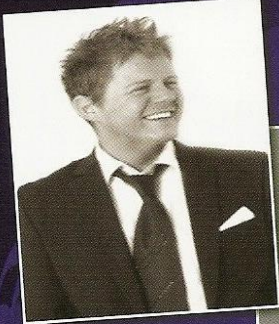


# APPEARING **LIVE** AT LA MEZZALUNA

FOR AN INTIMATE AFTER DINNER SHOW

## MIKEY POWELL AS Michael Bublé



Michael Bublé  
Tribute

*"I couldn't decide whether smart Mike Powell was a vocalist in his own right or a vocal impressionist. His similarity to Michael Bublé was quite eerie."*



**FRIDAY 2ND DECEMBER**  
**THURSDAY 8TH DECEMBER**  
**THURSDAY 15TH DECEMBER**  
**THURSDAY 22ND DECEMBER**

All above dates include the  
**4 Course Party Menu**

*Some dates are heavily booked so please book early to avoid disappointment!!!*

TEL: 01253 852143 FOR MORE INFORMATION [www.thevenuecleveleys.co.uk](http://www.thevenuecleveleys.co.uk)

INTERNAL USE ONLY - BOOKING REF. NO.

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## La Mezzaluna Booking Form

Name: .....

Price Per Adult: £ ..... Child: £ .....

Company / Organisation: .....

Deposit Enclosed: £ .....

Address: .....

Signed: .....

Postcode: ..... Tel: .....

Mobile: ..... Fax: .....

Date Required: ..... Time Agreed: .....

No. of Adults: ..... Children: .....

Christmas Party Lunch	Boxing Day
Christmas Party Evening	New Year's Eve (adults only)
Christmas Eve	New Year's Day
Christmas Day Lunch	Please tick the appropriate box

### Booking Terms and Conditions

- Final numbers, with full payment PLUS menu choices must be given no later than 4 weeks before.
- £10 per person deposit is required for Christmas Party Bookings
- Deposits are required within 7 days of booking.
- Balance of payment, final numbers and menu choices are required no later than 4 weeks prior to date of event
- Please make cheques payable to 'The Venue'

*The Management reserve the right to refuse admission. Any person arriving the 'worst for wear' will be refused admission and no refunds will be given.*

*We operate a 'smart dress code' policy. It is Company policy that anyone wearing inappropriate apparel will not be allowed into The Venue.*

*All bands and entertainment are booked through reputable agents. Should these have to be changed at the last minute and through no fault of The Venue, we will attempt to offer a substitute band or artiste of a similar standard.*

*No refunds will be given for a drop in numbers or non-attendance on the evening.*

Please complete and return this form with your deposit as soon as possible to

**The Party Co-ordinator, The Venue, North Promenade, Cleveleys, Lancs FY5 1LW.**

# La Mezzaluna Christmas Party Menu

## Starters

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### DUCK PANCAKE

Shredded duck tossed in hoi sin sauce, mixed spring onions, chillies and cucumber wrapped in a light chive pancake drizzled with hoi sin sauce.

### SEAFOOD CELEBRATION

Peeled crayfish tails, atlantic prawns, poached and smoked salmon tossed together in a lime zest crème fraîche, mixed leaves and melba toast.

### WILD GAME TERRINE

Wild venison blended with red wine, cranberries and pistachio nuts served with a horseradish infused beetroot chutney and toasted ciabatta.

### CHEF'S PUMPKIN AND SWEET POTATO SOUP

The Chef's own recipe of pumpkin and sweet potato with a warm roll and butter.

### MELON & WINTER BERRY SORBET

A fantail of melon served on a pool of fruit coulis and refreshing sorbet.

### ASPARAGUS & SOMERSET BRIE CHEESECAKE

Served warm on a savoury cheese, leek & spring onion base, topped with Brie, with a balsamic onion compote.

## Main Courses

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### TURKEY PAUPIETTE

Stuffed with sausage meat, orange and cranberry stuffing, traditional seasonal potatoes and vegetables.

