

*All customers to please leave by 4pm

STARTERS

Melon, Strawberry & Parma Ham (GFA) Served with a Balsamic Glaze

Served with a Daisanne Giaze

Ham Hock Terrine (GFA) (DF) Served with a Fig Jam & Melba Toast

Smoked Salmon & King Prawn Cocktail (GFA) (DF)

Served with Toasted Sourdough in a Bloody Mary Sauce

Truffle & Parsnip Soup (GFA) (V) (VG)

Served with a Crusty Bread Roll

King Scallops (GFA) Served with a Pea Purée & Crispy Pancetta

Baked Camembert topped with Red Onion Marmalade (GFA) (V) Served with a Baked Rosemary & Garlic Loaf

MAINS

Rolled Turkey Crown (GFA)

Served with a Yorkshire Pudding, Mash, Roast Potatoes, Honey Roasted Parsnips, Seasonal Vegetables, Pigs in Blankets & Stuffing

Ribeye of Beef served pink (GFA) (DF)

Served with a Yorkshire Pudding, Mash, Roast Potatoes, Honey Roasted Parsnips, Seasonal Vegetables, Pigs in Blankets & Stuffing

Vegetarian Wellington (V) (VG)

Served with a Yorkshire Pudding, Mash, Roast Potatoes, Honey Roasted Parsnips & Seasonal Vegetables (V) (DF)

Supreme of Chicken stuffed with Mascarpone & Wensleydale (GFA)

Served with Green Beans, Pommes Anna Potato & Micro Vegetables with a Rosemary & Tarragon Cream Sauce

Pan-Fried Honey Glazed Duck Breast served pink (GFA) (DF)

Served with a Sweet Potato Rosti & Honey Glazed Fig with an Orange & Redcurrant Jus & Micro Vegetables

Salmon En Croute

Served with New Potatoes, Steamed Asparagus & Red Cabbage in a Dill & Lemon Cream Sauce

DESSERTS

Christmas Pudding (V) (VG) Served with Brandy Sauce

Cheeseboard (V) (GFA)

Cheddar Cheese, Smoked Cheese, Cranberry Wensleydale, Grapes, Mixed Crackers & Red Onion Chutney

Chocolate Orange Cheesecake (V)

Served with White Chocolate Ice Cream & Candied Orange Segments

White Chocolate & Raspberry Roulade (V) Served with Berry Compote & White Chocolate Liqueur

The Keys Panettone Tiramisu (V) Served with Amaretto Cream & Macerated Cherries

Spiced Winter Apple & Cranberry Crumble (V) Served with Cinnamon Anglaise

Please ask staff for allergen information. Dishes can be adapted to specific dietary requirements. Please be advised that some dishes may contain nuts. Fish and poultry may contain bones. Gluten Free Alternative (GFA), Vegetarian (V), Vegan (VG), Dairy Free (DF)

CHRISTMAS DAY PRE-ORDER FORM

Your pre-order is required no later than 7 days prior to your event.

Name of Party													Number of people							
Date														Time						
Name	Melon, Strawberry & Parma Ham	Ham Hock Terrine	Smoked Salmon & King Prawn Cocktail	Truffle & Parsnip Soup	King Scallops	Baked Camembert	Rolled Turkey Crown	Ribeye of Beef	Vegetarian Wellington	Supreme of Chicken	Pan-Fried Honey Glazed Duck Breast	Salmon En Croute	Christmas Pudding	Cheeseboard	Chocolate Orange Cheesecake	White Chocolate & Raspberry Roulade	The Keys Panettone Tiramisu	Spiced Winter Apple & Cranberry Crumble	Other / Please note dietary	
								1												
Total																				
Deposit Paid	£	£							Date											
Balance Paid	£							Date												
Pre-Ordered Drinks?									Management Initials											
T	Plea equire	ment	s. Plea	ase be	llerge advis Glute	ed tha	at son	ie disl	hes m	ay coi	ntain	nuts. l	Fish a	nd po	ultry	may			个	

CHRISTMAS BOOKINGS 2024 TERMS & CONDITIONS

BOOKING CONFIRMATION

No booking will be valid until The Keys receives a £25 per person deposit. The balance must be paid no later than Friday 13th December 2024. If the balance is not paid by this deadline your reservation will be released, and your deposit will be retained in full by The Keys.

