

## NEW YEAR'S EVE MENU £47.50 P/H

Available between 7.00pm and 9.30pm Please note:- If not required all night 1st sitting tables may be re-booked after 7 hours

Canapes

Starters

**French Onion Soup** with Gruyère crouton

**Smoked Salmon**, crayfish and prawn salad with lemon and dill crème fraiche

**Chicken Liver & Brandy Parfait** with plum jam and toast

**Pan Seared Scallops** on pea puree with crispy pancetta and hollandaise

**Pan Fried Wild and Field Mushrooms** with garlic parmesan and fresh herbs on toasted brioche

Main courses

**Fillet of Beef Wellington (Served Medium/Rare)** with dauphinoise potatoes, wilted spinach with a mushroom and Madeira sauce

**Barbary Duck Breast** on sweet potato mash with braised red cabbage and a caramelized orange and blackberry jus

**Medley of Seabass, Salmon and King Prawns** with roasted tomatoes, asparagus on crushed potatoes with herb hollandaise

**Oven Baked Chicken Breast** on garlic and thyme saute potatoes with a red wine, smoked bacon and shallot jus and green beans

**Butternut Squash and Sage Risotto** with parmesan crackling

Sweets

**"Chocolate Plate"** Chocolate tart, iced white chocolate terrine and milk chocolate mousse

**Raspberry Crème Brulee** with homemade shortbread

**Sticky Toffee Pudding** with butterscotch sauce and caramel ice cream

**Citrus Cheesecake** with fresh lemon curd and forest fruits

**Selection of Local Cheeses** with grapes and biscuits

**Coffee and Truffles**

Fireworks at midnight

We regret we cannot accommodate children on this night

£20 deposit per person required (Bar closes at 1.00am)

# Ewe & Lamb

## Stoke Prior

### Bromsgrove

## CHRISTMAS MENUS 2008



**BOOKINGS NOW BEING TAKEN!**

## XMAS FAYRE MENU

Starters

**Roasted Red Pepper Tomato and Basil Soup**

**Sauteed Mushrooms** with garlic, cream and fresh herbs

**Chicken Liver Parfait** with red onion chutney and toasted ciabatta

**Atlantic Prawn and Crayfish Cocktail** on crisp leaves with a tomato lemon and caper mayonnaise

Main courses

**Roast Worcestershire Turkey** with chipolata and bacon roll, chestnut stuffing, roast potatoes, seasonal vegetables and rich gravy

**Oven Roasted Fillet of Salmon**, with sun dried tomato and parmesan crust, oregano potatoes, pesto hollandaise and green beans

**Slowly Braised Blade of Beef** on mustard mash with creamed leeks and a red wine and mushroom jus,

**Roasted Butternut Squash Risotto**, finished with sage, parmesan and sweet potato crisps

Sweets

**Christmas Pudding** with brandy sauce

**Lemon Cheesecake** with fresh lemon curd and forest fruits

**Chocolate Tart** with chocolate sauce

**Maple and Pecan Tart** with butterscotch sauce

**Coffee and Mince Pies**

**£19.95** Lunchtimes

**£22.95** Dinner

A discretionary 10% service charge will be added to all parties of 8 or above

### Christmas Fayre Booking Form

Date required ..... Time required .....

Lunch ..... Dinner ..... New Year's Eve .....

Number of guests (min 4 max 30) .....

Party name .....

Organiser's name .....

Phone number: Home .....

Work .....

Address .....

..... email .....

Deposit enclosed: Qty ..... guests Total £ .....

Any other requests or comments: .....

### The Ewe & Lamb Food Order Form (Xmas Fayre only)

Party name ..... Date of party ..... Time .....

Please enter quantities required below:

Soup ..... Parfait ..... Mushrooms .....

Prawns ..... Turkey ..... Salmon .....

Beef ..... Vegetarian ..... Xmas Pud .....

Cheesecake ..... Chocolate Tart ..... Pecan Tart .....

**Send to: Christmas Bookings, The Ewe & Lamb,**

**68 Hanbury Road, Stoke Prior, Bromsgrove B60 4DN**

**Tel: 01527 871929**

**www.eweandlambbromsgrove.com**

## CHRISTMAS DAY MENU

12.00pm and 2.00pm **£55**

**Glass of Chilled Champagne or Buck's Fizz**

Starters

**French Onion Soup** with Gruyere crouton

**Duck Liver & Orange Parfait** with plum red onion and cranberry chutney and toasted homemade bread

**Smoked Salmon**, crayfish tails and white crab salad with a tomato lemon and dill creme fraiche

**Pan Fried Wild and Field Mushrooms** with garlic parmesan and fresh herbs on toasted brioche

Main courses

**Roast Worcestershire Turkey** with chipolata sausage and bacon roll, chestnut stuffing, roast potatoes, rich gravy and seasonal vegetables

**Fillet of Beef Wellington (served medium rare)** with mushroom and Madeira sauce, dauphinoise potatoes & wilted spinach

**Grilled Fillets of Seabass & King Prawns** on sautee potatoes with roast tomatoes asparagus tips and herb hollandaise

**Seared Fillet of Lamb** on bubble and squeak with red wine and rosemary jus

**Aubergine, Sweet Pepper & Goat's Cheese Stack** on sun dried tomato rissoto with pesto

Sweets

**Christmas Pudding** with brandy sauce

**"Chocolate Plate"** Chocolate tart, white chocolate terrine and chocolate mousse

**Maple & Pecan Tart** with butterscotch sauce

**Lemon Cheesecake** with lemon curd and forest fruits

**Mince Pies, Coffee and Truffles**

**CHRISTMAS PARTY RESERVATIONS:** Please phone 01527 871929 to discuss availability of the date and time you require.

Bookings available in pub dining area Mondays to Saturdays.

Dining area bookings: Minimum 4 people (max 30 people).

Please send in the enclosed Booking Form together with your deposit (a receipt will be sent to you by return).

**DEPOSITS:** Lunch or dinner party bookings. £10 per person balance payable on the day. New Years Eve £20 per person. Balance payable 14 days before the event. Make your selections from the menus and return the 'Food Order Form' as soon as possible, but at least 3 days prior to your booking.

**CANCELLATION:** We regret that unless 3 days notice of cancellation or reduced numbers has been received, late cancellations will forfeit their deposit. "No shows" on the day will be charged for in full.

**AVAILABILITY** Christmas Fayre menus are available from Monday 1st December to Wednesday 24th December 2008.

**XMAS PERIOD:** Open for lunch and dinner including Christmas Day. (Closed Boxing Day evening and New Year's Day evening)