

BOOKING FORM NEW YEARS EVE

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

STARTERS

- Bean & Tomato Soup Duck Liver Paté
 Crab Cakes Buffalo Mozzarella Salad

MAIN EVENT

- Chicken Beef Salmon Aubergine

DESSERT

- Fudge Cake Cheese
 Sundae Apple Pie

Special requests / wine pre-orders

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LUNCHTIME SET MENU

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 Tart

DESSERT

- Christmas Pudding Profiterole Sundae
 Berry Pavlova Sticky Toffee Pudding

Special requests / wine pre-orders

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NEW YEARS EVE 2019

Served from 7.00pm to 9.00pm • Bar & Disco until 12.30am
Fireworks at Midnight (weather permitting)
Entrance by Ticket only

STARTERS

Tuscan Bean & Tomato Soup
With warm Baguette & Butter

Duck Liver Paté

Served with a sour Cherry Compote, salad & Warm Toast

Pan Fried Crab Cakes Infused with Asian Spices
Served with a Lime & Spring Onion dip

Buffalo Mozzarella, Plum Tomato & Basil Salad
With Balsamic Coulis

THE MAIN EVENT

Roasted Breast of Chicken

With White Wine, Mushroom, Tomato & Tarragon sauce,
served with Sauté New Potatoes & Seasonal Vegetables

Roasted Fillet of Salmon

With Seared Scallops, Saffron Butter, fresh Vegetables &
Crushed Potatoes

Braised Fillet of Silverside Beef

On Horseradish Mash with mixed Seasonal Vegetables &
Mulled Wine Gravy

Baked, Stuffed Aubergine (V)

With Tomato, Garlic, Pine Nuts & Eastern Spices served with
savoury Rice & rich Tomato Sauce

DESSERT

Triple Chocolate Fudge Cake
With Sweet Raspberry Sauce & whipped Cream

Eton Mess Ice Cream Sundae
With Fresh Strawberries, Meringue & Raspberry Sauce

Caramel Apple Pie
With sweetened Cream & Salted Caramel Sauce

Mature Cheddar, Stilton & Brie Cheeses
With Crackers, Celery & Grapes

Coffee, Mince Pies & Mints

4 COURSES £39.95



SEASONAL MENU

FOR BOOKINGS TELEPHONE
01527 892603

154 The Ridgeway,
New End,
Astwood Bank,
Redditch
B96 6NB

www.thenevillarms.co.uk

CHRISTMAS SEASONAL FAYRE 2019

STARTERS

Homemade Minestrone Soup
With Parmesan crouton

Farmhouse Paté with Cranberries

Chef's coarse Pate, infused with Cranberries & a splash of Brandy, finished with Fruit Chutney & warm Toast

Tiger Prawn, Shrimp & Crab Cocktail

Bound with homemade Seafood sauce, on crisp Lettuce with Wholemeal Bread

Halloumi Fries

Thick strips of Halloumi deep fried, served with Sweet Chilli sauce

THE MAIN EVENT

Roast Breast of Turkey

With Bacon wrapped Chipolatas, Fresh Seasonal Vegetables, Roast & Mashed Potatoes

Tender fillet of Beef Silverside

Braised with Bacon, Shallots & Mushrooms on Parsley Mashed Potatoes

Fillet of Salmon

Dusted with cracked Black Pepper & a squeeze of Lemon, on Sauté New Potatoes & finished with Fresh Spinach & crisp Broccoli

Mushroom & Cashew Nut Wellington (V)

Mix of Mushrooms, Cashews, Garlic & Rice in Puff Pastry, served with traditional Seasonal Vegetables, Potatoes & Meat free Gravy

DESSERT

Traditional Christmas Pudding
With Brandy Sauce

Chocolate Fudge Brownie Sundae

Freshly whipped Ice Cream, Chocolate Brownie & Fudge pieces with lashings of Belgium Chocolate Sauce

Salted Caramel Cheesecake

Handmade Cheesecake, rippled with Salted Caramel, with freshly whipped Cream & Toffee drizzle

Tia Maria Infused Crème Brulée

Finished with Orange Crisp & Café Curl Wafer

3 COURSES £21.95

GLUTEN FREE & VEGAN MENU AVAILABLE, PLEASE ASK

LUNCHTIME CHRISTMAS SET MENU

Served Monday to Saturday 12.00 midday until 5.00pm
29th November until 24th December

STARTERS

Winter Vegetable Soup
With Baguette & Butter

Peppered Stilton Mushrooms
Served on Wholemeal Toast

Traditional Prawn Cocktail
With Brown Bread & Butter

Toasted Garlic Bread
With Herb Butter

THE MAIN EVENT

Roast Breast of Turkey

With Bacon wrapped Chipolatas, Fresh Seasonal Vegetables, Roast & Mashed Potatoes

Breaded Scampi

With Chips, Peas & Salad Garnish

Grilled Fillet of Cod with Lemon Butter

With Mashed Potatoes & Crisp Broccoli

8oz Gammon steak

Topped with Fresh Pineapple, Chips & Fresh Vegetables

Goats Cheese, Red Onion & Gruyere Tart (V)

Finished with Balsamic drizzle, Sweet Potato Fries & crisp Salad

DESSERT

Christmas Pudding
With Brandy Sauce

Chocolate Profiterole Sundae

Red Berry Pavlova

Sticky Toffee Pudding
With Vanilla Custard

2 COURSES £10.95

3 COURSES £12.95

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:

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Postcode:

Email address:

No. in party: Adults:..... Children:.....

Date of party: Time:.....

SEASONAL FAYRE

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

STARTERS

Soup Cocktail Paté Fries

MAIN EVENT

Turkey Beef Salmon Wellington

DESSERT

Christmas Pudding Brownie

Cheesecake Crème Brulée

Special requests / wine pre-orders

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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 receipt is correct. 3. Should we have to cancel any bookings, due to unforeseen circumstances, all monies received from the customer will be refunded upon production of receipts. 4. We will never give your details to any other party, we may contact you from time to time by email with promotions and offers.