# BOOKING FORM NEW YEARS EVE

Please specify your selection by entering the total number against each dish.

## **STARTERS**

French Soup Chef's Paté	
Halloumi Fries Fillet of Sea Bass	
MAIN EVENT	
LambMonkfishChickenTar	
DESSERT	
Cookie Stack Trifle	
Cheesecake Sundae Chocolate Fondant	
Special requests / wine pre-orders	
LUNCHTIME SET MENU	
Please specify your selection by entering the	
Please specify your selection by entering the	
Please specify your selection by entering the total number against each dish.	
Please specify your selection by entering the total number against each dish.  STARTERS	
Please specify your selection by entering the total number against each dish.  STARTERS  Soup Peppered Mushrooms	
Please specify your selection by entering the total number against each dish.  STARTERS  Soup Peppered Mushrooms Prawn Cocktail Garlic Bread	
Please specify your selection by entering the total number against each dish.  STARTERS  Soup Peppered Mushrooms Prawn Cocktail Garlic Bread  MAIN EVENT	
Please specify your selection by entering the total number against each dish.  STARTERS  Soup Peppered Mushrooms Prawn Cocktail Garlic Bread  MAIN EVENT  Turkey Scampi Cod	
Please specify your selection by entering the total number against each dish.  STARTERS  Soup Peppered Mushrooms Prawn Cocktail Garlic Bread  MAIN EVENT  Turkey Scampi Cod Gammon Tagliatelle	
Please specify your selection by entering the total number against each dish.  STARTERS  Soup Peppered Mushrooms Prawn Cocktail Garlic Bread  MAIN EVENT  Turkey Scampi Cod Gammon Tagliatelle  DESSERT	
Please specify your selection by entering the total number against each dish.  STARTERS  Soup Peppered Mushrooms Prawn Cocktail Garlic Bread  MAIN EVENT  Turkey Scampi Cod Gammon Tagliatelle  DESSERT  Brownie Sundae Forest Fruit Pavlova	

## **NEW YEARS EVE 2020**

Served from 7.00pm to 9.00pm • Bar & Disco until 12.30am Fireworks at Midnight (weather permitting) (If government guidelines allow us)

### **STARTERS**

#### Homemade French Onion soup

Duo of Red & White Onions, Laced with Red Wine, Finished with Parmesan Cheese Crouton

#### Chef's Brussels Pate

Topped with Clarified butter, accompanied with Homemade Red Onion Jam & Warm Toast

#### Halloumi Fries

Thick strips of deep fried Halloumi, on crisp Salad with fresh Pomegranate seeds & Tzatziki dip

#### Fillet of Fresh Sea Bass

Lightly grilled, served on warm Oriental Noodle & Sweet Chilli Salad

### THE MAIN EVENT

#### 16oz Lamb Shank

Prime Lamb, slowly braised in Shiraz wine, Fresh Mint & Root Vegetables, with Creamy Mashed Potatoes

#### Monkfish & Queen Scallop Tagliatelle

Dressed with rich Tomato & Herb sauce, finished with Garlic Bread

#### Garlic & Mushroom Chicken

Breast of Fresh Chicken, stuffed with French Brie & Garlic confit, Topped with creamy wild Mushroom sauce With Sauté Potatoes & Crisp broccoli

#### Mediterranean Tart (V)

Basil infused pastry with slow roasted Vegetables, cooked in a Tomato sauce, topped with Pumpkin seeds, served with Sweet Potato fries & crisp side Salad

### DESSERT

#### Oreo Cookie Stack

Double layers of Brownie, White Chocolate Cheesecake, White Chocolate Mousse & hand cut chunks of Oreo served with freshly whipped Ice Cream

Homemade Strawberry & Prosecco Trifle

#### Baked New York Cheesecake Sundae

Topped with salted Caramel Sauce & Fudge bites

#### Belgian Chocolate fondant

With melted Chocolate Centre & finished with sweetened whipped cream

Coffee, Mince pies & Chocolate mints

4 COURSES £39.95



# SEASONAL MENU

# FOR BOOKINGS TELEPHONE 01902 342530

Warstones Road, Penn, Wolverhampton WV4 4LB



# **CHRISTMAS SEASONAL FAYRE 2020**

Served 12-9.00pm every day from 27th November until 24th December

## **STARTERS**

Homemade Roasted Plum Tomato & Basil Soup Served with a warm Bread roll & Butter

#### Pan-fried button Mushrooms

In Creamy White Wine & Cheddar Cheese sauce, on toasted Ciabatta bread, finished with Truffle Oil

