



CHRISTMAS PARTY

MENU

(Please ask if you need information about allergens in any of our dishes)

Starters

Tomato and Basil Soup (Vg)

served with artisan bread

Bruschetta

Garlic rubbed toast, grilled with smoked bacon, cranberry and goats cheese & topped with rocket

Seared Pigeon Breast Salad (Gf)

served with mixed leaves and bramble vinaigrette

Smoked Trout Pâté

served with horseradish cream and toasts

Main Courses

Slices of Roast Norfolk Turkey

with bacon wrapped chipolata, chestnut stuffing & cranberry sauce

Slow-Cooked Beef & Vegetable Stew (Gf)

in a rich red wine gravy and served with polenta slices

Oven-Baked Nut Roast (V)

served with a wild mushroom sauce

(The above are served with crispy roast potatoes, braised red cabbage, Brussels sprouts with chestnuts and roasted roots)

Pan-Fried Fillet of Salmon

with a basil and parmesan crust, buttered new potatoes and tenderstem broccoli

Desserts

Baileys and White Chocolate Cheesecake (V)

served with vanilla ice-cream

Lemon Posset (V) (Gf)

drizzled with raspberry coulis and served with a shortbread biscuit

Italian Bread and Butter Pudding (V)

served with whipped cinnamon cream

Traditional Christmas Pudding and Brandy Butter

Coffee and Chocolate Mints

2 courses and coffee £19.95 per person. 3 courses and coffee £25.50 per person

Terms for 2021

This menu is available for groups of 6 or over in Cleone's Restaurant on Sunday to Thursday evenings and Monday to Saturday lunchtimes. On Friday and Saturday evenings, this menu will only be served in the Stables Function room where private use will be allowed for parties with a minimum of 30 people. Groups of more than 14 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 | | | |
|--|-----------------------|------------|----------------------------|-------------------|--------------|-----------------------|----------------------|-------------------------|----------------------------------|--------------|----------------------------------|-------------------------------|
| | Tomato and Basil Soup | Bruschetta | Seared Pigeon Breast Salad | Smoked Trout Pâté | Roast Turkey | Beef & Vegetable Stew | Vegetarian Nut-Roast | Pan-fried Salmon Fillet | Baileys and Chocolate Cheesecake | Lemon Posset | Panettone Bread & Butter Pudding | Traditional Christmas Pudding |
| Name | | | | | | | | | | | | |
| <i>Example</i> | X | | | | | X | | | | | | X |
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Please ask if you need information about allergens in any of our dishes

_____ x 2 Course @ £ 19.95 =£ _____ + _____ x 3 Course @ £25.50 = £ _____ Total £ _____
 Less deposit: _____ x £10 = _____

Balance on the day: £ _____

This form should be sent or brought to Cleone's along with the non-refundable deposit of £10 per person at least 2 weeks prior to the event.

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

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| <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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