

Order Form

Please use this form for parties of 10 or under - please complete the pre-order and either email back to us or bring it into the bar with a £10 deposit per person.

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

Name: _____

Email: _____

Contact No: _____ Booking Date: _____

Group Size: _____ Booking Time: _____

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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), 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.





The Ram is the perfect place to host your Christmas Party



WE CAN WORK WITH YOU TO DELIVER A FESTIVE PARTY TAILORED PERFECTLY TO YOUR REQUIREMENTS.

We can accommodate bookings of any size, whether you're looking for a small intimate meal or a party of up to 100 people. We have several areas that are available for private hire to make your party extra special.



Our experienced team will work with you to deliver the perfect celebration in line with your requirements and budget.

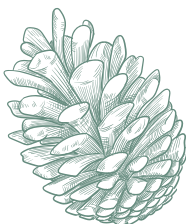


Just ask one of the team for more information and we'll tailor a package to your requirements.

**TO BOOK YOUR FESTIVE PARTY PACKAGE,
SPEAK TO ONE OF OUR MANAGERS OR
GET IN TOUCH:**

W: theramnewark.com
E: enquiries@theramnewark.com
T: 01636 940 220

 [theramnewark](https://www.facebook.com/theramnewark)
 [the_ram_newark](https://www.instagram.com/the_ram_newark)



Christmas Menu

2 COURSE - £24.95 / 3 COURSE - £29.95

Starters

Winter Vegetable Soup *Ve GF**
Root Vegetable Crisps, Artisan Bread

Firecracker Prawns
Asian Slaw, Firecracker Sauce

Ham Hock Terrine
Wild Rocket and Parmesan Salad, Smoked Bacon Crumb

Garlic & Rosemary Baked Camembert *V GF**
Artisan Bread

Mains

Traditional Roast Turkey
Rolled Stuffed Roast Turkey, Roast Potatoes, Pigs in Blankets,
Roast Carrots and Parsnips, Brussel Sprouts, Gravy

Parsnip, Chestnut & Cranberry Roast *V Ve**
Roast Potatoes, Cauliflower Cheese, Roast Carrots and Parsnips, Brussel Sprouts, Gravy

Pork Belly *GF*
Slow Roasted Pork Belly, Smoked Bacon and Sundried Tomato Cassoulet,
Dauphinoise Potatoes

Oven Roasted Salmon Fillet *GF*
Lemon and Parsley Risotto, Parmesan Crisp, Basil Oil

Goats Cheese & Butternut Squash Rigatoni *GF**
Rigatoni Pasta, White Wine and Cream Sauce, Roasted Butternut Squash,
Goats Cheese, Wilted Spinach

Desserts

Traditional Christmas Pudding
Brandy Sauce, Fresh Redcurrants

Festive Berry Eton Mess *V GF*
Meringue, Chantilly Cream, Festive Berry Compote, Fresh Berries, Forest Fruits Ice Cream

Trillionaires Tart *Ve GF*
Chocolate and Caramel Tart, Champagne Sorbet

Local Artisan Cheeseboard *V GF**
Selection of Local Artisan Cheeses, Crackers, Onion Chutney