



CHRISTMAS AT

The Winery

2018



CHRISTMAS AND NEW YEAR AT THE WINERY

Enjoy the perfect Christmas this year at The Winery in a picturesque setting within the old Abbey grounds on the banks of the River Trent. From an intimate meal for two to a well-deserved Christmas Party for all your work colleagues we can cater for your every need.

Come and celebrate with us for a Christmas to remember...

CHRISTMAS PARTY MENU

MONDAY 19TH NOVEMBER TO SUNDAY 30TH DECEMBER

MONDAY-SATURDAY LUNCH (12 NOON-3.45PM) £20

MONDAY-WEDNESDAY EVENING (4.00PM-10PM) £25

THURSDAY-SATURDAY EVENING (4.00PM-10PM) £30

CREAM OF RED PEPPER AND SUNDRIED TOMATO SOUP | garlic and herb croutons | crusty bread | sour cream drizzle **VG**

POTTED CHICKEN LIVER AND COINTREAU PATÉ | dressed leaves | warm french baguette | sage and apple relish **G**

SMOKED HADDOCK, SALMON AND PRAWN FISHCAKE | crispy couscous breadcrumb coating | black pepper and lemon mayonnaise

CARAMELISED RED ONION, TOMATO AND EMMENTAL BRIOCHE | balsamic dressed rocket leaves | sticky cranberry glaze **V**

ROAST CROWN OF STAFFORDSHIRE TURKEY | sage, chestnut and sausagemeat stuffing | pigs in blankets | roasted new potatoes

brussel sprout and savoy cabbage cheese gratin | honey roasted root vegetables | cranberry sauce laced with cherry brandy | sherry gravy **G**

DAUBE OF SLOW BRAISED BRITISH BEEF | shallot and port gravy | thyme | carrots | button mushrooms | smoked bacon | champ mash **G**

PAN SEARED FILLETS OF SEA BREAM | tarragon and marsala wine sauce | roasted new potatoes | winter cabbage | mange tout **G**

WILD MUSHROOM LASAGNE | forrestier cream sauce | green pod vegetables **V**

TRADITIONAL CHRISTMAS PUDDING | brandy sauce **VG**

CAPPUCCINO AND VANILLA PANNA COTTA | chocolate crunch | toasted meringue **G**

STRAWBERRY AND ALMOND BAKEWELL TART | toasted almonds | vanilla custard **V**

SELECTION OF ARTISAN CHEESES | celery | grapes | biscuits | homemade apple chutney **VG**

COFFEE OR TEA | miniature mince pie

CHRISTMAS DAY LUNCH

ADULTS £75

CHILDREN AGED 3-11 YEARS £30

AGE 2 AND UNDER FREE

ARRIVAL AT EITHER 12 NOON OR 3.30PM

CHEF'S SURPRISE AMUSE BOUCHE

CREAM OF ASPARAGUS SOUP | lemon and parmesan croute | asparagus tips **VG**

TWICE BAKED THREE CHEESE SOUFFLE | cheddar, stilton and Gran Albiero | balsamic dressed leaves | apple cider chutney **V**

SHREDDED CONFIT DUCK LEG SALAD | mixed greens | sesame seeds | soy, ginger and honey glaze **G**

POACHED SALMON AND CHIVE CRÈME FRAICHE MOUSSE | tiger prawns | marie rose sauce | warm crusty bread **G**

ROAST CROWN OF STAFFORDSHIRE TURKEY | pigs in blankets | pork and herb seasoning | roasted potatoes
honey roasted root vegetables | brussel sprout, savoy cabbage and marsala wine gratin | homemade cranberry relish | rich madeira gravy **G**

28 DAY AGED ROAST SIRLOIN OF BEEF | yorkshire pudding | roasted potatoes | honey roasted root vegetables | pigs in blankets
brussel sprout, savoy cabbage and marsala wine gratin | rich madeira gravy **G**

DUO OF PAN SEARED SALMON AND SEABASS | prawn and chive veloute | seasonal green vegetables | oven roasted new potatoes **G**

WILD MUSHROOM STROGANOFF | honey roasted root vegetables | roasted new potatoes | green vegetables | sour cream and red onion garnish **V**

TRADITIONAL CHRISTMAS PUDDING | brandy butter | vanilla custard **VG**

LAYERED WHITE AND MILK CHOCOLATE CHEESECAKE | chocolate drizzle | sweetened cinnamon chantilly **V**

CARAMELISED PEAR TART | vanilla ice cream **V**

SELECTION OF ARTISAN CHEESES | celery | grapes | biscuits | homemade apple chutney **VG**

COFFEE OR TEA | miniature mince pie

BOXING DAY LUNCH

ADULTS £40

CHILDREN AGED 3-11 YEARS £18

AGE 2 AND UNDER FREE

ARRIVAL AT EITHER 12 NOON OR 3.30PM

CREAM OF RED PEPPER AND SUNDRIED TOMATO SOUP | garlic and herb croutons | crusty bread | sour cream drizzle **VG**

ROULADE OF POACHED AND SMOKED SALMON | rye bread | lime mayonnaise | dressed leaves **G**

TWICE BAKED THREE CHEESE SOUFFLÉ | cheddar, stilton and Gran Albiero | balsamic dressed leaves | apple cider chutney **V**

