



New Years Eve Dinner and Dance

*with Dancing to the Resident Discos and
Champagne on the house at midnight*

Chefs Homemade Canapes

Trio of Melon Ball Cocktail

with Pineapple, Mango and Figs served with a Refreshing Sorbet

Slices of Oak Smoked Salmon and Crayfish

with a Dressed Leaf Salad
and a Chive and Crème Fraiche Dressing

Slices of smoked Duck Breast

served on a Dressed Leaf salad with Grand
Marnier and Walnut Dressing

Cream of Tomato Soup

served with Crispy Croutons

Fillet of Beef

with a Creamy Wild Mushroom, Thyme and Blue Cheese Sauce

Poached Halibut Steak

with a Scallop, White Wine and Asparagus sauce
topped with Crispy Bacon Rashers

Slow Roasted Belly Pork

with Parsnip and Celeriac Puree with a Red
Wine and Rosemary Sauce

Stuffed Baked Aubergine

topped with Creamy Goats Cheese and served
with Tomato sauce (v)

All Main Courses are served with Fresh Seasonable Vegetables

Choice of Desserts or Cheeses from the Sweet Menu

Ground Coffee and Petit Fours

£58.00

New Years Day Luncheon

Chefs Homemade Mushroom Soup
served with Crispy Croutons

Fan of Melon

served with a Fruit Coulis and seasonal Fruits

Salad of Smoked Haddock and Prawns
accompanied by a Lemon and Chive Dressing

Poached Seafood in a Mornay Sauce
with a Mature Cheese Gratin

Roast Sirloin of Beef

served with Yorkshire Pudding

Roasted Honey Glazed Ham

served with a Course Grain Mustard Sauce

Pan Fried Breast of Chicken

served with a Bacon, Leek and Cheddar Sauce

Plaice Fillets Filled with Prawns

and served on a White Wine and Tomato sauce

Brie, Stilton and Caramelised Onion Parcels

served with a Chard salad

All Main Courses are served with Fresh Seasonal Vegetables

Your Choice of Dessert from the Sweet Menu

Freshly Ground Coffee and Mints

£26.00

Christmas Party Nights

Nov	Saturday 28th	Special Price & Menu -	£15.00
Dec	Friday 4th		£28.00
	Saturday 5th		£28.00
	Friday 11th		£30.00
	Saturday 12th		£30.00
	Thursday 17th	Special Price & Menu	£15.00
	Friday 18th		£30.00
	Saturday 19th		£30.00
	Sunday 20th	Special Price & Menu	£15.00

Redbrick House

Christmas 2009

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Pre Christmas Menu

1st - 24th December

Forest Suite & Tables of
10+ in the Restaurant

Chefs Special Sausages

on a bed of Mustard Mashed Potato

Fan of Honeydew Melon

with a Winter Berry Compote and Seasonal Fruits

Prawn and Poached Salmon Salad

with a Marie-Rose Sauce

Caesar salad

topped with Garlic Croutons

Roasted Topside of Beef

served with Yorkshire Pudding

Roasted Nottinghamshire Turkey

with a Herb Stuffing and Chipolata Rolls

Pan Fried Chicken Breast

stuffed with Game Pate, wrapped in Streaky Bacon
and served with a Wild Mushroom sauce

Poached Fillet of Salmon

wrapped in Filo Pastry with a White Wine and Dill sauce

Brie, Sun Dried Tomato and Basil Filo Parcel

served on a Bed of Mixed Leaves and Homemade Spiced Chutney

*All Main Courses are served with
Fresh Seasonal Vegetables and Potatoes*

Traditional Christmas Pudding and Brandy sauce

White Chocolate and Raspberry Cheesecake

Double Chocolate Fudge Cake

with a White Chocolate sauce

Bailey's Irish Torte

A Refreshing Citron Tart

Christmas Day

Seafood Platter

Poached Salmon, King Prawns, Smoked Mackerel,
Prawns and Mussels served with Homemade Bread

Half a Galia Melon, filled with Fruit sorbet and

surrounded by Tropical Fruits

Chicken, Asparagus and Brie Terrine with a

Port and Cranberry Dressing

Winter vegetable and Whisky Broth

Roast Breast of Turkey

served with stuffing, Bacon, Chipolata Rolls and Cranberry sauce

Beef Fillet on a Toasted Croute of Farmhouse Pate

with a wild Mushroom, Pancetta and Red wine sauce

stuffed Paupiettes of Lemon Sole

served with a Creamed Leek sauce, crispy Bacon Rashers and Avruga
Cavier

Butternut squash, Wild Mushroom

and Goats Cheese Risotto

served in a Filo Basket

*All Main Courses are served with Fresh
seasonable vegetables and Potatoes*

Traditional Christmas Pudding

served with brandy sauce

Strawberry and Spiced Fig Shortbread Stack

with lashings of Fresh Cream and Strawberry Sauce

White Chocolate and Vanilla Panna Cotta

with Swiss Chocolate Ice Cream

Triple Chocolate Brownie

served with a White Chocolate Ice Cream

Redbrick Selection of Cheeses

with Grapes, Celery and Biscuits

Freshly Ground Coffee and Petit Fours

£62.00

Boxing Day Menu

Chefs Homemade Tomato and Basil Soup

with Crisp Croutons

Half a Galia Melon

with a Refreshing Raspberry Sorbet and Strawberry Sauce

Penne Pasta and Chicken

served in a Creamy Garlic and Mushroom Sauce
topped with Fresh Grated Parmesan

Salad of Smoked Salmon and Prawn

with a Chive and Crème Fraiche Dressing

Roast Sirloin of Beef

with Yorkshire Pudding

Roast Loin, of Pork

with stuffing and Apple sauce

Pan Fried Chicken Breast

stuffed with Chicken Liver Pate and
served with a Wild Mushroom sauce

Oven Roasted Salmon Fillet

with a White Wine and Crab sauce

Baked stuffed Peppers

topped with a Creamy Goats Cheese
and served with a Tomato and Herb sauce

*All Main Courses are served with
Fresh Seasonal Vegetables*

Your Choice of Dessert from the Sweet Menu

£28.00

Freshly Ground Coffee and Mints **£1.50**

Plus Presents for everyone