

## Party Nights 2007

*Christmas party nights include table decorations crackers & party poppers as well as dancing to Q.L. disco until 12.30 am. Seated at round tables with a maximum of 10 diners per table with a maximum capacity for 100 guests*

*Hearty soup of shredded onions braised with red wine and cognac*

*Stacked poached salmon, crab & cray tails served with sweet chilli dressing*

*Melon & feta with roquette salad & pesto dressing*

————— 0 —————

*Roasted free range Winterringham turkey*

*Roasted topside of Fiskerton beef*

*Pressed confit of free range belly pork*

*Pan-fried Irish salmon on wilted watercress cream sauce*

*Thyme risotto with balsamic roasted cherry tomatoes*

————— 0 —————

*Christmas pudding with brandy custard*

*lemon tart with burnt sugar crust served with thick cream*

*Chocolate and ginger cheesecake*

*Lincolnshire cheeses £3 supplement*

————— 0 —————

*Freshly brewed tea or coffee*

————— 0 —————

**£29.95 inc.**

**Bookings are essential for all our festive packages**

# Christmas Day 2007

Champagne & canapes on arrival, followed by a leisurely lunch with crackers & festive decorations

Hearty soup of shredded onions braised with red wine & cognac

Gravad lox of salmon with hollandaise

Tiger prawns sauté with smoked paprika cream

————— 0 —————

Roasted free range Winterringham turkey

Roasted topside of Fiskerton beef

Pressed confit of free range belly pork

Pan-fried Irish salmon on wilted watercress cream sauce

Thyme risotto with balsamic roasted cherry tomatoes

————— 0 —————

Christmas pudding with brandy custard

Lemon tart with burnt sugar crust served with thick cream

Chocolate fondant pudding with vanilla ice cream

Comice pear poached & served in mulled wine

————— 0 —————

Freshly brewed tea & coffee with mince pies

————— 0 —————

*£59.95 per person*

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# New Years Eve 2007

A glass of Champagne with canapes followed by a gourmet banquet with a touch of Hogmanay  
Dancing to QL disco until 1 am and our traditional highland piper at midnight

This really is the event to be at to see in 2008

————— 0 —————

Mulligatawny soup

Wild Elsham feathered game terrine pressed with apricot  
cranberry & pistachio, wrapped with smoky bacon

————— 0 —————

Haggis, neaps & tatties with whiskey sauce

Home cured gravad lox of Scottish salmon

————— 0 —————

Fillet of Fiskerton beef, wrapped with bacon and oven roasted  
served with puree of confit shallot and a rich Burgundy gravy

East coast Lobster presented in the ½ shell Thermidor

————— 0 —————

Classic Scottish Crannachen  
( cream laced with whisky, raspberries and oats)

Comice pear poached & served in spiced mulled wine

————— 0 —————

Selection of Lincolnshire cheese with crackers butter & cut fruits

————— 0 —————

Freshly brewed tea & coffee with petit four

*£80.00 per person*

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