

New Years Eve

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

Starters

Duck Rillette

A Duck Pate Made with Lightly Seasoned Shredded Duck and Pork with a Hint Of Juniper, Served with Toasted Sourdough.

Scottish Salmon Fillet

Honey Glazed with a Pear Salad.

Asparagus And Pea Soup

Served with a Crusty Baguette and Butter.

Mains

Fillet Of Beef Wellington

Tenderloin of Beef Wrapped in Layers of Pâté, Mushroom Duxelles, Prosciutto and Covered in Puff Pastry then Baked.

Grilled Swordfish Steak

Sat on a bed of Spaghetti with a Creamy Tomato and Lobster Sauce.

Chickpea Tagine

Flavoured with Orange, Cranberry, Cinnamon and Sultanas.
Served with Savoury Rice.

Peppered Chicken And Mushroom Pie

A Homemade Shortcrust Pastry Pie, with Creamed Potatoes, Seasonal Vegetables and a Peppered Sauce.

Desserts

Irish Bread Pudding With Jack Daniels Caramel Sauce

Served with Lashings of Warm Custard.

Apple Tarte Tatin

With Vanilla Ice Cream.

Oreo Chocolate Cheesecake

The Ultimate Cookies and Cream Dessert, with a Crunchy Biscuit Base and a Creamy White Chocolate Cheesecake Filling.
Served with a Double Chocolate Sauce.

Cheese And Biscuits

Mature Cheddar, Blue Vein Stilton and Soft Milky Brie with Crackers, Apple, Celery and Chilli Chutney.

Bacon Buttles after Midnight

4 courses - £59.95 pp

if you book and pay your deposit before the 10th of December receive a 20% discount off your food bill.

Christmas Day Takeaway

Starter

Minestrone Soup

Filled with Macaroni Pasta, Beans, Tomatoes and Vegetables. Seasoned with Italian Herbs and Served With Half a Crusty Baguette and Butter

Main

Roast Breast Of Turkey

Served with Bacon Wrapped Chipolatas, Roast Parsnips, Buttered Carrots, Baby Sprouts, Roast and Mashed Potatoes, Festive Stuffing and a Rich Meaty Gravy

Dessert

Our Homemade Christmas Pudding

With a Creamed Brandy Sauce, Topped with Walnuts, Almonds and Glacé Cherries

Collection only
Christmas Eve
12pm-6pm
Christmas Day Morning
9am-11am

Main Course Only - £20.00

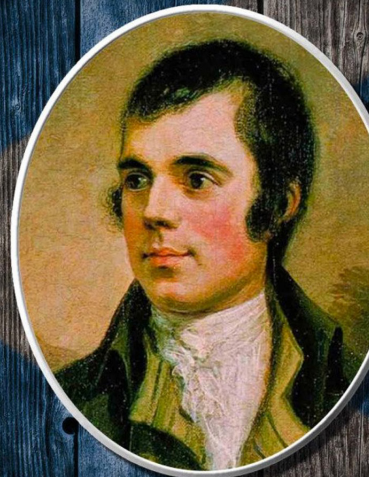
2 Courses - £25.00

3 Courses - £30.00

Vegan/vegetarian options available,
please ask!

Book now for
our popular
**Burns Night
celebration
on 26th January**

Great food,
poems and
pipes



Food served
12pm-5pm,
Bar open
till 6pm

**26TH
DEC**

Boxing Day 2 courses - £21.95
3 courses - £24.95

Christmas Seasonal Menu

at



154 The Ridgeway,
Astwood Bank
Redditch
B96 6NB
01527 892603
nevillarms@hotmail.co.uk



Set Menu

served Monday to Saturday 12-6pm.
From 25th November to 24th December and 27th to 31st December.

Starters

Ardennes Pâté Served with Wholemeal Toast

Grilled Cheesy Garlic Bread (V)

Freshly Homemade Soup Of The Day Served with Half a Baguette

Salt & Pepper Squid With Garlic Mayo (£1.25 Supplement)

Pepper Stilton Mushrooms (V)

Prawn Cocktail Served with Wholemeal Bread

Vegetable Pakora (Vg)

Mozzarella Sticks

Mains

Hand Carved Breast Of Turkey

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

Breaded Scampi With Chips and Garden Peas

8oz Gammon Steak

With a Fried Egg, Side Salad, Chips and Onion Rings

Indian Style Tandoori Chicken Salad

With Bombay Potatoes and Mint Dressing

Cumberland Sausage And Mash

With Crispy Onions (Vegetarian Sausages Available)

