CHRISTMAS at The High Field

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Christmas Jumper and Carols – 23rd December:

Eat, drink and wear a Christmas jumper! Come and join us for some Christmas cheer and a good old fashioned sing-along.

Christmas Day:

Closed for one day only, to stuff ourselves with turkey and then gently nod off in front of the fire.

New Year's Eve Masquerade Dinner and DJ:

Come and join us to see in 2017 in style... 'Find a mask and wear it well, so your true identity no one can tell'. For £60 there'll be a four-course dinner, glass of bubbles, nibbles at midnight and dancing. Or, you can join us for bubbles and dancing with a bar ticket for £10. Please contact one of the team to book.



22 Highfield Road, Edgbaston, B15 3DP T: 0121 227 7068 E: christmashighfield@peachpubs.com www.highfieldedgbaston.co.uk

BOOK YOUR PARTY TODAY! CALL: 0121 227 7068

OUR CHRISTMAS MENU

Served from 23rd November until Christmas Eve £25 for 2 courses or £29 for 3 courses

MAKE IT A CHRISTMAS **MINI BREAK!**

If you'd like <u>a comfortable pillow</u> to rest your head after a cracking Christmas party, we have the answer!

Call our team and quote 'Santa's Snoring' for a Peachy rate on our rooms in December and January.

MAGNUMS

Some of our wines are available in magnum, pre-order before you join us and we will have the lovely big bottles ready on your table to wow your quests!

PRIVATE DINING

If you fancy having your own more intimate space for your festive gathering with family, friends or colleagues then why not book our private dining room which seats up to 40?

GLASS OF PROSECCO ON US

For pre-booked tables seated between 5.30pm-6.30pm, enjoy a free glass of prosecco when you are dining from our Christmas Menu*.

MAKE CHRISTMAS PEACHY

You can now buy The High Field gift vouchers at





STARTERS

Leek & Jacket Potato Soup, **Clotted** Cream

Blythburgh Pork & Apple Terrine, **Cornichons & Toasted Bloomer**

Veggie Board for One – Roast Field Mushroom, Spinach & Brie, Spiced Houmous & Crudités, Parsnip & Cheddar Cakes, Beetroot Relish & Warm Pitta

Smoked Haddock Fishcakes & Mustard Creamed Leeks

MAINS

Roast Free-range Turkey, Sage & Onion Stuffing, Chipolatas Loch Duart Salmon Fillet, Roasted Beetroots, Chive Butter Sauce Butternut Squash, Spinach & Barley Wellington, Vegetarian Gravy Slow-cooked Shoulder of Cornish Lamb, Roast Squash & Kale, Mint Jus All served with Seasonal Vegetables & Roast Potatoes

PUDS

Warm Home-made Christmas Pudding Tart & Pouring Cream Valrhona Chocolate Brownie & Jude's Vanilla Ice Cream **Raspberry Ripple Cheesecake** Truffled Brie & Blue Monday

For reservations or to discuss your party please call Adrian on 0121 227 7068 A service charge of 10% will be added to parties of 6 or more.

*Subject to terms and conditions