PRE-ORDERS

You will be provided with a pre-order form to collect your party's order. We require a named pre-order along with final confirmation of number of guests plus payment balance no later than Friday 13th December 2024. We will require notification of any dietary requirements no later than 72 hours prior, ideally seven days prior. If you have any dietary requirements, please notify us in advance and then speak to the duty manager who will be happy to help.

The restaurant reserves the right to charge for any food or drinks pre ordered for non-attending guests (see Cancellations).

DEPOSIT

We require a deposit of £25 per person for our Christmas Day menu bookings. This will be required at the time of booking, or up to seven days after making the provisional booking. After this time, The Keys reserves the right to release the booking. Demand for The Keys restaurant places during December is high, therefore early confirmation is recommended.

NUMBER OF GUESTS

The numbers can be adjusted up to 14 days before the date, after which the deposit will be set against shortfalls. Should your numbers increase, we will ask you to increase your deposit accordingly. We will always do our best to accommodate groups in one single area; however, the limitation of the restaurant may mean that this is not always possible.

PAYMENT

Settlement of the food bill and any pre-ordered drinks must be made in full by Friday 13th December 2024. Proforma invoices can be provided for advance payment. We can accept payment by card, or cash if preferred.

ТIME

We ask that you ensure your party arrives as close to the allocated time as possible. We cook our food fresh to order, so a delay of some of your guests may hold up your party and may interfere with other guest's dining experience. If you are running late, please advise us as soon as possible so we can make possible alternative arrangements if required.

The Keys, 65 - 67 High Street, Yarm, TS15 9BH

E. enquiries@thekeys.co.uk T. 01642 782 534

SPECIAL REQUIREMENTS & ALLERGENS

Our Christmas menus all include vegetarian and vegan (V) options. Gluten free (GF) and dairy free (DF) options are available when specified. We will do our best to cater for any dietary requirements you may have. In this busy period, we request that these are made clear to us in writing with your pre-order after discussing with the manager or chef, at least seven days prior to your booking.

Nut and other allergies: please note that we do our upmost to ensure your dishes are nut-free, but nuts are present in our kitchen. If you have a food allergy, intolerance, or sensitivity please let a member of our team know before you select your food so we can suggest the best dishes for you and provide our allergies and intolerance information. Please note: our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that our dishes are 100% free of these ingredients.

ΚEΥ

(DF) This dish is Dairy Free. (GF) This dish is Gluten Free. (GFA) This dish can be made as Gluten Free on request. (V) This dish is suitable for vegetarians. (VG) This dish is suitable for vegans.

CANCELLATIONS

Cancellation of the booking must be made by email and followed up by telephone. Cancellations will result in the following charges:

- Less than 14 days: we retain the deposit.
- Less than 5 days: you will be charged 50% of the full amount.
- Less than 24 hours: you will be charged the full amount.

MENU CHANGES

Our advertised menu and prices are published well in advance. Whilst we endeavour to avoid alterations, we reserve the right to make changes at any time before your reservation. You will be notified of any changes to the published menu.

PLEASE NOTE

1. The management of The Keys reserves the right to refuse admission, and reserves the right to refuse the sale of alcohol as per the Licensing Act 2003. 2. Party organisers and/or company representatives will be liable for any guest misconduct leading to property damage or associated asset damage. 3. Guests are required to behave in a responsible manner at all times. Behaviour deemed unacceptable by management will not be tolerated, and will result in guests being required to leave The Keys. 4. The Keys is not liable for any accident or loss that occurs on our premises resulting from the consumption of alcohol. 5. All food and drink consumed at The Keys must be purchased at The Keys.