

# the all new tudor restaurant

queens room • cellar bar



christmas  
party  
menus

'04

# the all new tudor restaurant

q u e e n s r o o m

## Evening Dinner & Disco menu

Available throughout December

### Prawn Cocktail Marie Rose

Luxury Royal Greenland prawns masked with Marie rose sauce on a chiffonade of crisp Chinese leaf

### Warm salad of Smoked Haddock

Fresh flaked fillet of smoked haddock served on mixed salad leaves dressed with a Balsamic vinaigrette

### Duo of Melon

Fresh melon pearls with pineapple, kiwi and fresh berries, flavoured with Schnapps

### Garlic Mushrooms *v*

Fresh button mushrooms sautéed with onion and garlic finished with white wine and fresh cream



### Crème Forestiere

A home-made soup of leeks, onions and mushrooms finished with fresh cream



### Traditional Roast Local Farm Turkey

Served with seasoning, bacon roll and cranberry sauce

### Sirloin of Beef Bordelaise

Pot-roasted Prime English Sirloin of beef served with mushrooms and onions in a Bordeaux wine sauce

### Crispy Belly Pork

Served with braised red cabbage and roast gravy

### Feta Cheese, Roasted Pepper and Asparagus Tartlet *v*

Puff pastry baked with feta, roasted peppers and asparagus served with a plum tomato and oregano sauce

### Salmon with Saffron & Prawns

Fresh fillet of salmon baked in the oven served with a creamy Saffron, prawn and white wine sauce

All Above main courses are served with Chef's selection of fresh vegetables and potatoes *v* – Denotes suitable for Vegetarians



### Traditional Christmas Pudding with Rum Sauce

### Pear and Almond Flan

Almond frangipane baked with poached pears served with crème Chantilly

### Lime Cheesecake

Home-made and fantastic served with raspberry coulis

### Raspberry Palermo

Light meringue nest filed with raspberry cream served with berry fruit coulis

### Chocolate and Amaretto Terrine

Dark Belgian chocolate and Amaretto mousse served with a shortbread biscuit

### Cheese and Biscuits



### Coffee & Mints

Please note – Main courses must be pre-ordered

The price for this menu varies throughout the Christmas period, please check the availability dates and price sheet for full details of cost.

Please note that any payment by CREDIT CARD will be subject to a 3% surcharge.

# the all new tudor restaurant

c e l l a r   b a r

## Cellar bar - Evening Buffet Disco menu

Available throughout December

Roast Turkey Breast

Honey Roast Gammon Ham

Topside of Beef

Chicken liver Paté

Baked Jacket Potatoes

Savoury Quiche Wedges

Egg Mayonnaise

Coleslaw Salad

Tuna & Pasta Salad

Potato Salad

Waldorf Salad

Prawn Rice

Green Salad

Tomato & Chives

Mixed Pickles

Fresh Home-made Bread



Chocolate Fudge Brownie

Toffee Pecan Cheesecake

Fresh Cream Trifle

**from £14.00 per person**

The price for this menu varies throughout the Christmas period, please check the availability dates and price list for full details of cost.

Please note :- Arrival time for our Christmas Buffet disco's is from 7pm onwards, the buffet will be served at approximately 8pm and the disco will commence at 9.30pm.

Tables can be booked for all party sizes, minimum numbers are required for the buffet disco to run, you will be advised if these are not met and you will be given alternative options.

The cellar bar can be booked privately for Parties over 60 guests.

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queens room • cellar bar

## Christmas 2004/2005 Availability Dates and Prices

	queens room dinner & disco menu	cellar bar buffet disco menu
Saturday 20th Nov	£24	£14
Thursday 25th Nov	£24	£14
Friday 26th Nov	£28	£18
Saturday 27th Nov	£28	£18
Tuesday 30th Nov	N/A	N/A
Wednesday 1st Dec	£24	£14
Thursday 2nd Dec	£26	£16
Friday 3rd Dec	£30	£20
Saturday 4th Dec	£30	£20
Tuesday 7th Dec	N/A	N/A
Wednesday 8th Dec	£24	£14
Thursday 9th Dec	£26	£16
Friday 10th Dec	£30	£20
Saturday 11th Dec	£30	Fully Booked
Tuesday 14th Dec	£26	N/A
Wednesday 15th Dec	£26	£16
Thursday 16th Dec	£30	£20
Friday 17th Dec	*Lunch £18/Dinner £30	£20
Saturday 18th Dec	£30	Fully Booked
Sunday 19th Dec	£28	£18
Monday 20th Dec	£26	£16
Tuesday 21st Dec	£26	£16
Wednesday 22nd Dec	*Lunch £18/Dinner £26	£16
Thursday 23rd Dec	*Lunch £18/Dinner £26	£16
Christmas Eve	Fully Booked	N/A
Christmas Day Lunch	£45 Adults, £20 Kids	N/A
Thursday 30th Dec	Fully Booked	N/A
New Year's Eve	£45	£30
Tuesday 4th Jan	N/A	N/A
Wednesday 5th Jan	N/A	N/A
Thursday 6th Jan	£24	N/A
Friday 7th Jan	£24	£14
Saturday 8th Jan	£24	£14

\*Party lunch disco available - please phone for a menu.

