

LIVE ENTERTAINMENT 2011

AND DJ'S TILL 2AM THIS FESTIVE SEASON

Friday 25th Nov
"Blue Pig Orchestra"

Saturday 26th Nov
"The Good Machine"

Friday 2nd Dec
"Michael Jackson Tribute"

Saturday 3rd Dec
"The Jeps"

Friday 9th Dec
"Ska Face"

Saturday 10th Dec
"The Love Rats"

Thursday 15th Dec
"Madonna"

Friday 16th Dec
"The Jeps"

Saturday 17th Dec
"The Love Rats"

Thursday 22nd Dec
"Rupert Fabulous"

Friday 23rd Dec
"The Accused"

Christmas Eve
"The Versions"

Christmas Day Night
Call for Details

Friday 30th Dec
"The Good Machine"

Saturday 31st Dec
New Year's Eve "The Jeps" and DJ till 3am
 4 course meal and keep your table for the night £29.95 or ticket only £10.00.

Live Bands and DJ's till 2am feature every Fri, Sat night throughout the year, please visit our website for up to date information. www.thevenuecleveland.co.uk

At the time of printing a few bands have yet to be confirmed, please see our website for updated information

TEL: 01253 852143 FOR MORE INFORMATION www.thevenuecleveland.co.uk

The Venue Booking Form

INTERNAL USE ONLY - BOOKING REF. NO.

V -

Name:

Price Per Adult: £ Child: £

Company / Organisation:

Deposit Enclosed: £

Address:

Signed:

Postcode: Tel:

Mobile: Fax:

Date Required: Time Agreed:

No of Adults: Children:

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.

- | | |
|--|--|
| <input type="checkbox"/> Christmas Party Lunch | <input type="checkbox"/> Boxing Day |
| <input type="checkbox"/> Christmas Party Evening | <input type="checkbox"/> New Year's Eve (adults only) |
| <input type="checkbox"/> Christmas Eve | <input type="checkbox"/> New Year's Day |
| <input type="checkbox"/> Christmas Day Lunch | <input type="checkbox"/> Please tick the appropriate box |

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.

TEL: 01253 852143 FOR MORE INFORMATION www.thevenuecleveland.co.uk

The Venue 3 Course Christmas Luncheon Menu

Starters

CHEF'S SOUP OF THE DAY

Served with a warm crusty roll and butter.

CHILLED HONEYDEW MELON

Served with a delicious raspberry coulis.

CHEF'S OWN CHICKEN LIVER PATE (£1.95 supp)

Our chef's own recipe chicken liver pate, garnished with a crisp leaf salad and finger toast.

PRAWN AND SALMON PLATTER (£1.95 supp)

Succulent Greenland prawns, poached salmon flakes tossed in a lime zest crème fraîche.

Main Courses

TRADITIONAL ROAST TURKEY

Served with cranberry and sage stuffing, roast and new potatoes with selection of seasonal vegetables.

ROAST BEEF AND YORKSHIRE PUDDING

Tender roast beef with yorkshire pudding served with a rich gravy and horseradish sauce, roast and new potatoes and a selection of seasonal vegetables.

Available every lunchtime till the 24th Dec, Mon, Tues & Wed Evenings

Live entertainment and /or DJ's can be arranged on request

Price: 3 Courses £11.95

GRILLED HADDOCK FILLET WITH CAPER BUTTER SAUCE

Served with new potatoes and garden peas.

WILD MUSHROOM AND STILTON PUDDING (V)

An array of wild mushrooms gently sautéed and finished in a creamy stilton sauce, all encased in a suet crust, served with seasonal vegetables and new potatoes.

QUORN ROAST (V)

Quorn roast served with cranberry and sage stuffing served with seasonal vegetables and a mushroom sauce.

Desserts

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce.

RICH CHOCOLATE FUDGE CAKE

Served with ice cream or fresh cream.

ASSORTED ICE CREAMS

A trio of refreshing ices served with fruit coulis or chocolate sauce.

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

* Some dishes may contain nuts

Venue Christmas Party Menu

Starters

SEABASS, GINGER & LIME FISHCAKE

Served on a bed of mixed leaves with a lime & sweet chilli salsa.

SOUP OF THE DAY

Served with a crusty roll and butter.

FANTAIL OF MELON

Served with winter berries and refreshing sorbet.

RUSTIC APPLE, LEEK & CHEESE TARTLET

Served warm on a bed of mixed leaf salad.

FESTIVE TERRINE

Spiced pork and Lancashire black pudding bound together in this rustic terrine served with an apple and sultana salsa, ciabatta toast.

Main Courses

PORK STROGANOFF

Tender chunks of pork pan seared in garlic, white wine, onions & mushroom cream sauce flashed with brandy and served with rice and garlic bread.

ROAST TURKEY SADDLE

Traditional roast turkey with rich roast gravy, bacon wrapped sausage and sage and onion stuffing, served with seasonal potatoes and vegetables.

SALMON FILLET

Smothered in a white wine & tarragon sauce with a selection of local potatoes & vegetables.

