



# New Year's Eve Party 2023

## Starters

### BROCOLLI & STILTON SOUP (v)

Our Chef's homemade soup, served with a warm crusty roll and butter

### GOAT'S CHEESE BRUSCHETTA (v gf\*)

Warm creamy goat's cheese, sun blushed tomatoes and caramelised onions served on a toasted ciabatta with a raspberry gin vinaigrette drizzle

### SALMON AND PROSECCO PARFAIT (gf\*)

Scottish smoked and poached salmon mixed with crème fraiche and prosecco, served with caper dressed watercress and charred lemon

### HAM HOCK & PICKLED CARROT TERRINE (gf\*)

British slow-cooked ham hock with carrot, mustard and honey, served with sourdough toast and vodka piccalilli

### PASSIONFRUIT MELON MARTINI (ve)

Mixed melon pieces soaked in a passionfruit puree and prosecco blend topped with a passionfruit garnish

## Main Courses

### BEEF BOURGUIGNON (gf\*)

A tender, juicy daube of beef simmered in a red wine gravy, with pearl onions, mushrooms and smoked bacon, served with creamed potatoes, honey-roasted carrots, braised cabbage and steamed greens

### PEPPERED BRANDY PORK LOIN (gf\*)

Pan fried tender pork Loin Steak smothered in a creamy brandy and peppercorn sauce, with steamed greens, honey-roasted carrots and double dipped chips

### BEETROOT WELLINGTON (ve)

A delicious blend of butternut squash, chickpea, sweet potato, carrot, walnuts and beetroot encased in puff pastry served with pickled beetroot, herb roasted parmentier potatoes, celeriac puree and red wine sauce

### CHICKEN À L'ESTRAGON (gf\*)

Chargrilled chicken breast on a bed of creamed potato, with roasted vegetables, smothered in a creamy white wine, tarragon sauce and button mushrooms

### COQUILLE ST JACQUES

Salmon, prawns, smoked haddock and scallops gently pan fried and finished in a light Mornay sauce encased in creamed potatoes. topped with toasted fresh parmesan and served with wilted greens

## Desserts

### ID REQUIRED (v)

Our Chef's own handmade twist on rum and raisin ice cream served with an Irish cream Liqueur

### CELMENTINE CHEESECAKE (v)

A baked vanilla cheesecake on a digestive base topped with clementine segments in a fruity compote, served with fresh cream and a Cointreau injection

### DECEDANT CHOCOLATE TART (ve\* gf)

A luxurious chocolate pastry, topped with layers of toffee sauce and rich chocolate ganache finished with gold shavings, fresh cream and an Irish cream injection

### ICE CREAM (ve\* gf\*)

A selection of locally sourced chocolate, strawberry and vanilla ice cream, with a crisp wafer

### CHEESE & BISCUITS (v) £4 supp

A festive cheese selection, served with crisp biscuits and a fruit chutney

\*Can be altered to suit dietary requirements MUST be specified when ordering

THREE COURSE MEAL *with*

THE JEPS & DJ *until 3am* £50

*Entertainment Ticket only* £15



# The Venue Christmas Booking Form

NAME:.....  
COMPANY / ORGANISATION:.....  
ADDRESS:.....  
.....  
.....  
.....  
POSTCODE:..... TEL:.....  
MOBILE:.....  
E-MAIL:.....  
DATE OF BOOKING:..... TIME AGREED:.....  
NO OF ADULTS..... NO OF CHILDREN.....  
WHEELCHAIR/HIGHCHAIR/PRAM SPACE REQUIRED:.....  
PRICE PER ADULT:..... PRICE PER CHILD:.....  
DEPOSIT ENCLOSED:.....  
SIGNED:.....

*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. Email: [bookings@thevenuecleveleys.co.uk](mailto:bookings@thevenuecleveleys.co.uk)**

REF -

## BOOKING TERMS AND CONDITIONS

- £10 per person deposit is required for Christmas Party Nights, Christmas Day and New Year's Eve bookings.
- Deposits are required within 7 days of booking
- Balance of payment, final numbers and menu choices are required 4 weeks prior to the date of event
- All reservations on Christmas Party Nights will be made for 7pm unless agreed otherwise
- Christmas Party Night bookings will be served the Christmas Party Menu at £27.50 plus an additional charge of £12.50 for the live entertainment and DJ
- All deposits are non-refundable
- No refunds will be given for a drop in numbers or non-attendance on the day