

Early Booking Discount – Save 10%!

Our Christmas Party Menus start on Tuesday 29th November. We are offering a 10% discount on food for any bookings of 8 or more booked for Tuesday 29th November – Thursday 1st December, or for Tuesday 6th – Thursday 8th December. Book early to avoid disappointment.

Getting to *The Navvy*…

Although located in a rural setting, we are easy to get to – just 5 minutes from Oswestry and 25 minutes from Shrewsbury, Welshpool and Wrexham. If you are thinking about coming either in a small or large group, there are plenty of very reasonably priced options to get you here. For example, an 8 seater taxi from Oswestry is just £9.50 through **Jeffs and Burgesses** on **01691 656565**, and an 8 seater from Shrewsbury is just £37.50 from **Shrewsbury Taxis** on **01743 244477.** There are also plenty of coach companies around for larger parties and we will be happy to help you should you need it.

For a full on party experience, the **Party Limo from Parish Minibuses** is the way to travel in style. A 16 seat luxury limo with disco and karaoke it is an amazing way to top and tail a fantastic evening. See **www.parishminibuses.co.uk** or call **01691 656222** for more details and a quote. This is also the perfect size for a party in our private dining room with real fire!

Not just for Christmas!

Of course, we are here throughout the rest of the year too. If you are looking for an office party, a committee or group meeting, an office 'away day' or just a romantic night out then contact us and we will be pleased to help. We also offer facilities for weddings and other special occasions. We welcome well behaved dogs and children.

Prices and details correct at time of going to print. We reserve the right to change prices or menus should the need arise.



More about The Navigation Inn

Welcome to The Navigation Inn

BOOK NOW FOR CHRISTMAS!

- **Party bookings for up to 80 people**
- **3 courses from £20.95 per person**
- **Christmas menus available from Tuesday 29th November with Early Booking Discount!**
- **Open Christmas Day and Boxing Day**
- **Book early to avoid disappointment**

Christmas at The Navigation Inn

If you are looking for a great way to celebrate Christmas, whether with a large or small party, a few friends or your family, join us in the beautiful and relaxed surroundings of **The Navigation Inn**. Situated on the Montgomery Canal, just 3 miles from Oswestry and about 25 minutes from Shrewsbury, Welshpool and Wrexham, this historic pub is a year round favourite for those who seek out real food, real ales and a real welcome.

Our dining room, originally a canal side warehouse, can seat up to 80 people, but is a relaxed and atmospheric space for parties of all sizes. If you are looking for a private area for your party, the dining room can be curtained into smaller spaces, and we also have our smaller **Gallery Dining Room** with its own real fire seating up to 16.

Our food is home made and we take great pride in sourcing local produce and ensuring that all of our meat and poultry conforms to the highest welfare standards – wherever possible free range, outdoors and local - and the same applies at Christmas. We are delighted to be featured in **The Good Pub Guide (2016/17)** and **The AA Pub Guide 2016**.

So, if you are looking for a special place to hold your Christmas get together, then visit us at **The Navigation Inn**. We are always happy to discuss your requirements with you and to show you round – just give us a call.

Check inside for:

- **Our December menus, including Christmas Day and Boxing Day**
- **Get your party in early and save 10%!**
- **Details of just how easy and cheap it can be to get to *The Navvy* during December.**

We wish you a very Happy Christmas and a prosperous 2017.

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THE NAVIGATION INN
Real Food • Real Ales
Real Welcome

Christmas 2016

Celebrate with us!

Fixed Price Menu 1

To Start

- Carrot and coriander soup with homemade bread (V)
- Classic prawn cocktail
- Duck liver parfait with orange marmalade and croutes
- Curried courgette risotto with crispy rocket(V) *(Also available as a main course)*

Main courses

- Free range turkey dinner – turkey with roast potatoes, sage and onion stuffing, pigs in blankets, seasonal vegetables and gravy
- Pan fried salmon fillet with crushed new potatoes, sautéed leeks and herb yoghurt
- Baked outdoor reared Home Farm ham with bubble and squeak and wholegrain mustard sauce
- Baked peppers stuffed with tomato and feta cheese cous cous with salad and tzatziki (V)

Desserts

- Home made Navigation Inn Christmas pudding with brandy butter
- White chocolate and orange cheesecake
- Chocolate and coffee Tiramisu
- A selection of home made ice cream

£20.95 per person



Fixed Price Menu 2

To Start

- Potted white crab and prawns with home made bread
- Game casserole with timbale of rice
- Courgette and feta patties, tzatziki and crispy rocket (V)

Main courses

- 'Duck a l'orange' – pan fried breast of Gressingham duck with cheese and onion croquette potatoes, sautéed cabbage and an orange sauce
- Welsh fillet of beef 'Tournados rossini' on toasted brioche with wild mushrooms and spinach *(£3.50 supplement for this dish)*
- Slow roast belly pork on pan fried black pudding with wholegrain mustard mash, wilted spinach, textures of apple and belly pork jus
- Mushrooms en papillotte with garlic and sunblushed tomato quinoa and tomato sauce (V)

Desserts

- Home made Navigation Inn Christmas pudding with brandy butter
- Caramel baked apple with mulled wine ice cream
- Cranberry steamed pudding with fruits of the forest compote and custard
- Chocolate and pistachio torte with home made clotted cream

£28.95 per person

Coffee and tea

After dinner tea or coffee - £1.50 per person. Must be booked at time of booking to secure this price.

