



# **CHRISTMAS PARTY**

## **MENU 2025**



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

### **Starters**

#### **Roasted Butternut Squash and Red Pepper Soup (VG) (GFA)**

chilli oil, warm bread

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#### **Smoked Mackerel Paté (GFA)**

horseradish cream, pickled cucumber, granary toast

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#### **Caprese Salad (V) (GF)**

sliced beef tomato, cherry tomatoes, fresh mozzarella and torn basil,  
dressed with extra virgin olive oil and balsamic glaze

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#### **Gorgonzola, Smoked Bacon, Spiced Cranberry and Red Onion Tartlet**

dressed walnut and rocket salad

### **Main Courses**

#### **Roast Norfolk Turkey (GF)**

chestnut and sausage meat stuffing, pigs in blankets

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#### **Nut Roast (VGA) (GF)**

(both of the above dishes are served with roast potatoes, parsnips, carrots,  
brussel sprouts with sage butter, broccoli, braised red cabbage and gravy)

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#### **Pan-Roasted Fillet of Cod with a Crayfish, Lime and Ginger Butter (GF)**

new potatoes, medley of green vegetables

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#### **Slow Cooked Beef Goulash (GF)**

creamed potatoes, medley of green vegetables

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#### **Mediterranean Vegetable Lasagne (V)**

cherry tomato, olive, cucumber and rocket salad

### **Desserts**

#### **Black Forest Roulade (GF)**

chocolate sponge rolled and filled with kirsch cherries and fresh cream,  
drizzled with cherry coulis and dark chocolate shavings

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#### **Warm Sticky Toffee Pudding (GF)**

salted toffee sauce and vanilla ice-cream

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#### **Lemon Posset (GF)**

blueberry compôte and meringue pieces

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#### **Traditional Christmas Pudding (VG)**

dairy-free brandy butter ice-cream

#### **Coffee and Chocolate Mints**

*2 courses and coffee £25.50 per person. 3 courses and coffee £33.50 per person*

## Terms for 2025

*This menu is available for groups of 6 or over in Cleone's Restaurant on Monday to Saturday lunchtimes and Monday to Sunday evenings. This menu will not be available on Sunday Lunchtimes. Groups will need to complete the place cards attached to this form and put them on the table prior to the meal.*














Please fill out the table below with your menu choices. Please make further copies as necessary.	Starters				Mains					Desserts			
	Butternut Squash and Red Pepper Soup	Smoked Mackerel Paté	Caprese Salad	Gorgonzola and Smoked Bacon Tartlet	Roast Turkey	Nut Roast	Fillet of Cod	Slow Cooked Beef Goulash	Mediterranean Vegetable Lasagne	Black Forest Roulade	Sticky Toffee Pudding	Lemon Posset	Traditional Christmas Pudding
Name													
Example	X					X							X

**Please inform us of any allergies along with your menu choices**

\_\_\_\_ x 2 Course @ £ 25.50 = £\_\_\_\_\_ + \_\_\_\_ x 3 Course @ £33.50= £\_\_\_\_\_ Total £ \_\_\_\_\_  
 Less (non-refundable) deposit: \_\_\_\_ x £10 = \_\_\_\_\_  
 Balance on the day: £ \_\_\_\_\_

*This form should be sent or brought by the organiser, to Cleone's, along with the non-refundable deposit of £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.***

<p>Name:</p> <p>Starter:</p> <p>Main:</p> <p>Pudd:</p> 	<p>Name:</p> <p>Starter:</p> <p>Main:</p> <p>Pudd:</p> 
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