

Book Your Festive Party

Telephone **0191 5671786** to check for availability and then complete the form and return to: **South Street, West Rainton, Houghton le Spring, DH4 6PA**

Name	
Company	
Date of Party	
Address	
Post Code	
Telephone	
Fax	
Email	

No. of Persons	Adults: _____	Children: _____
Ages of Children		
Special Dietary Requirements		

Menu Pre-orders (please state letter A, B, C, D or E followed by the number required, eg "A - 5")

Starter	
Main Course	
Dessert	
Bubbly Reception	

I Enclose a Deposit of			
Method of Payment	Cash: <input type="checkbox"/>	Cheque: <input type="checkbox"/>	C/Card: <input type="checkbox"/>

Cardholders Name	
Card Number	
Expiry Date	

Card Type	VISA: <input type="checkbox"/>	Switch: <input type="checkbox"/>	M/Card: <input type="checkbox"/>	Delta: <input type="checkbox"/>
	Other: _____			

Terms & Conditions

For all reservations, a £10 per person, non-refundable and non-transferable deposit is required to secure your booking. Full pre-payment is required 28 days prior to the meal. The booking will only be confirmed on receipt of the deposit. Final numbers must be communicated to the hotel at least 28 days prior to the meal. Provisional / telephone bookings will be held for a maximum period of 10 days pending receipt of written confirmation and deposit, after which time the booking may be released. We reserve the right to alter, amend or cancel any of the contents of the items received with this mail. All prices are inclusive of VAT@17.5%. Please note that some dishes may contain nuts or nut products. Please ask for clarification. Our menus do not knowingly contain any genetically modified food.

New Year's Eve

Come and join us for a relaxing evening with a superb four course dinner, great wines and fantastic atmosphere.

(A) Cream of Wild Mushroom Soup
With brandy and whipped cream

(B) Torte of Smoked Salmon
Served with creme fraiche, caviar and lemon

(C) Vegetable Galette
Roasted Mediterranean Vegetable galette topped with deep fried basil and finished with a chive sour cream

(D) Pan Fried Fillets of Lamb
Served on a delicate raspberry salad

Champagne Sorbet

(A) Rib Eye of Beef
Served with lyonnaise potatoes and a boralo jus

(B) Lamb Shank
Served on mint mashed potato and finished with a red wine reduction

(C) Breast of Duck
With garlic crisps and roasted plums

(D) Fillets of Turbot
Served on a saffron and prawn risotto with parmesan crisps

(E) Roasted Vegetable Gateaux
Served with a bloody Mary sauce and basil pesto

All of the main courses are served with seasonal vegetables and potatoes

(A) Banana and Chocolate Bread & Butter Pudding
Served with crème anglais

(B) Lemon Tart
Served with a raspberry coulis

(C) Italian Tiramisu
With Winter berries

(D) Selection of Cheeses
With biscuits, grapes, celery and Farmhouse chutney

A la carte available from 4pm til 7pm

After 7.30pm
£26.95 per person

If your table would like to drink Champagne on the evening please can you pre order your bottles when your reservation is made to avoid disappointment.



Why not add a bubbly reception drink from only £3.00 per head. (If your party requires a bubbly reception drink please include this on your booking form).

Buon Natale 2010



RISTORANTE e PIZZERIA

Christmas Festive Lunch

1st - 24th December

(A) Winter Vegetable Broth

Served with homemade Italian bread

(B) Farmhouse Prawn Salad

Greenland prawns bound in a brandied seafood sauce with dressed leaves & balsamic reduction

(C) Goats Cheese Crostini

Goats cheese, roasted peppers, sundried tomatoes & basil infused together

(D) Funghi Ripeni

Breadcrumbed field mushroom, filled with pate and served with caramelised red onions

(A) Roasted Norfolk Turkey Breast

Filled with an apricot and chestnut stuffing wrapped in smoked bacon served with rich roast gravy and pork chipolata sausage

(B) Farmhouse Homemade Fishcakes

Served with a rich bloody mary sauce

(C) Osso Bucco

Shin of beef braised in red wine, garlic, herbs and tomatoes

(D) Roasted Mediterranean Vegetable Tart

Accompanied by dressed leaves & basil pesto

All of the main courses are served with seasonal vegetables and potatoes

(E) Any Pizza or Pasta

(A) Traditional Christmas Plum Pudding

Served with a calvados crème anglais

(B) Winter Berry Eton Mess

Winter fruits bound in a delicate chantilly cream and meringue

(C) Chocolate Tart

Served with Archers Jersey vanilla ice-cream

(D) Selection of Cheeses - £2 supplement

With biscuits, grapes, celery and Farmhouse chutney

Monday to Saturday, Noon - 2.30pm

£12.95 per person

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Christmas Festive Dinners

1st - 24th December

(A) Cream of Carrot Honey and Ginger Soup

Finished with chives

(B) Farmhouse Pate

Served with toasted ciabatta and a red onion and tomato chutney

(C) Roasted Mediterranean Vegetable Bruschetta

With parmesan shavings and basil pesto

(D) Goats Cheese, Beetroot and Caramelised Walnut Salad

Bound in dressed leaves

(E) Smoked Salmon & Prawn Bruschetta

Finished with a lime and black pepper mayonnaise

(A) Roasted Norfolk Turkey Breast

Filled with an apricot and chestnut stuffing wrapped in smoked bacon served with rich roast gravy and pork chipolata sausage

(B) Whole Roasted Sirloin of Beef

Served on a fumet of oyster mushrooms

(C) Breast of Chicken

Served on a potato and chorizo cassoleut

(D) Pan Fried Fillets of Sea Bass

Served on a bed of Gnocchi with a spicy roasted tomato sauce

(E) Roasted Vegetable Risotto

With parmesan shavings and herb oil

All of the main courses are served with seasonal vegetables and potatoes

(A) Traditional Christmas Plum Pudding

Served with a calvados crème anglais

(B) Winter Berry Eton Mess

Winter berry fruits bound in chantilly cream and meringue

(C) Chocolate Tart

Served with Archers Jersey vanilla ice-cream

(D) Selection of Cheeses

With biscuits, grapes, celery and Farmhouse chutney

Monday to Sunday, 5pm - 10pm

£19.95 per person

Christmas Day Lunch

25th December

Relax, unwind and enjoy your Christmas Day Lunch with the Italian Farmhouse.

(A) Duck and Port Terrine

Served with herb toast and fruit chutney

(B) Ham & Root Vegetable Broth

Served with rustic bread

(C) Smoked Salmon and Prawn Terrine

With a lemon and tomato salsa

(D) Trio of Melon and Parma Ham

Served with a salad garnish and Farmhouse dressing

(A) Roasted Norfolk Turkey Breast

With apricot & cranberry seasoning, cumberland chipolata sausage & a red onion marmalade and rich roast gravy

(B) Slow Roasted Fillet of Beef

With horseradish pomme puree, pancetta, button mushrooms, baby onion and Chianti red wine sauce

(C) Fillets of Monkfish

Wrapped in Parma ham and served on a delicately curried mussel cream sauce

(D) Asparagus Risotto (v)

Pan fried roasted asparagus & courgettes with a white truffle oil

All of the main courses are served with seasonal vegetables and potatoes

(A) Christmas Plum Pudding

Served with a calvados crème anglais

(B) Selection of Local Cheeses

With fruit and biscuits

(C) Charlotte Royal

A delicate sponge filled with a light winter berry mousse finished with a mango and raspberry coulis

(D) Chocolate Torte

Rich chocolate torte finished with a baileys cream

Noon - 2.30pm

£45.00 per adult

£25.00 per child (under 12)

