

# New Year's Eve

## MENU 2024

### STARTERS

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Broccoli & 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 & Prosecco Parfait (gf\*)

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

Ham Hock & 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

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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*

Festive 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*

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*

### DESSERTS

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Raspberry and Gin Cheesecake (ve, gf)

*A vanilla style cheesecake on a sweet biscuit base topped with a raspberry and gin jam served with fresh cream and a pink gin injection*

Triple Chocolate Delice

*A crunchy almond biscuit topped with layers of praline mixed with milk, dark and white chocolate served with crème anglaise and a Baileys injection*

Ice Cream (ve\* gf\*)

*A selection of chocolate, strawberry and vanilla luxury Yorvale ice cream served with a crisp wafer*

Christmas Pudding (v)

*Traditional Christmas Pudding served with piping hot brandy sauce*

Cheese & Biscuits (v)

*A festive cheese selection served with crisp biscuits and fruit chutney (£4 Supp)*

### THREE-COURSE MEAL & TICKET £50

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**Standing Room Only Ticket £10**

*\*Dishes can be altered to suit dietary requirements.*

*All dietary requirements must be specified when pre-ordering.*

REF -

# The Venue Christmas Booking Form

NAME:.....

COMPANY / ORGANISATION:.....

ADDRESS:.....

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.....

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)**

## **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 £30.00 plus an additional charge of £10.00 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*