BEEF BOURGUIGNON

Prime rump steak, slowly simmered in Burgundy wine with pearl onions, baby mushrooms, and slow roasted garlic cloves served with double dipped chips and seasonal vegetables.

MEDITERRANEAN WELLINGTON

Roasted red pepper, toasted walnuts and goats cheese in a puff pastry shell, herb roasted potatoes and winter vegetables.

Desserts

LEMON MERINGUE CHEESECAKE

Digestive biscuit base with vanilla cheesecake containing lemon zest specks, topped with lemon curd and finished with golden meringue pieces. Served with cream.

BRANDY AU CHOCOLATE

Sophisticated and indulgent, this dessert is made up with a rich chocolate sponge soaked with brandy syrup, topped with brandy mousse and white chocolate flakes then finished with a white chocolate feathered truffle. Served with cream.

LOCAL AND INTERNATIONAL CHEESE SELECTIONS

A variety of local and international cheeses with a selection or crisp biscuits.

ICE CREAM

A selection of refreshing dairy ice cream.

COFFEE & CHOCOLATES

Available from 25th Nov to 24th Dec including entertainment & DJ's on opposite page.

Price from: £24.95

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

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

* Some dishes may contain nuts

The Venue Christmas Day Menu

Starters

SEAFOOD ASSIETTE

Atlantic prawns, smoked salmon & poached salmon sat on a bed of mixed greens with lemon & dill crème fraiche.

CHEF'S WINTER VEGETABLE BROTH

Served with crusty roll & butter.

FANTAIL OF MELON

Served with winter berries 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.

FESTIVE TERRINE

Spiced pork and Lancashire black pudding bound together in this rustic terrine served with an apple and sultana salsa, ciabatta toast.

Main Courses

ROAST TURKEY SADDLE

Traditional roast turkey dinner with rich roast gravy, bacon wrapped sausage and sage & onion stuffing, served with seasonal potatoes and vegetables.

SLOW ROASTED LEG OF LAMB

Resting on a bed of champ mash with roast potato, local winter vegetables and minted lamb gravy.

SEAFOOD DUO

Salmon fillet and sautéed king prawns drizzled with a lime infused hollandaise sauce, roast & baby new potatoes and local winter vegetables.

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

LAKELAND RIBEYE STEAK

Prime Rib-eye steak cooked to your liking with a mushroom and white wine, or creamy peppercorn sauce, thick cut chips, onion rings, mushrooms and grilled tomato.

PORK LOIN

Served on a bed of apple and sage stuffing, seasonal potatoes, vegetables and rich roast gravy.

VEGETABLE TOWER

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

* Alternative vegetarian dishes available on request.

Desserts

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

COFFEE & CHOCOLATES

Price includes crackers, balloons and seasonal novelties. Luncheon served from 12 noon. Last orders 5pm. Close-up Magical Entertainment to mystify and amuse throughout the afternoon from Martin Scott-Price and Norman Langfield.

Price: Adults £49.95 Children Under 12 years £29.95

The Venue Boxing Day & New Year's Day Menu

Starters

SOUP OF THE DAY

Served with a warm crusty roll & butter.

CHILLED HONEYDEW MELON

Served with a delicious raspberry coulis.

CHEF'S PATÉ

Our chef's own recipe smooth chicken liver paté, complimented by a rich Borollo and red onion compote and toasted ciabatta.

PRAWN AND SALMON PLATTER

Succulent Greenland prawns and fresh poached salmon flakes, bound together in a lemon zest crème fraiche, sat on a bed of mixed leaves.

BREADED GARLIC MUSHROOMS (V)

Deep fried and served with a creamy garlic dipping sauce.

Main Courses

ROAST TURKEY SADDLE

Traditional roast turkey dinner with rich roast gravy, chipolata sausage and sage and onion stuffing served with seasonal potatoes and vegetables.

Open all day from 12 noon with our full regular exciting menu choices, plus our special three course traditional luncheon menu.

Price: Adults £16.95 Children Under 12 years £9.95

ROAST BEEF AND YORKSHIRE PUDDING

Roast topside of beef with yorkshire pudding served with a rich gravy and horseradish sauce, roast and new potatoes and a selection of seasonal vegetables.

ROAST PORK

Tender slices of roast pork served with sage and onion stuffing, apple sauce and accompanied with seasonal potatoes and vegetables.

ROAST LEG OF LAMB

Perfectly cooked and served with mint sauce, yorkshire pudding accompanied with a selection of seasonal potatoes and vegetables.

POACHED SALMON FILLET

Presented with a hollandaise sauce and served with new potatoes and vegetables.

SIRLOIN STEAK

A 5-6oz juicy sirloin steak smothered in a peppercorn sauce, cooked to your liking and served with garden peas and thick cut chips.

QUORN ROAST (V)

Quorn roast fillets served with yorkshire pudding and a creamy mushroom and white wine sauce, roasted new potatoes and a selection of seasonal vegetables.

Desserts

Please choose from our selection of festive desserts.

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