

HOGMANAY MENU BOOKING FORM

Our Booking Co-ordinator can help with your booking. Please fill in all sections of the form below and make your menu choices overleaf. Don't forget to let us know any special requirements your party may have. This menu is only available on 31st December 2017. Sittings will be limited so please enquire.

To be completed by the customer

I would like to book a Hogmanay Day Party for: *Denotes required field

adult(s) and child(ren) Title:* Mr Mrs Miss Other

First name*

Surname*

Company name (if applicable)

Email

House no./name*

Postcode Mobile

Date of birth Total deposit £

Date of party Time of party

We may contact you from time to time by mail with information and offers that may be of interest. Please tick this box if you DO NOT wish to receive such information .

By providing your email address or telephone, you agree that we can contact you via email/SMS/telephone.

If you wish to receive offers from carefully selected 3rd parties then please tick here .

To be completed by the Booking Co-ordinator

Booking taken by Date received

Food order Payment received

Any additional information



MAINS of TAYMOUTH
COUNTRY ESTATE & GOLF COURSE
THE COURTYARD BAR & BRASSIERE



HOGMANAY MENU

THREE COURSES

£70.00



KIDS EAT FOR

£35.00

MEAL FOLLOWED BY LIVE MUSIC

CHAMPAGNE OR ORANGE JUICE SERVED ON ARRIVAL

STARTERS

CLASSIC VEGETABLE BROTH SOUP

SERVED WITH ONION BREAD

SAUTEED GARLIC MUSHROOM

FRESH MUSHROOMS SAUTEED IN GARLIC BUTTER WITH GORGONZOLA ON A TOASTED CROUTON

CHICKEN LIVER PARFAIT & OATCAKES

WITH MIXED LEAVES AND REDCURRANT JELLY

ORANGE & LEMON SORBET

MAINS

TRADITIONAL ROAST BEEF

SERVED WITH ALL THE TRIMMINGS AND SEASONAL VEGETABLES

CHICKEN FILLET STUFFED WITH BLACK PUDDING & WHISKY SAUCE

SERVED WITH CREAMED POTATOES AND SEASONAL VEGETABLES

SLOW ROASTED PORK LOIN & CIDER JUS

SERVED WITH NEW POTATOES, ROAST POTATOES AND SEASONAL VEGETABLES

PAN FRIED FILLET OF SALMON & PRAWN SAUCE

SERVED WITH A PEA, POTATO AND LEEK CAKE

BUTTERNUT SQUASH RISOTTO

SERVED WITH GARLIC BREAD

DESSERTS

RASPBERRY AND WHITE CHOCOLATE CHEESECAKE

CREME BRULEE

CHEF'S CHEESE BOARD



MAINS of TAYSMOUTH
COUNTRY ESTATE & GOLF COURSE
THE COURTYARD BAR & BRASSIERE

THREE COURSES **£70.00**  KIDS EAT FOR **£35.00**
MEAL FOLLOWED BY LIVE MUSIC



HOGMANAY MENU BOOKING FORM

GUEST NAME	STARTERS	MAINS	DESSERTS
	VEG SCOTCH BROTH ^v		
	SAUTEED GARLIC MUSHROOM		
	✓ CHICKEN LIVER PARFAIT & OATCAKES		
	ORANGE & LEMON SORBET		
		TRADITIONAL ROAST BEEF	
		✓ CHICKEN FILLET STUFFED WITH BLACK PUDDING & WHISKY SAUCE	
		SLOW ROASTED PORK LOIN & CIDER JUS	
		PAN FRIED FILLET OF SALMON & PRAWN SAUCE	
		BUTTERNUT SQUASH RISOTTO	
			RASPBERRY AND WHITE CHOCOLATE CHEESECAKE
			✓ CREME BRULEE
			CHEF'S CHEESE BOARD

TERMS AND CONDITIONS

We accept Visa, Mastercard, Maestro and Switch. All prices are inclusive of VAT at 20% and are subject to changes in standard rate of VAT. Cannot be used in conjunction with any other offer. Courses cannot be ordered from the same section. This menu is only available on 31st December 2017. No other menu is available on this date. Menu descriptions may not list every single ingredient. Customers concerned about the presence of allergens in our food are invited to check with the venue prior to placing a booking. The children's menu will be available for children aged up to 12 years old. All items are subject to availability and are subject to change without prior notice. Champagne will only be served to those aged 18 or over. Photographic proof of identity may be requested. Full payment and pre order to be made at time of booking.

FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.

^vSuitable for vegetarians.

[†] May contain fish bones or shell.