Scottish Smoked Salmon, Tiger Prawn & Shrimp cocktail
Bound in Marie Rose dressing & served on crisp Iceberg
with wholemeal bread

#### Farmhouse Paté with Cranberries

Chef's Coarse Pate, infused with Cranberries & a splash of Brandy, Finished with Plum & Apple Chutney & warm Toast

## THE MAIN EVENT

#### **Traditional Roast Breast of Turkey**

Fresh Seasonal Vegetables, Creamy mash, crisp Roast Potatoes, Sage and Onion Stuffing & Bacon wrapped Chipolatas

#### Slow cooked Silverside Fillet of British Beef

Braised in Shiraz Wine with Root Vegetables & Caramelised Shallots served on Creamy Mashed Potato

#### Fillet of North Atlantic Cod

Oven baked with Roasted Vine Tomato sauce, New Potatoes & crisp Broccoli

#### Mediterranean Chickpea & Vegetable Pie (V)

Served with Sautéed New Potatoes, Winter Vegetables & rich Gravy

## DESSERT

**Traditional Christmas Pudding** 

With Brandy Sauce

#### Mince Pie Eaton Mess Ice Cream Sundae

Crumbled Mince Pie, Spiced Candied Fruits & Cinnamon infused cream

#### Triple Chocolate Fudge Cake

Three layers of Sponge, smothered with rich Chocolate Fondant & melting Fudge, finished with sweetened Cream

**Cointreau & Orange infused Crème Brulee** finished with Orange crisp & Cafe curl Wafer

## 3 COURSES £21.95

GLUTEN FREE & VEGAN MENU AVAILABLE, PLEASE ASK

# LUNCHTIME CHRISTMAS SET MENU

Served 12-5pm Monday to Saturday from 27th November until 24th December

## **STARTERS**

Homemade roasted Plum Tomato & Basil Soup

Peppered Stilton Mushrooms on Wholemeal toast

Traditional Prawn Cocktail with Brown Bread & Butter

Toasted Garlic Bread with Herb Butter

## THE MAIN EVENT

#### **Breast of Turkey**

With Bacon wrapped Chipolatas, Fresh Seasonal Vegetables & Sage and Onion Stuffing

#### **Breaded Scampi**

With Chips, Peas & Salad Garnish

#### Grilled Cod Fillet with Lemon Butter

With Mashed Potatoes & Fresh vegetables

#### **8oz Gammon Steak**

Topped with Fresh Pineapple, with Chips & Fresh Vegetables

Pan fried Mushrooms & Creamy Stilton Tagliatelle (V)
With Garlic Bread

## DESSERT

Chocolate Brownie Sundae

Forest Fruit Pavlova

**Christmas Pudding with Brandy Sauce** 

Hot Treacle Sponge with Vanilla Custard

2 COURSES £11.45 3 COURSES £13.45

GLUTEN FREE & VEGAN MENU AVAILABLE, PLEASE ASK

## **BOOKING FORM**

To confirm your booking, please complete the following form and return with a non-refundable deposit of £10 per person (£5 for set lunch menu).

	Please tick which menu you are booking for:  Seasonal Fayre  New Years Eve  Lunchtime
	Name:
	Contact Telephone No.:
	Address:
, s/2s	Postcode:
	Email address:
	No. in party: Adults:
	Date of party:Time:
	SEASONAL FAYRE  Please specify your selection by entering the total number against each dish.
	STARTERS
	Soup Mushrooms Cocktail Paté
	MAIN EVENT
	Turkey Beef Cod Chickpea & Veg Pie
NAME OF THE PERSON OF THE PERS	DESSERT
	Christmas Pudding Sundae
	Fudge Cake Crème Brulée
	Special requests / wine pre-orders
E	
	1. To confirm bookings, a booking form should be completed and returned, with a non-refundable deposit. 2. Upon receiving payment of the deposit a receipt will be issued. The customer should check that the deposit is correct. 3. Should we have to caped any bookings, due to inforce on circumstances all

details to any other party, we may contact you from time to time by email with promotions and offers