

# BOOKING FORM

# NEW YEARS EVE DINNER & DISCO



Company .....

Address .....

Date Required ..... Numbers .....

Price per head £ .....

Please tick the following options

- Christmas Fayre Lunch / Dinner
- Christmas Dinner & Disco
- Christmas Day Lunch
- New Years Eve Dinner & Disco

I am the function organiser and agree with the booking conditions.

Name .....

Signature .....

Telephone number .....

Email .....

*All menus include hats, crackers and streamers!*

## TO START

Spiced Parsnip Soup with a Parsnip Crisp  
Crispy Goat's Cheese Parcels with Pine Nut, Honey & Apple Salad  
Smoked Haddock & Chorizo Fishcake with Coriander & Lime Alioli

## MAIN COURSE

Fillet Medallions with a Brandy, Mushroom and Red Wine Jus  
Breast of Chicken stuffed with Haggis & a Drambuie Cream  
Wild Mushroom & Ricotta Risotto  
Pan seared Gressingham Duck Breast with Vintage Port & Blackberry Sauce

## DESSERT

Vanilla Pannacotta with Mulled Fruit Compote  
Profiteroles filled with Whisky Chantilly & drizzled with Chocolate Sauce

British Cheeseboard

\*\*\*\*\*

Coffee with Mints

*£39.00 per person*

SPECIAL BED & BREAKFAST RATES AVAILABLE.

PLEASE SPEAK TO OUR CHRISTMAS PARTY CO-ORDINATOR FOR THE BEST RATE

Full Payment on Booking

### TERMS & CONDITIONS

To confirm a booking we require a £10 per person non-refundable deposit. We can only guarantee a booking when this deposit has been received. In the case of a cancellation, regrettably the deposit will not be refunded unless we are able to re-book your table or function room. The full balance is required 48 hours prior to the event and any cancellations or changes within 48 hours of the booking are chargeable in full.

All parties of 12 or more are required to order their menu choices 7 days in advance.

CALL 01908610 565

WWW.SWANREVIVED.CO.UK

INFO@SWANREVIVED.CO.UK

HIGH STREET NEWPORT PAGNELL, BUCKS MK16 8AR

# CHRISTMAS 2011 PARTY CELEBRATIONS

Book now for a classic Christmas

01908 610565 WWW.SWANREVIVED.CO.UK

# CHRISTMAS FAYRE

Available for Lunch & Dinner in our Restaurant

## TO START

Carrot and Coriander Soup with Parmesan Crisp

Smoked Mackerel Pate, Crème Fraiche, Mixed Leaves & Toasted Bread

Game Terrine with Venison, Pork, Duck Liver & Wild Boar with Cumberland Sauce

Wild Mushrooms on toast with Garlic, Cream & Chive Sauce

## MAIN COURSE

Locally sourced rolled Breast of Turkey with Stuffing, Sausage and Bacon Roll with Cranberry Sauce

Roast Scottish Beef with Yorkshire Pudding

Baked Supreme of Salmon with Watercress & Mustard Sauce

Four Cheese Tortelloni with Tomato & Basil topped with Parmesan

Breast of Chicken with a rich Wild Mushroom, Onion & Marsala Sauce

## DESSERT

Traditional Christmas Pudding with Brandy Sauce

Chocolate Log with Chocolate Sauce & Chantilly Cream

Caramelized Orange Cheesecake with Cinnamon and Orange Sauce

Italian Tiramisu laced with Sambuca

\*\*\*\*\*

Coffee with Mince Pies

SPECIAL BED & BREAKFAST RATES AVAILABLE.

PLEASE SPEAK TO OUR CHRISTMAS PARTY CO-ORDINATOR FOR THE BEST RATE

# CHRISTMAS DINNER & DISCO

Available in our Stafford Room

## TO START

Carrot and Coriander Soup with Parmesan Crisp

Smoked Mackerel Pate, Crème Fraiche & Toasted Bread & Mixed Leaves

Chef's Mezze with Hummous, Marinated Olives, Sunblushed Tomato, Breads & Pepper stuffed with Cream Cheese

## MAIN COURSE

Locally sourced rolled Turkey Breast with Stuffing, Sausage & Bacon Roll with Cranberry Sauce

Roast Scottish Beef with Yorkshire Pudding

Baked Supreme of Salmon with Watercress & Mustard Sauce

Four Cheese Tortelloni with Tomato & Basil Sauce topped with Parmesan

## DESSERT

Traditional Christmas Pudding & Brandy Sauce

Chocolate Log with Chocolate Sauce & Chantilly Cream

Caramelised Orange Cheesecake with Cinnamon & Orange Sauce

\*\*\*\*\*

Coffee with Mince Pies



SPECIAL BED & BREAKFAST RATES AVAILABLE.

PLEASE SPEAK TO OUR CHRISTMAS PARTY CO-ORDINATOR FOR THE BEST RATE

# CHRISTMAS DAY LUNCH

## TO START

Seared Scallops, Celeriac & Truffle Puree with a Thyme & Lemon Dressing

Goats Cheese and Beetroot Filo Pastry Tart with Herb Crème Fraiche

Wild Mushroom and Pancetta on Brioche Toast with Garlic & Chive Cream

Chef's Cold Cuts Mezze including Melon wrapped in Proscuitto, Bresaola, Salami, Marinated Olives, Sunblush Tomato & Chilli stuffed with Cream Cheese

\*\*\*\*\*

Spiced Butternut Squash and Coconut Soup with Parmesan Crisp

\*\*\*\*\*

Mango Sorbet

## MAIN COURSE

Locally sourced Turkey Breast with Stuffing, Chipolata & Cranberry Gravy

Haunch of Venison Steak with Redcurrant, Port & Shallot Sauce

Monkfish Tails with Tomato, Garlic, Olives & fresh Basil

Leek, Pea & Mint Risotto topped with Parmesan

## DESSERT

Traditional Christmas Pudding with Brandy Sauce

Cheese board

Apple & Rhubarb Crumble with English Custard

Christmas Chocolate Log with Chocolate Sauce & Chantilly Cream

\*\*\*\*\*

Coffee with Petit Fours

(Half price for children under 10 years old)  
Full payment required on booking.

Lunch 2 courses £16.95 - 3 courses £21.95  
Dinner 2 courses £19.95 - 3 courses £24.95

£29.50 per person

£69.00 per person

£10 non-refundable deposit required to confirm. Pre-order required  
7 days in advance with full payment due 48 hours prior to arrival.

£10 non-refundable deposit required to confirm. Pre-order required  
7 days in advance with full payment due 48 hours prior to arrival.