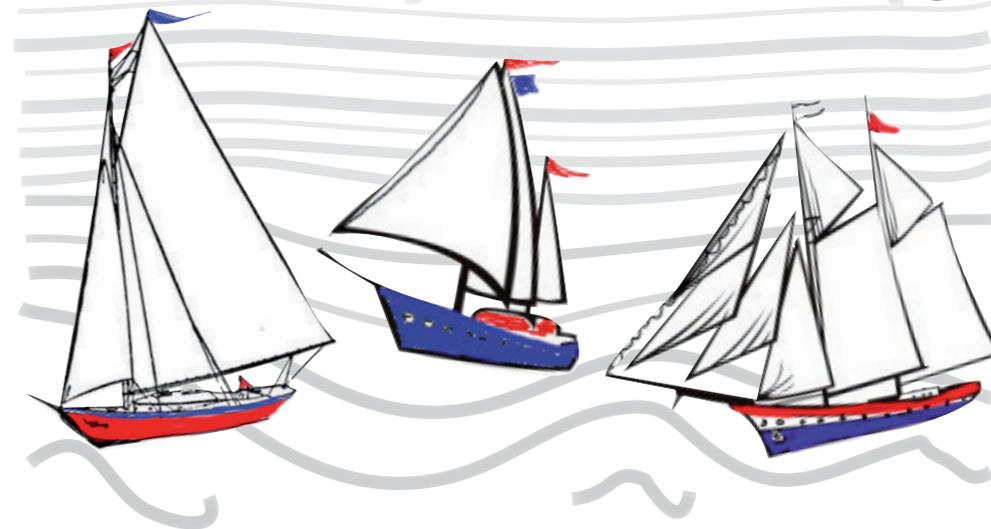


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Christmas Party Menu 2018

I saw three ships come sailing in
On Christmas Day, on Christmas Day;
I saw three ships come sailing in
On Christmas Day in the morning.



Available Monday 26th November 2018 until Saturday 22nd December 2018



Festive fun at the Pandora!



Christmas Quiz & Christmas Jumper Competition

Thursday 20th December from 7.30pm

All proceeds to Children's Hospice South West



Christmas Draw & Live Music

Sunday 23rd December from 7pm it's our fabulous Christmas Draw with live music to follow.

All proceeds to Children's Hospice South West



New Year's Eve Party

Join us to see in the New Year with a sit down four-course dinner, followed by music from Vince Hall sings Sinatra
£45 per person



Christmas Party Menu 2018

Starters

Pan seared pigeon breast with wilted spinach, pommes anna and walnut jus GF

Thai style fish cake with a pink ginger salad and sweet chilli dipping sauce

Spiced parsnip soup with crème fraîche, truffle oil and focaccia bread DF*, GF*, V

Chopped nut coated goat's cheese Gevrik, rosemary crouton and beetroot glaze salad GF*, V

Mains

Roast turkey crown, streaky bacon wrapped sage and onion stuffing, glazed parsnips, goose-fat roasted potatoes and cranberry gravy GF*

Roast topside beef, individual cauliflower cheese, Yorkshire pudding, goose-fat roasted potatoes and onion gravy GF*
(both served with carrots, sprouts and red cabbage)

Stuffed red pepper gratin with aubergine, courgette and red onion with fondant potato and tomato cream GF*, V

Smoked butter cooked hake loin with thyme roasted new potatoes, kale and tarragon cream GF*

Desserts

Dark chocolate delice with an orange biscuit base and cinnamon ice-cream

Pistachio crème brûlée with mulled wine pear GF

Christmas pudding with brandy clotted cream and candied pecans

Ice-cream and sorbet selection in a brandy snap basket GF*, DF*, V

Three courses £24.50

Two courses £17.95

(only available Monday - Thursday and Friday lunchtimes)

This menu is available from Monday 26th November 2018 until Saturday 22nd December 2018. But if December is too busy for you... why not come along in January 2019 when this menu will be available on Friday and Saturday evenings – but minus the Christmas decorations!

Although we state certain meals are gluten free, other wheat products are prepared in our kitchens. We endeavour to minimise cross-contamination, but this cannot be guaranteed.



Festive Lunch Menu

£14.95 per person

Available from 26th November to 20th December

Starters

Spiced parsnip soup with focaccia bread DF*, GF*

Chicken liver pâté, red onion marmalade served with toasted focaccia GF*

Mains

Choice of turkey crown, roasted gammon or nut roast GF* with roasted potatoes and rich gravy served with carrots, sprouts and red cabbage

Desserts

Christmas pudding with brandy clotted cream

Mixed berry Eton mess GF

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Bookings with pre-orders only.

A £5 deposit per person is required to reserve your table.

Free wine offer not available with this menu

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****Please mention all dietary requirements when booking****

GF – gluten free GF* – available as gluten free, with modifications

V – suitable for vegetarians VE – suitable for vegans

DF – dairy free DF* – dairy free with modifications