### BEEF PARISIENNE

Prime Bowland steak oven roasted with white beans, shallots, mushrooms, garlic and red wine served with double dipped cut chips, herb crushed tomatoes and parmesan onion rings.

\* Alternative vegetarian dishes available on request \* All dishes can be adjusted by request  
\* Some dishes may contain nuts

### PORK ALMANDY

Pan seared pork fillet cooked in an apricot, madeira wine and cream reduction with toasted almond flakes, dauphinoise gratin and panache of winter vegetables.

### SEAFOOD PAPPARDELLE

King prawns and mussels tossed in pappardelle pasta with field mushrooms and white wine cream sauce topped with a grilled seabass fillet.

### CONFIT OF DUCK

With a black cherry and kirsch reduction, herb roasted new potatoes and panache of winter vegetables.

### VEGETABLE TOWER

Chargrilled aubergine, red and green peppers, courgettes and mushrooms presented on a timbale of butternut squash risotto.

## Desserts

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### DECADENT CHOCOLATE TRUFFLE

Amaretti soaked base topped with layers of dark, milk and white chocolate, dressed with a quenelle of fresh cream.

### CLEMENTINE & GINGER CHEESECAKE

Ginger biscuit base topped with a refreshing clementine cheesecake served with cointreau infused fresh cream.

### LOCAL AND INTERNATIONAL CHEESE

A selection of cheeses served with crisp biscuits and celery curls.

### ITALIAN ICE CREAMS

Choose your favourites on the evening.

Followed by **COFFEE & CHOCOLATES**

Nov 27th to Dec 24th include Michael Bubl  nights & DJ's till late Friday & Saturday

**Price: 4 Courses £29.95**

Tues & Weds live entertainment and / or DJ's can be arranged on request

# La Mezzaluna Christmas Day Menu

## Starters

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### SEAFOOD PLATTER

Freshwater prawns tossed in lime infused crème fraîche, smoked salmon and poached salmon, chilled asparagus salad and melba toast.

### CHEF'S RUSTIC VEGETABLE CHOWDER

Served with a warm crusty roll and butter.

### NEST OF CANTALOUPE MELON

A nest of cantaloupe melon filled with winter berries and dressed with champagne infused strawberries.

### MEZZALUNA MUSHROOMS

Sauteed and infused with garlic, cream & brandy resting in a crisp filo basket with a parmesan crust.

### WILD GAME TERRINE

Wild venison blended with red wine, cranberries and pistachio nuts served with a horseradish infused beetroot chutney and toasted ciabatta.

### GOATS CHEESE TART

Goats cheese glazed in honey with red onion marmalade served warm on a bed of mixed leaves.

Price includes crackers, balloons and seasonal novelties. Luncheon served from 12 noon. Last orders 4pm. Close-up Magical Entertainment to mystify and amuse throughout the afternoon from Martin Scott-Price and Norman Langfield.

**Price: Adults £59.95 Children Under 12 £39.95**

## Main Courses

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### BUTTER BASTED TURKEY

Hand carved and served with pancetta wrapped sausage, chestnut stuffing, rich roast gravy, roast & baby potatoes and panache of local seasonal vegetables.

### BOWLAND LAMB SHOULDER

Slow roasted lamb shoulder on a bed of mint & pea champ mash, with panache of local winter vegetables and roast jus.

### WILD HALIBUT

Wild halibut pan seared with a lime and lemon zest tarragon crème sauce, herb roasted new potatoes and local winter greens.

### DUCK TWO WAYS

Slow roasted confit of duck and pan seared duck breast with a seville orange and cointreau jus, served with chateu potatoes and local winter greens.

### AGED RIBEYE STEAK

Cooked to your liking served with a choice of Borollo red wine or peppercorn sauce, served with double dipped chips, chef's onion rings and herb crusted portobello mushroom and winter greens.

### POMMES DE TERRE & MUSHROOM WELLINGTON

Portobello mushroom stuffed with ricotta cheese and spinach sat on our chef's pommes de terre. Circled with a white wine mushroom and cream sauce and panache of winter greens.

## Desserts

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Please choose from our large selection of festive desserts and cheeseboard.

