

**Christmas Party Night
2013**

Menu

Available 13th, 14th, 20th and 21st December 2013

Served 7.00 – 8.15pm

Available for Parties of 8 or more – Pre-orders Required

*** * * * * Starters * * * * ***

Broccoli and Stilton Soup
served with warm crusty bread and a cream swirl (V)
*

Prawn Cocktail
served on bed of lettuce with diced cucumber and tomato, draped in
Marie Rose Sauce and served with brown bread
*

Large Flat Mushroom Topped with Cornish Blue Cheese, Pine Nuts & Breadcrumbs
served on dressed mixed leaves with a roasted garlic mayonnaise dip (V)
*

Chicken Liver Paté
served with Melba toast and pear compote

*** * * * * Mains * * * * ***

Traditional Roast Turkey
served with ham, pigs in blankets, seasonal stuffing,
roast potatoes, seasonal vegetables, game chips and a rich jus
*

Roast Beef
served with Yorkshire pudding, roast potatoes, seasonal vegetables and a rich jus
*

Oven Baked Citrus Herb Crusted Hake
Served on a bed of tomato coulis served with seasonal vegetables and potatoes
*

Goats Cheese, Basil & Cherry Tomato Tart
served with mixed leaves and an orange dressing (V)

*** * * * * Desserts * * * * ***

Traditional Christmas Pudding
served with rum sauce or custard
*

Chocolate Truffle Cake
Laced with coffee liquor and served with fresh cream
*

Boozy Sherry Trifle
*

To include disco, party hats, crackers, balloons and poppers £20.00

Other party nights available excluding disco £19.00

Accommodation available at £35.00 per person room only

Subject to change without prior notice

The Old Quay House Inn Griggs Quay Lower Lelant Hayle TR27 6JG Tel: 01736 753445

Christmas Party Night Menu

13th, 14th, 20th and 21st December 2013

Please complete this form with details of your order

Booking in name of.....

Address.....

Email.....

Telephone No/s.....

Arrival Time:..... No. in party.....

Deposit/Full Payment Taken.....

Terms and conditions to make everything go smoothly. ❖ Decide on the time of your party and how many people will be attending. ❖ Check availability with us. ❖ To confirm a booking we require a non refundable deposit of £10.00 per person, with full and final payment 10 days prior to your booking. ❖ Please also let us know if you have any special dietary requirements at the time of booking. ❖ Fill in the pre-order form as soon as you can, but NO later than 10 days prior to your booking. ❖ Confirmation for the deposit and the balance due date will be sent to you either by letter or email.	Starters				Mains				Desserts		
	Broccoli and Stilton Soup	Prawn Cocktail	Large Flat Mushroom Topped with Cornish Blue Cheese etc.	Chicken Liver Paté	Traditional Roast Turkey	Roast Beef	Oven Baked Citrus Herb Crusted Hake	Goats Cheese, Basil and Cherry Tomato Tart	Traditional Christmas Pudding with rum sauce or ice cream	Chocolate Truffle Cake	Boozy Sherry Trifle
Names and menu choices											
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