New Year's Eve

CHEF & BREWER
PUB CO

£59.95 per person
7pm till late

Enjoy your meal then dance the night away to the sounds of the Resident DJ

Why not pre-order your drinks so they are ready when you arrive - our entire drinks range is available to pre-order

Begin the evening

Bucks Fizz on arrival

Starters

Creamed Parsnip Soup (v)
Topped with parsnip crisps and served with our home-baked crusty baguette

Teriyaki Chicken Skewers
Grilled marinated chicken skewers served with rocket and coriander salad

Wild Mushroom Bruschetta (v)
Wild mushrooms grilled in garlic butter, covered in a Stilton and black pepper sauce and served on toasted baguette

Fisherman's Catch
Japanese breaded prawns, crispy whitebait, lemon mayo king prawns and taramasalata

Appetiser

Smoked Salmon
Oak-smoked Scottish salmon on home-baked crusty baguette

Mains

Redcurrant Goose
Succulent goose breast with potato gratin, fine green beans and a rich, redcurrant jus

Pork Fillet with Tomato & Olive Sauce
Tender pork fillet served with a Greek-style tomato and olive sauce. Served with fine green beans and potato gratin

Venison Steak
Grilled venison steak drizzled in a rich cherry and red wine sauce. Served with rosemary roasted potatoes and fine green beans

Thai Style Red Snapper
Grilled red snapper with sticky rice and stir-fried vegetables, in a fragrant Thai broth

Mediterranean Vegetable Fricassee (v)
Mushrooms, spinach, peppers and onions in a creamy herb & white wine sauce, topped with Parmesan style cheese. Served with sweet potato fries

Desserts

Sticky Toffee & Butterscotch Pudding
Toffee and butterscotch sponge with sultanas covered in rich butterscotch toffee sauce. Served with Channel Island cream and thick custard

Pear Tart Tatin
A French classic. Served with clotted cream ice cream

Rich Belgian Chocolate 'Fridge' Cake
Traditional shortbread, prunes, cherries, macadamia and Brazil nuts in a rich chocolate ganache, served with Channel Island cream

Raspberry Crème Brûlée
A traditional crème brûlée with fresh raspberries

Cheese Board
A selection of cheeses with biscuits, grapes and apple

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Coffee & Mince Pies

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End the evening

Bacon Rolls to take away

How to book

1. Pop in or call us to discuss your requirements
2. We will need a £10 per person deposit to confirm your booking. Menu choices and payment in full must be received by Monday 10th December or at time of booking if later than this date. Bookings must be confirmed and deposits received within 10 days of your initial booking. Deposit payments by credit and debit card can be taken over the phone
3. Cheques (with valid banker's card details) are acceptable for deposits when received at least 10 days prior to your dining date
4. Our New Year's Eve menu is available on 31st December 2010 only. Don't forget your booking form

New Years Eve

Names	Starters				Appetiser	Mains					Desserts						
	Creamed Parsnip Soup (v)	Teriyaki Chicken Skewers	Wild Mushroom Bruschetta (v)	Fisherman's Catch	Smoked Salmon†	Redcurrant Goose	Pork Fillet with Tomato & Olive Sauce	Venison Steak	Thai Style Red Snapper†	Mediterranean Vegetable Fricassee (v)	Sticky Toffee & Butterscotch Pudding	Pear Tart Tatin	Chocolate 'Fridge' Cake	Raspberry Crème Brûlée	Cheese Board	Coffee & Mince Pies	Bacon Rolls to take away
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Name:

Address:

Postcode: Tel:

Email:

No in Party: Adults:

Price per Adult:£

Deposit Paid: Balance Outstanding:

Signature:

○ By giving us your details you are opting to join our email club. We may contact you from time to time by email with further information and offers. Please tick the box if you do not wish to receive such information, but remember that this will exclude you from receiving any of our future and upcoming offers, promotions and vouchers. You must be 18 years or over to join.

†All fish dishes may contain bones. (v) These dishes are suitable for vegetarians. All weights stated are approximate uncooked weights. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-kitchen environment. We cannot guarantee that our products do not contain traces of nuts and/or seeds. New Year's Eve menu available 31st December only. All prices inclusive of 17.5 % VAT. Should the VAT rate increase, menu pricing will be increased accordingly. No booking is confirmed until a deposit is received. A non-refundable deposit of £10 per person must be received within 10 days of your booking followed by menu choices and payment in full by Monday 10th December or at time of booking if later than this date. Cancellations made with less than 24 hours notice are liable for full payment of food. All items are subject to availability. We reserve the right to alter or amend the offer at any time.