

CHRISTMAS PARTY MENU 2024



(PLEASE ASK IF YOU NEED INFORMATION ABOUT ALLERGENS IN ANY OF OUR DISHES)

Starters

Celeriac, Hazelnut and Truffle Soup (Vg)

homemade bread

Coarse Pork and Game Terrine (Gf)

winter chutney, grapes

Crayfish Cocktail

with little gem, tomato, cucumber, celery and bloody Mary sauce & ciabatta slices

Mediterranean Vegetable Galette (Vg)

Puff pastry square with roasted vegetables, vegan pesto & cream cheese

Main Courses

Roast Norfolk Turkey (Gf)

stuffing, pigs in blankets, rich gravy and served with roast potatoes, maple roast parsnips & carrots

Venison Casserole (Gf)

Slow-cooked haunch of venison in a rich red wine sauce with creamed potatoes

(Both the above dishes are also served with spiced red cabbage & Brussels sprouts with chestnuts)

Baked Mushroom Pancakes (Vg)

Savoury chickpea pancakes with a creamy mushroom filling served with fresh salad and new potatoes

Pan-Fried Fillet of Salmon

topped with a pomegranate, pinenut and parsley crust on a red pepper cream, wilted baby spinach and buttered new potatoes

Desserts

Chocolate and Orange Cheesecake (Gf)

sprinkle of candied peel & pouring cream

Cranberry Frangipane (V)

served with vanilla ice-cream

Vanilla Pannacotta (Gf)

with a spiced berry compote and gluten-free shortbread

Traditional Christmas Pudding (Vg)

with dairy free brandy ice-cream

Coffee and Chocolate Mints

2 courses and coffee £24.50 per person. 3 courses and coffee £32.50 per person

Terms for 2024

This menu is available for groups of 6 or over in Cleone's Restaurant on Monday to Thursday evenings and Monday to Saturday lunchtimes. On Friday and Saturday evenings and all-day Sunday, this menu is not available. All groups will need to complete place cards attached to this form and put them on the table prior to the meal.

	Starters			Mains				Desserts				
Please fill out the table below with your menu choices. Please make further copies as necessary.	Celeriac, Hazelnut and Truffle Soup	Coarse Pork and Game Terrine	Crayfish Cocktail	Mediterranean Vegetable Galette	Roast Turkey	Venison Casserole	Mushroom Pancakes	Fillet of Salmon	Chocolate and Orange Cheesecake	Cranberry Frangipane	Vanilla Pannacotta, berry compote	Traditional Christmas Pudding
Example	Х					Х						Х
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Please ask if you need information about allergens in any of our dishes

____ x 2 Course @ £ 24.50 = £_____ + ____ x 3 Course @ £32.50= £_____ Total £ _____

Less (non-refundable) deposit: _____ x £10 =

(All parties of 10 or more will attract a service charge of 8% which will be added to the outstanding balance).

Balance on the day:

£ ___

This form should be sent or brought by the organiser, to Cleone's, along with the non-refundable deposit of $\pounds 10$ per person, at least 2 weeks prior to the event. We require the deposit to be paid in a single cash or card transaction – no cheques. Thank you.

The balance of the meal cost and any extras can be settled at the end of the meal.

Name:	Name:
Starter:	Starter:
Main:	Main:
Pudd	Pudd:
Name:	Name:
Starter:	Starter: Cleone's
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Starter: Cleone's	Starter: Cleone's
Main:	Main:
Pudd:	Pudd:

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