



CHRISTMAS 2018

The Festive Season is fast approaching and our Team at The Stables have put together some wonderful menus to cater for all types of Christmas Parties. Our Festive Menu consists of a delicious 2 or 3 course sit down meal, with Christmas novelties. This menu is perfect for a Christmas lunch or dinner for up to 50 people in our Restaurant. Our Christmas Carvery Menu is also available and is perfect for parties of 50 or more in our Function Room which has its own Bar and Dance Floor. Our Function Room can hold up to 120 people and if you are after a more informal event, our Party Platters go down a treat.

We will be open from 12pm to 5pm on Christmas Day this year for our Famous Christmas Day 3 Course Carvery. Bookings are essential

Email us at info@thestables-restaurant.co.uk to book your table or for any other info regarding our Christmas Packages.

THE STABLES CHRISTMAS FESTIVE MENU

STARTERS

Cauliflower Veloute
Truffle cream & rarebit toast

Potted Smoked Trout
Beetroot & poppy seed relish, treacle brown bread

Ham Hock Scotch Egg
Mustard mayo, homemade Branson pickle, pea shoot salad

Mozzarella & Rocket Salad
Grilled peach, cherry tomatoes, basil & mint

MAINS

The Christmas Roast
Ballotine of turkey breast & leg with cranberry & sage,
duck fat roast potatoes, garden carrots, sprout tops with chestnuts,
mini sausage toads, roast gravy

Beef Two Ways
Grilled fillet, beef croquette, roasted roots, spinach gnocchi, ale jus

Grilled Fillet of Salmon
White crab tortellini, shellfish broth, peas & samphire
Wild Mushroom. Leek & Swiss Cheese Pithivier
Tender stem broccoli, white wine & tarragon cream sauce

DESSERTS

Christmas Spiced Bread & Butter Pudding
Spiced custard, Clotted cream ice cream

Warm Chocolate Brownie
Morello cherries, rum Chantilly cream

Vanilla Panna Cotta
Mango jelly, vanilla shortbread & mint

Cheese Slate
Two locally sourced British cheeses, quince cheese, date chutney, artesian biscuits

2 courses £25.00

3 courses £30.00

**Includes Christmas novelties & crackers.
An optional 10% service charge will be added to all bills.**

THE STABLES ***CARVERY CHRISTMAS MENU***

STARTERS

Cauliflower Veloute (V)
Truffle cream & rarebit toast

Potted Smoked Mackerel
Beetroot & poppy seed relish, treacle brown bread

Ham Hock Scotch Egg
Mustard mayo, homemade Branson pickle, pea shoot salad

Mozzarella & Rocket Salad (V)
Grilled peach, cherry tomatoes, basil & mint

MAINS

THE CHRISTMAS CARVERY

Roast Norfolk Turkey
Roast Scottish Sirloin of Beef
Honey Glazed Gammon
Wild Mushroom. Leek & Swiss Cheese Pithivier (V)
Served with
Mini Sausage Toads
Sage & Apricot Stuffing
Duck Fat Roast Potatoes
Rosemary & Thyme Roast Potatoes (V)
Cauliflower Gratin
Brussel Sprout Tops with Chestnuts
Honey Roast Baby Carrots & Parsnips
Roast Gravy

DESSERT

Christmas Spiced Bread & Butter Pudding
Spiced custard, Clotted cream ice cream

Warm Chocolate Brownie
Morello cherries, rum Chantilly cream

Vanilla Panna Cotta
Mango jelly, butter shortbread & mint

Cheese Slate
Two locally sourced British cheeses, quince cheese, date chutney, artesian biscuits

2 COURSES £25.00

3 COURSES £30.00

(minimum 50 people)

Includes Christmas novelties & crackers
A 10% service charge will be added to all tables of 6 or more.

THE STABLES CHRISTMAS DAY MENU

STARTERS

Cauliflower Veloute (V)
Truffle Cream & Rarebit Toast

Potted Smoked Mackerel
Beetroot & Poppy Seed Relish, Treacle Brown Bread

Ham Hock Scotch Egg
Mustard Mayo, Homemade Branson pickle, Pea Shoot Salad

Mozzarella & Rocket Salad (V)
Grilled Peach, Cherry Tomatoes, Basil & Mint

MAINS

THE CHRISTMAS CARVERY

Roast Norfolk Turkey
Roast Scottish Sirloin of Beef
Roast Rosemary Leg & Rack of Lamb
Honey Glazed Gammon
Roast Scottish Salmon with Champagne & Chive Butter Sauce
Wild Mushroom, Leek & Swiss Cheese Pithivier (V)
Served with
Mini Sausage Toads
Sage & Apricot Stuffing
Duck Fat Roast Potatoes
Rosemary & Thyme Roast Potatoes (V)
Cauliflower Gratin
Brussel Sprout Tops with Chestnuts
Honey Roast Baby Carrots & Parsnips
Roast Gravy

DESSERT

Christmas Spiced Bread & Butter Pudding
Spiced Custard, Clotted Cream Ice Cream

Warm Chocolate Brownie
Morello Cherries, Rum Chantilly Cream

Vanilla Panna Cotta
Mango Jelly, Butter Shortbread & Mint

Cheese Slate

Two Locally Sourced British Cheeses, Quince Cheese, Date Chutney, Artesian Biscuits

£65 / head

£30 for children under 12 years

Includes Christmas novelties & crackers

A 10% discretionary service charge will be added to all bills.