Christmas Day Menu

To Start

- Spiced butternut squash soup with truffle oil and bread (V)
- Home cured duck breast with melon, soy and wasabi
- Goats cheese and pepper roulade with aubergine caviar and balsamic reduction (V)
- Salmon stuffed tomato with bean and shallot salad

Sorbet – Christmas Sorbet with cranberries

Main courses

- Free range turkey parcels with sage and onion pork stuffing, carrot and swede mash, sprouts, pigs in blankets, roast potatoes and cranberry jus
- Roast fillet of Welsh beef Wellington with roasted garlic new potatoes, shallots, baby carrots and red wine and rosemary jus – *served pink*
- Baked fillet of monkfish wrapped in parma ham with confit lemon, white beans and chorizo
- Wild mushroom tortellini in vegetable pho (V)

Desserts

- Navigation Inn Christmas pudding with brandy butter
- Cranberry steamed pudding with fruits of the forest compote and mulled wine ice cream
- Dark chocolate salted caramel Oreo pie with orange jelly and home made clotted cream
- Caramel poached pear, Calvados chantilly, sable biscuit

Optional Cheese Board - £5 per person

Coffee and home made mince pies

£69.50 per person, £33.75 under 12

Arrive 12.30pm – 12.45pm. Mulled wine or punch and canapés on arrival. Lunch to be served at 1pm

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Boxing Day Menu

To Start

- Carrot and coriander soup with homemade bread (V)
- Garlic mushroom served on croutes
- Free range chicken goujons with garlic aioli
- Classic prawn cocktail
- Duck liver parfait with orange marmalade and croutes
- Curried courgette risotto with crispy rocket (V) *(Also available as a main course)*

Main courses

- 12 hour slow roasted roast rib of Welsh beef with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

(Rib of beef is a succulent but fattier cut of beef which derives its flavour from the fat. If you prefer leaner meat, this may not be the best choice for you)

- Pan fried salmon fillet with crushed new potatoes, sautéed leeks and herb yoghurt
- Baked peppers stuffed with tomato and feta cheese cous cous with salad and tzatziki (V)
- Home Farm outdoor reared ham with sautéed potatoes, seasonal vegetables and whole grain mustard sauce
- Traditional Boxing Day spread – cold cuts with bubble and squeak and pickles
- Slow roast belly pork with black pudding mashed potato, vegetables and gravy

Desserts

- Vanilla rice pudding with home made jam
- Eton mess
- Apple and cinnamon crumble with custard
- Chocolate and coffee Tiramisu
- White chocolate and orange cheesecake A selection of home made ice cream

3 courses £27.50 Children (Under 12) £13.50

More details and how to book



Our Main Dining Room for up to 80 people

We hope that you find our December menus appealing. If you cannot see anything you like or if you have special dietary requirements, please be sure to have a chat with us as we are always willing to discuss adapting our menus to suit individual requirements.

For party bookings of 8 or more we request that you provide us with a pre-order, and we also ask for a £10 per head non-returnable deposit. Full payment is required 14 days before your booked date, along with your pre-order.

Party bookings may choose from **Fixed Price Menu 1 or 2** and may mix within the group but individuals must choose from one menu only and cannot mix between the two. We are also unable to accept individual payments within a party and request that one person is responsible for collecting payment for the group.

A form for tracking the menu choices within your party is available to download on our website or we will be happy to email one to you.

For all bookings on Christmas Day we require a £20 per head deposit and for Boxing Day a deposit of £10 per person (deposits are non refundable) with full payment due at least two weeks before. We request pre-orders for all bookings on these days, regardless of party size, to avoid disappointment on the day.

December opening

Food: Lunch: Wed – Sat 12 – 2,
Eves: Tues – Fri 6 – 8.30, Sat 6 – 9, Sun 12 – 2
Christmas Day: Bar 12 – 3pm, Lunch 1pm
Boxing Day: Bar 12 – 6pm, Lunch From 12pm

Sunday lunch is served as usual throughout December.

We are closed all day Monday, and Tuesday lunchtimes (unless by prior arrangement), and also on 27th and 28th December.



Our Gallery Dining Room for up to 16 people