SLOW BRAISED PULLED PORK AND APPLE POTATO CAKE | dressed leaves | apple and rhubarb gin chutney

ROAST STAFFORDSHIRE TURKEY CROWN AND HONEY GLAZED HAM | roasted potatoes | honey roasted root vegetables
pigs in blankets | brussel sprout and savoy cabbage cheese gratin | rich madeira gravy **G**

28 DAY AGED ROAST SIRLOIN OF BEEF | yorkshire pudding | roasted potatoes | honey roasted root vegetables
pigs in blankets | brussel sprout and savoy cabbage cheese gratin | rich madeira gravy **G**

BAKED SALMON WELLINGTON | asparagus mousse | hollandaise sauce | winter green vegetables | oven roasted new potatoes **G**

PETIT POIS AND MINT RISOTTO | chargrilled asparagus spears **V G**

TRADITIONAL CHRISTMAS PUDDING | brandy butter | vanilla custard **VG**

FRENCH APPLE TARTE | pouring cream **V**

GINGERBREAD PANNA COTTA | gingerbread crumb | candied orange

SELECTION OF ARTISAN CHEESES | celery | grapes | biscuits | homemade apple chutney **G**

COFFEE AND TEA | miniature mince pie

NEW YEAR'S EVE DINNER PARTY

**SAY HELLO TO 2019 IN STYLE AT THIS SIGNATURE EVENT
– TABLE FOR THE NIGHT AND DANCING TILL LATE
£70 PER PERSON**

A GLASS OF CHAMPAGNE AND CANAPÉS | upon arrival **SEAFOOD MEDLEY PLATE G**

Scottish smoked salmon | cracked black pepper and fresh lemon
crayfish tails | brandy laced marie rose
crab and coriander mousse | cucumber spaghetti
blinis | watercress salad

28 DAY AGED BEEF FILLET MEDALLIONS G
goose fat roasted turned potatoes | honey glazed roasted carrot
broccoli and toasted sliced almonds
wild mushroom, caramelised shallot and madeira sauce

DESSERT ASSIETTE
strawberry and almond bakewell tart | Baileys and chocolate panna cotta
Madagascar vanilla ice cream | brandy snap basket | raspberry coulis

SELECTION OF ARTISAN CHEESES VG
celery | grapes | biscuits | homemade apple chutney | shooter of LBV port

COFFEE OR TEA | chocolate truffles

BACON BUTTIES AND HAGGIS | served at 12.30am

DOORS OPEN 7PM | DINNER SERVED 8PM | CARRIAGES 1.30AM

WINERY CHRISTMAS OFFERS

OFF-PEAK OFFERS

Book a Christmas party for 8 or more during off-peak times in November and all day Monday, Tuesday and Wednesday during December and your guests will all receive a glass of sparkling bubbles to welcome them to the party

10% OFF PRE-ORDERED WINES

Pre-order your table wine from our Silver and Gold Wine selection and receive a 10% discount

LET'S TALK ABOUT ROOM HIRE

Parties of 25 or more will be guaranteed the exclusive use of either our Garden or Laurent Perrier Rooms. Requests for exclusive room use for smaller bookings will be considered and a room hire charge will be made depending on the date and time that you are booking

PARTY ORGANISER REWARDS

We are well acquainted with the trials and tribulations involved in organising large numbers of people for an event – so as a thank you for making our load that much lighter, we would like to give you a little Christmas gift in return...

YOUR REWARD	FREE BOTTLE OF WINE	LUNCH FOR TWO	DINNER FOR TWO
6–10 guests	✓		
11-20 guests	✓	✓	
21-30 guests	✓		✓
31 guests+	✓	✓	✓

BOOKING INFORMATION

A non-refundable deposit of £10 per person must be paid for parties of 8 guests and above at the time of booking (for Christmas Day, Boxing Day and New Year's Eve a deposit is payable regardless of the number in the party).

For Christmas Day and Boxing Day, the full balance together with the menu choices are both due by the 1st December 2018.

For Group Party Bookings and New Year's Eve the balance is payable on the night (please note we cannot accept multiple payments – only one payment for the amount outstanding).

For payment we accept cheques payable to The Winery Ltd and all credit and debit cards (with the exception of American Express) and cash – payments can be taken over the phone, in person or through the post and a receipt will be sent every time a payment is made.

Each party must nominate a designated organiser who will be responsible for making any alterations to the booking, menu selections etc. and who will be the key contact for all arrangements relating to it.

For parties of 8 guests or over we will require food to be pre ordered using the form provided and will ask that this is returned to us 2 weeks in advance

We ask that prior notification is given to us about any special dietary requirements (allergies, intolerances etc.) that are applicable to guests dining with us in order that our team can be notified beforehand

The Winery reserves the right to accommodate parties in the dining area most appropriate to their size and is unable to guarantee that specific requests for certain tables or areas can be met.

We do ask that everyone in a party is informed of our terms and conditions and in particular that any monies paid are non-refundable.

The Winery

MANOR DRIVE, BURTON UPON TRENT, STAFFORDSHIRE, DE14 3RW

call 01283 568170 | **mail** info@thewineryburton.co.uk

web thewineryburton.co.uk | [@thewineryburton](https://www.instagram.com/thewineryburton) | [/the-winery](https://www.facebook.com/the-winery) | [/thewineryburton](https://www.instagram.com/thewineryburton)