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www.thestroom.co.uk or www.tudorrestaurnt.co.uk

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q u e e n s r o o m

## Christmas Day Luncheon 2004

**Prawns and Smoked Salmon Marie Rose**  
Luxury Royal Greenland prawns and smoked salmon  
dressed with Marie Rose sauce on a chiffonade of crisp Chinese leaf

**French Style Garlic Mushrooms *v***  
Sautéed button mushrooms cooked onions, garlic, white wine, tomato concasse and fresh cream

**Charentais Melon**  
Pearled Half fresh Charentais melon with fresh berry fruits

**Duck Spring Rolls**  
With warm Chinese salad and plum sauce

**Crème Marie Louise**  
Homemade chicken and vegetable soup finished with fresh cream



**Traditional Roast Local Farm Turkey**  
Served with seasoning, bacon roll and cranberry sauce

**Fillet of Beef**  
Pot roasted Prime beef fillet served with bacon lardons, onions and Paris brown mushrooms and a Bordeaux wine sauce. Beef Fillet can be served with plain gravy if requested.

**Pork Fillet Champignon**  
Whole roasted fillet of Pork served with sliced field mushrooms and a white Bordeaux wine cream sauce

**Buffalo Mozzarella Tartlet *v***  
Puff pastry baked with pure buffalo mozzarella, broccoli, wild mushrooms and confit tomatoes  
Served with a tomato and oregano sauce

**Fillet of Salmon Épinard**  
Fresh fillet of Scottish Salmon baked in the oven served on fresh green leaf spinach  
With a Chardonnay wine cream sauce

All Above main courses are served with Chef's selection of fresh vegetables  
and potatoes *v* – Denotes suitable for Vegetarians



**Traditional Christmas Pudding with Rum Sauce**

**Tipsy Laird**  
A traditional Scottish trifle made with sponge, Raspberries, Blackberries, white wine,  
fresh cream and of course Whisky

**Exotic Fruit Cheesecake**  
A soft continental style cheesecake topped with mango, paw paw, kiwi and passion fruit

**Profiteroles with Hot Chocolate sauce**  
Small choux pastry balls filled with fresh cream coated with chocolate sauce

**English Blue and White Stilton With celery, grapes and biscuits**



**Coffee & Mince Pies**

**Adults £45 Per person    Children's menu for under 12's £20**

Please note: Starters and Main Courses must be pre-ordered

Tables are available in two sittings. For the first sitting tables will be available  
between 12noon to 1pm, tables booked for the first sitting will be required to vacate the table  
for the second sitting. The second sitting starts at 3pm with the last tables being booked at 4pm.

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q u e e n s r o o m

## New Year's Eve Gala Dinner & Disco 2004 queens room menu

King Prawn & Baby Spinach Salad  
With a warm Lime and chilli dressing

Baked Feta Cheese *v*

Greek feta cheese baked with tomato and basil sauce, served with a warm granary bun

Charentais Melon

Pink Charentais melon with seasonal fruits flavoured with Peach Schnapps

Warm Duck Confit Salad

With crisp salad leaves, beetroot, quails eggs and a light soy dressing



Crème Châbrillan

Cream of tomato and vegetable soup flavoured with tarragon



Fillet of Beef Béarnaise

Pot roasted fillet of English beef served with Béarnaise sauce and watercress salad

Chicken Shropshire

Supreme of chicken stuffed with blue Shropshire cheese and wrapped in Parma ham Served with a Riesling wine cream sauce

Roast Duckling

Pot roasted Aylesbury duckling served with seasoning and a roast gravy scented with orange

Vegetable Strudel *v*

Finest young vegetables stir-fried then rolled in a strudel pastry baked 'til golden brown, served with a Hollandaise sauce

Cod Fillet with Herb Crunch

Fresh fillet of Cod baked with a herb crunch topping. Served with a creamy plum tomato sauce

All Above main courses are served with Chef's selection of fresh vegetables and potatoes *v* – Denotes suitable for Vegetarians



Bread & Butter Pudding

With vanilla custard

Black Cherry Tartlet

Shortbread pastry base filled with vanilla custard and topped with poached black cherries flavoured with Kirsch

Chocolate Mousse

Served in a brandy snap basket with a caramelised orange sauce

Tiri Misu

A traditional Italian trifle, made with mascapone, cream, tia maria and coffee

English Blue and White Stilton

With celery, grapes and biscuits



Coffee & Hand-made Chocolates

**£48 per person**

Please note:- Starters and main courses must be pre-ordered,  
The restaurant will open at 7pm, sit down time for dinner is 8pm prompt.  
Bar and Disco 'till late

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c e l l a r   b a r

## New Year's Eve 2004 Cellar Bar - Evening Buffet Disco menu

Spiced Chicken Breast

Honey Roast Gammon Ham

Topside of Beef

Poached Salmon

Chicken liver Paté

Smoked Salmon & Prawn Terrine

Baked Jacket Potatoes

Savoury Quiche Wedges

Egg Mayonnaise

Coleslaw Salad

Tuna & Pasta Salad

Potato Salad

Waldorf Salad

Prawn Rice

Green Salad

Tomato & Chives

Mixed Pickles

Fresh Home-made Bread



Profiteroles with Chocolate sauce

Toffee Pecan Cheesecake

Meringue Nests with fresh fruit salad

Cheese & Biscuits

**£35.00 per person**

Please note :- arrival time for our new year's eve buffet disco is from 7pm onwards, the buffet will be served at approximately 8pm and the disco will commence at 9.30pm. Disco and bar till late.