



New Years Eve Menu 2021



STARTERS

BROCCOLI AND STILTON SOUP

Chef's homemade soup, served piping hot with croutons and a rustic roll with butter

PINK MELON FIZZ

Melon and strawberry pieces soaked in Larios Rose gin, served with a refreshing lime sorbet

HAM HOCK & PEA TERRINE

British slow-cooked ham hock with peas, mustard and honey, served with warm rustic bread and piccalilli

SEAFOOD PLATTER

Freshwater prawns tossed in lime infused crème fraiche, smoked salmon and poached salmon on a bed of mixed leaves

CONFIT OF CRISPY DUCK

A succulent confit of crispy duck, served warm with a crisp leaf salad and drizzled in a Hoi Sin reduction

MAIN COURSES

BEEF STIFFADO

Juicy and tender, melt in the mouth Beef Stifado with a delicious, slightly sweet, intense tomato-based sauce, served with thick cut chips and oven roasted carrot and swede

LAKELAND FILLET STEAK

Prime fillet steak cooked to your liking with a mushroom and port or creamy peppercorn sauce, thick cut chips, onion rings and grilled cherry tomatoes £5 supp

BUTTERNUT, BRIE & BEETROOT TART

A hand crafted pastry tart filled with butternut squash, beetroot chutney, Brie and Vintage Cheddar cheese and truffle infused olive oil served with herb roasted potatoes and seasonal vegetables

BABY LEG OF LAMB

Our butcher's finest baby leg of Lamb in a minted jus sat on a bed of creamy mashed potatoes and served with oven roasted winter vegetables

SEABASS FILLETS

Neve Fleetwood's freshly selected pan-fried Seabass fillets, presented on Mediterranean style herb roasted potatoes served with wilted greens

PORK TWO WAYS

Belly pork slow roasted with a chilli jam glaze sat on Lakeland Guinness and chilli black pudding with a pork crackling strip, served with mashed potato and winter vegetables

DESSERTS

ID REQUIRED

Our chef's own handmade twist on rum and raisin ice cream, served with a Irish Cream Liqueur

TRIPLE CHOCOLATE TORTE

Served with a Tia Maria injection and fresh cream

LEMON BRÛLÉE CHEESECAKE

Served with fresh cream

CHEESE & BISCUITS

Served with a festive chutney

ASSORTED ICE CREAMS

A trio of refreshing ices, served with a crisp wafer

Three course menu £45 per person - Keep your table for the night in The Venue with The Jeps both with DJ till 3am. Standing room only tickets £15. Some dishes will contain known allergens, please specify any dietary requirements when ordering. Changes can be made upon request. £10 deposit required to secure your booking. Balance must be settled and completed pre-order should be handed in four weeks before booking.

The Venue Christmas Day/New Years Eve Booking Form

V -

NAME:.....

COMPANY / ORGANISATION:.....

ADDRESS:.....

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POSTCODE:..... TEL:.....

MOBILE:.....

E-MAIL:.....

CHRISTMAS DAY/NEW YEAR *Cancel Out* TIME AGREED:.....

NO OF ADULTS..... NO OF CHILDREN.....

WHEELCHAIR/HIGHCHAIR/PRAM SPACE REQUIRED:.....

PRICE PER ADULT:..... PRICE PER CHILD:.....

DEPOSIT ENCLOSED:.....

SIGNED:.....

BOOKING TERMS AND CONDITIONS

- £10 per person deposit is required for Christmas party night and Christmas Day bookings
- Deposits are required within 7 days of booking
- Balance of payment, final numbers and menu choices are required 4 weeks prior to date of event
- Christmas Day menu to be served in both The Venue and La Mezzaluna - please state at time of booking which restaurant you would prefer. However, this will be a preference and not all requests will be guaranteed
- All deposits are non-refundable
- No refunds will be given for a drop in numbers or non-attendance on the day
- COVID-19 - In the event of a national lockdown, or a local lockdown of Thornton-Cleveleys we will refund the full value of any reservations.

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