

TERMS & CONDITIONS

*Please read carefully
(this part to be retained by the organiser)*

Please complete the booking slip and return to Steve, Janet, Sally or Heather at the Pipe. If sending by post and you need confirmation and/or the menu receipted, please enclose a stamped addressed envelope.

Enclose a £10.00 per head deposit for each person. The deposit will be credited against your bill on the day.

IN THE EVENT OF THE NEED TO **CANCEL OR REDUCE** NUMBERS THE DEPOSIT WILL BE REFUNDED **PROVIDED WE ARE GIVEN TWO FULL DAYS NOTICE** PRIOR TO DAY OF BOOKING. WE REGRET WE ARE UNABLE TO WAIVE THIS CONDITION.

Pick up the telephone and book your date and numbers. Please note that all bookings must be confirmed and deposits paid within 4 weeks or by the 1st December 2011, whichever is sooner. If you do not, we may not be able to hold your table.

From 5th to 24th December, we regret that we are unable to serve our normal menu for parties of 6 or over. However, should you want to have a favourite item from our menu, we can always add it to the A or B section.

There is an £18 per head minimum charge for pre-booked tables during this period.

We request that your guests refrain from using aerosol Christmas sprays and the like.

THIS IS YOUR RECEIPT Please retain it.

Amount paid to the Pipe of Port £

Received by

Date booked Covers Time

To be completed by the Pipe of Port

*Please ask to be put on our mailing list.
We have dinners and wine tastings all year round
and are always very well attended.*

*Speak to us as well if you want to hold
an event here. We have one of the most
atmospheric venues in Southend.*

Having a Party?

We have a very competitive off sales list with some real stunners to suit any event. Let us advise you, whether it's for a fun party or serious dinner.

We also offer free glass hire and delivery is free locally.

Come in and see us, that bit is free!

We can also supply some of our famous Pies made up in your own large dishes or individually packaged ready for you to pop into the oven. Fresh or frozen, it couldn't be easier!

The Pipe of Port



The Pipe of Port



Christmas 2011

*Our crusty old Dickensian candlelit Wine Bar
with mahogany tables and sawdust on the floor
is one of the most interesting venues in town.
If you have not been to us please give us a try.
We don't think you will be disappointed.*

**Southend's Best
CHRISTMAS VENUE...
with
Southend's Best
CHRISTMAS MENU!**

*Speak to Sally, Heather, Janet or Steve
Please turn over for the booking sheet.*

84 HIGH STREET
SOUTHEND-ON-SEA
ESSEX SS1 1JN

Telephone: 01702 614606
Email: info@pipeofport.co.uk

Christmas and December Booking Form 2011

(To be handed in to the Pipe of Port with deposits)

Date required:

Name or organiser:

Name of party:

Address:

.....

.....

Tel no. (day) (eve)

Email:

Date booking made:

Provisionally booked: Yes/No

Number in party: £10 per person deposit

Time of arrival: Time sit down:

There is a minimum spend of £18pp

Menu A B Ordinary

(Regrets we can only serve the ordinary menu for groups of 5 or less from 5th December)

Deposits enclosed £

Cheques are accepted (£20.00 or over), payable to The Pipe of Port. Deposits can be lost, please read the conditions on the back page.

Special Requests:

If you wish to pay the deposits by credit/debit card, please complete and send us the booking form (its on our web page as well to send by e-mail) and call us or we'll call you for the deposit.

IN THE EVENT OF THE NEED TO **CANCEL** OR **REDUCE** NUMBERS THE DEPOSIT WILL BE REFUNDED **PROVIDED WE ARE GIVEN TWO FULL DAYS NOTICE** PRIOR TO DAY OF BOOKING. WE REGRET WE ARE UNABLE TO WAIVE THIS CONDITION.

I authorise you to deduct the deposit amount above. I understand that deposits may be lost.

Signed

Print Name

I have received the terms & conditions and agree to abide by them.

Menu A

Christmas Tomato Broth

Coquilles St Jacques

(Scallops and Mushrooms in a White Wine & Cheese Sauce)

Pipe of Port Chicken Satay Sticks

Warm Goats Cheese & Tomato Tart with Beetroot Salad (v)

Smoked Salmon Mousse with dressed Cucumber Salad

Homemade Pate with Pipe of Port Chutney & Melba Toast

Large Mediterranean Prawns with Garlic & Lemon (Extra £3)

Our Delicious Turkey, Cranberry & Walnut Pie

Fillet of Monk Fish with Tamarind Curry Sauce & Braised Rice

Breast of Chicken with Chestnut Mushrooms & French Beans in White Wine & Tarragon Cream Sauce

Braised Fennel, Red Onion & Courgette with Parmesan Cheese Sauce (v)

Slow Roast Belly Pork with Sticky Orange Gravy on Creamy Mash

Haggis Stuffed Australian Fillet Steak Wellington with Dauphinoise Potatoes (Extra £6.50)

Our Own Rare Roast Beef & Honey Roast Ham with Special Christmas Salads

Christmas Pudding with Marinated Cherries & Anglaise

Chilled Festive Winter Berry Pudding with Thick Yoghurt

Rossi's Vanilla Ice Cream with Toffee Peanut & Whisky Sauce

Baked Chocolate & Raspberry Cheesecake with Vanilla Ice Cream

Stilton or Mature Cheddar Cheese with Pipe of Port Chutney (£1.50 extra)

Filter Coffee & Chocolate Mints

Christmas Fruit

£29.95

(plus 10% discretional service charge)

Menu B

Available Monday - Thursday evenings from 1st-15th December 2010, and lunchtimes from 1st-24th December 2011.

Christmas Tomato Broth

Pipe of Port Chicken Satay Sticks

Warm Goats Cheese & Tomato Tart with Beetroot Salad (v)

Smoked Salmon Mousse with dressed Cucumber Salad

Homemade Pate with Pipe of Port Chutney & Melba Toast

Large Mediterranean Prawns with Garlic & Lemon (Extra £3)

Our Delicious Turkey, Cranberry & Walnut Pie

Fillet of Salmon with Creamy Coconut Curry Sauce & Braised Rice

Breast of Chicken with Chestnut Mushrooms & French Beans in White Wine & Tarragon Cream Sauce

Braised Fennel, Red Onion & Courgette with Parmesan Cheese Sauce (v)

Slow Roast Belly Pork with Sticky Orange Gravy on Creamy Mash

Haggis Stuffed Australian Fillet Steak Wellington with Dauphinoise Potatoes (Extra £6.50)

Our Own Rare Roast Beef & Honey Roast Ham with special Christmas Salads

Christmas Pudding with Marinated Cherries & Anglaise

Chilled Festive Winter Berry Pudding with Thick Yoghurt

Rossi's Vanilla Ice Cream with Toffee Peanut & Whisky Sauce

Baked Chocolate & Raspberry Cheesecake with Vanilla Ice Cream

Stilton or Mature Cheddar Cheese with Pipe of Port Chutney (£1.50 extra)

Filter Coffee & Chocolate Mints

Christmas Fruit

£24.95

(plus 10% discretional service charge)