**COFFEE & CHOCOLATES**

\* Alternative vegetarian dishes available on request \* All dishes can be adjusted by request  
\* Some dishes may contain nuts

# La Mezzaluna Boxing Day & New Year's Day Menu

## Starters

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### ROASTED RED PEPPER CHEESECAKE.

Sat on a bed of mixed leaves and drizzled with basil pesto.

### MEZZALUNA MUSHROOMS

Sautéed and infused with garlic, cream and brandy served in a crisp filo basket and topped with a parmesan crust.

### CHEF'S SOUP OF THE DAY

Chef's home made soup of the day served with a warm crusty roll and butter.

### MELON

A fantail of melon served on a pool of fruit coulis and refreshing sorbet.

### PISTACHIO PATÉ

Le Mezzaluna signature smooth chicken liver paté stuffed with toasted pistachio nuts, red onion compot and ciabatta toast.

Boxing Day Monday 26th December, New Year's Day Sunday 1st January

3 Courses Served from 12 noon till 8.00pm.

Price: Adults £22.95 Children under 12 £14.95

## Main Courses

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### ROAST BOWLAND BEEF

Horseradish cream, yorkshire pudding, roast & new potatoes and seasonal vegetables.

### PORK LOIN

Prime Bowland pork, char-grilled & served on a bed of apple scented mash and a panache of local vegetables.

### ROAST TURKEY

Hand carved with chestnut stuffing, roast & new potatoes and seasonal vegetables.

### POACHED SALMON

Smothered with lime infused hollandaise, herb roasted potatoes and panache of local vegetables.

### SLOW ROASTED LAMB SHOULDER (£5 SUPP)

Sat on a bed of olive oil and cracked black pepper mash and panache of local vegetables.

### CHARGRILLED AUBERGINE BAKE

Served with herb roasted potatoes and panache of local vegetables.

## Desserts

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Please choose from our large selection of festive desserts and cheeseboard.

\* Alternative vegetarian dishes available on request \* All dishes can be adjusted by request

\* Some dishes may contain nuts

# La Mezzaluna New Year's Eve Celebrations Menu

## Starters

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### MILLE FUILLE OF CRISPY DUCK.

Chive pancakes layered with crispy chilli duck, julienne of cucumber and spring onions with hoi-sin sauce.

### CHEF'S FRENCH ONION SOUP

Topped with a melted cheese cruton.

### NEST OF CANTALOUPE MELON

A nest of cantaloupe melon filled with winter berries and dressed with champagne infused strawberries.

### KING SCALLOPS

Pan seared and served on a bed of wilted spinach and drizzled with a creamy Thia green sauce.

### WILD GAME TERRINE

Wild venison blended with red wine, cranberries and pistachio nuts served with a horseradish infused beetroot chutney and toasted ciabatta.

## Main Courses

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### SURF & TURF

Aged Lakeland fillet steak cooked to your liking and served with tempura battered langoustines, with a sweet chilli dipping sauce, double dipped chips, panache of local seasonal vegetables.

### SEAFOOD ASSIETTE

Blackened red snapper, wild halibut and a delicate fillet of seabass accompanied with dauphinoise gratan potatoes and drizzled in a light white wine and sweet red pepper reduction.

### DUCK TWO WAYS

Slow roasted confit of duck and pan seared duck breast with a seville orange and cointreau jus, served with chateau potatoes and local winter greens.

### HERB CRUSTED RACK OF LAMB

Char-grilled and served pink, dauphinoise potatoes and local seasonal vegetables.

### WILD MUSHROOM WELLINGTON (V)

Served on a bed of linguini, a light mushroom garlic truffle oil and cream sauce, mozzarella crostini and peppered rocket salad.

## Desserts

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Please choose from our large selection of festive desserts and cheeseboard.

### COFFEE & CHOCOLATES

## Live Entertainment from the fabulous

## "Bill Barrow Band"

Featuring vocalist  
Lynne Fox  
& D.J. till 2am



Tables from 7.00p.m.

Price: £59.95

\* Alternative vegetarian dishes available on request \* All dishes can be adjusted by request

\* Some dishes may contain nuts