Handmade Faggots

With Mashed Potatoes, Mushy Peas and Meaty Gravy

Smoked Cajun Chicken Pasta With Garlic Bread

Vegetable Curry With Rice And A Naan Bread (Vg)

Arrabiata Pasta With a Pitta Bread (Vg)

8oz Sirloin Steak (£3.75 Supplement)

Twice Roasted Belly Of Pork (£1.00 Supplement)

Cod Filled With Parsley Sauce,

Creamed Potatoes And Garden Peas

Desserts

Christmas Pudding

Forest Fruit Pavlova

Hot Jam Sponge

Lemon Meringue Sundae

Chocolate Brownie Sundae

Hot Berry Waffle

Or

Your Choice Of Tea or Coffee

2 Courses £15.95 • 3 courses £17.95

Christmas Fayre

served from the 25th November till the 24th December and 26th to 31st December.

Starters

Minestrone Soup (V)

Filled with Macaroni Pasta, Beans, Tomatoes and Veggies. Seasoned with Italian Herbs and Served with Half a Crusty Baguette and Butter.

Smoked Salmon, Cream Cheese And Chive Parcel

Cream Cheese Flavoured with Lemon and Chives, Bound in Scottish Smoked Salmon. Accompanied with an Elegant Salad and Brown Bread and Butter.

Smoked Haddock Fishcakes

Made with Flaked Haddock, Mashed Potatoes, Spring Onions and Flavoured with Lemon Zest and Fresh Parsley. Served with a Creamy Chive, Onion and Leek Sauce.

Duck And Orange Pâté

A Combination of Slow Cooked Duck Livers, Thyme, Garlic and Seville Oranges. Served with Sourdough Toast and a Red Wine and Cranberry Jelly.

Mains

Hand Carved Roast Turkey

With Bacon Wrapped Chipolatas, Buttered Sprouts, Roasted Honey Parsnips, Carrots, Roast and Mashed Potatoes and a Sage and Onion Stuffing.

Chargrilled Pork Cutlet

Served Upon Bubble and Squeak with Savoy Cabbage. Topped with Apple Compote and a Rich Cider Sauce.

Beer Braised Shin Of Beef

Slow Cooked with Classic British Vegetables, Served on a Bed of Mashed Potatoes with Hint of Thyme.

Salmon En Croûte

Salmon Fillet with a Crab and Tarragon Butter, Baked Golden Brown In Flaky Puff Pastry. Served with Crushed New Potatoes, Seasonal Vegetables and a Creamy Spinach Sauce.

Vegetable Kiev (V)

A Seasoned Blend of Vegetables Filled with a Mozzarella and Garlic Melt Coated in Breadcrumbs. Served with a Winter Salad and Sweet Potato Fries.

Desserts

Traditional Christmas Plum Pudding (V)

A Moist Christmas Pudding with Juicy Sultanas, Cider and Rum. With Brandy Crème Anglaise.

Chocolate And Raspberry Eton Mess

Pieces of Sweet Meringue, Raspberries and a Rich Chocolate Sauce Bound with Double Cream.

White Chocolate And Cranberry Bread And Butter Pudding (V)

The Ultimate Christmas Dessert. Bread and Butter Pudding Laced with White Chocolate and American Cranberries.

Cheese And Biscuits (£3.00 Supplement) (V)

Cheese Selection with Crackers, Apple, Celery, and Chilli Chutney. Served with a Glass of Fine Ruby Port.

2 Courses £21.95 • 3 courses £24.95

To confirm your booking, please complete the following form and return with a non-refundable deposit of £10 per person. Parties of over 10 must email their preorder.

Name: Contact Telephone No:

Address: Postcode: Email address:

No. in party: Date of party: Time:

		Names									
		1	2	3	4	5	6	7	8	9	10
Christmas Fayre	Desserts	Cheese & Biscuits									
		Bread & Butter Pud									
		Eton Mess									
	Mains	Plum Pudding									
		Kiev									
		Salmon									
	Starters	Pork Cutlet									
		Turkey									
		Paté									
		Fishcakes									
Set Menu	Desserts	Smoked Salmon									
		Soup									
		Berry Waffle									
	Mains	Brownie Sundae									
		Lemon Meringue									
		Jam Sponge									
		Pavlova									
		Xmas Pudding									
		Cod									
		Belly of Pork									
Starters	Sirloin Steak										
	Arriabata										
	Veg Curry										
	Cajun Chicken										
	Faggots										
	Sausage & Mash										
	Tandori Chicken										
	Gammon Steak										
	Scampi										
	Turkey										

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.