



CHRISTMAS AT

The Winery

2017



CHRISTMAS & 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 20TH NOVEMBER TO SATURDAY 30TH DECEMBER

MONDAY-SATURDAY LUNCH (12 NOON-4PM) £20
MONDAY-WEDNESDAY EVENING (4.05PM-10PM) £25
THURSDAY-SATURDAY EVENING (4.05-10PM) £30

CREAM OF MUSHROOM & CARAMELISED RED ONION SOUP | tarragon oil **VG**
HAM HOCK & BLACK PUDDING FRITTER | piccalilli
POTATO, SPINACH & ONION TERRINE | bramley apple purée | celery | pistachio **VG**
POACHED SALMON & WATERCRESS | poppy seed puff pastry | pickled beetroot | goats cheese

ROAST CROWN OF TURKEY | pork & herb stuffing | seasonal trimmings | vegetables **G**
ROAST WINTER VEGETABLE HOTPOT | pearl barley | confit garlic | toasted sourdough **VG**
SLOW BRAISED PAVÉ OF BEEF | spiced red cabbage & red onion | creamed potatoes **G**
GRUYERE & PARSLEY CRUSTED COD | clam & madeira chowder | sweetcorn fritters **G**

TRADITIONAL CHRISTMAS PUDDING | homemade brandy sauce **VG**
SELECTION OF ARTISAN CHEESES | celery | biscuits | homemade apple & ale chutney **VG**
WARM SPICED BLACK CHERRY & POLENTA CAKE | mascarpone amaretto cream **V**
MUSCOVADO PANA COTTA | milk chocolate cookie crumble **VG**

COFFEE OR TEA | miniature mince pie

SOLD OUT

CHRISTMAS DAY LUNCH

ADULTS £75

CHILDREN AGED 3-11 YEARS £30

AGE 2 AND UNDER FREE

ARRIVAL AT EITHER 12 NOON OR 3.30PM

A GLASS OF PROSECCO | upon arrival

CANAPÉS | served at your table

ROAST RED PEPPER & VINE TOMATO SOUP | gremolata | crème fraîche | toasted almonds **VG**

ROAST BUTTERNUT SQUASH | whipped goat's cheese | pea purée | malted toast croûtes | pea shoots | warm figs **VG**

CONFIT DUCK LEG | puy lentils | smoked bacon lardons | madeira jus **G**

BRUSCHETTA OF CRAB | tiger prawns | tarragon & brown shrimp | tomato & lime dressing **G**

ROAST CROWN OF TURKEY | pigs in blankets | pork & herb stuffing | homemade cranberry relish **G**

ROAST RUMP & HERB CRUSTED SHOULDER OF LAMB | braised red cabbage | creamed potato | rosemary jus **G**

PARMA HAM WRAPPED MONKFISH TAIL | leek & potato croquettes | garlic spinach | mussel & clam broth

PORTABELLO MUSHROOM & MOZZARELLA WELLINGTON | vine tomato & haricot bean cassoulet
garlic & rosemary roast baby potatoes **V**

TRADITIONAL CHRISTMAS PUDDING | brandy sauce **VG**

CHOCOLATE ORANGE MARQUISE | candied kumquats | chocolate crumble | white chocolate & vanilla cream **VG**

APPLE, SULTANA & PECAN FRANGIPANE | maple roast bramley purée | salted caramel ice cream

SELECTION OF ARTISAN CHEESES | Wookey Hole Cheddar | Black Sticks Blue | Camembert
celery | biscuits | homemade chutney **VG**

COFFEE OR TEA | miniature mince pie

BOXING DAY LUNCH MENU

ADULTS £39.50

CHILDREN AGED 3-11 YEARS £18

AGE 2 AND UNDER FREE

ARRIVAL AT EITHER 12 NOON OR 3.30PM

A GLASS OF PROSECCO | upon arrival

CANAPÉS | served at your table

CREAM OF GARDEN PEA & BASIL SOUP | mint crème fraîche **VG**

BRUSCHETTA OF WHITE CRAB & POACHED SALMON | chive & black pepper mayonnaise **G**

POTATO, SPINACH & ONION TERRINE | bramley apple purée | celery & pistachio **VG**

HAM HOCK & BLACK PUDDING FRITTERS | homemade piccalilli

ROAST CROWN OF TURKEY & HONEY ROAST HAM | pigs in blankets | pork & herb stuffing | homemade cranberry relish **G**

ROAST SIRLOIN OF BEEF | braised onions | Yorkshire pudding **G**

PAN FRIED SEABASS | leek & parsley champ mash | roast vine tomato compote **G**

ROAST WINTER VEGETABLE HOTPOT | pearl barley | confit garlic | toasted sourdough **VG**

TRADITIONAL CHRISTMAS PUDDING | brandy sauce **VG**

MUSCOVADO PANNA COTTA | milk chocolate cookie crumble **VG**

WARM SPICED BLACK CHERRY & POLENTA CAKE | mascarpone amaretto cream **V**

SELECTION OF ARTISAN CHEESES | Wookey Hole Cheddar | Black Sticks Blue

Camembert | biscuits | homemade chutney **VG**

COFFEE & TEA | miniature mince pie

NEW YEAR'S EVE DINNER PARTY

SAY HELLO TO 2018 IN STYLE AT THIS SIGNATURE EVENT –
TABLE FOR THE NIGHT & DANCING TILL LATE

£65 PER PERSON

A GLASS OF PROSECCO | upon arrival
CANAPÉS | served at your table

TORN HAM HOCK | wilted gem lettuce
cider poached apple | celery | hazelnuts

PAN ROAST FILLET OF BEEF | slow braised ox cheek
heritage root vegetables | champ croquettes
confit shallot & thyme | beef jus

WARM LEMON FRANGIPANE TART | raspberry jam
frozen raspberries | pistachio ice cream

SELECTION OF ARTISAN CHEESES
Staffordshire organic cheddar | Colston Bassett Stilton | Camembert
celery | biscuits | homemade chutney | shooter of LBV Port

DOORS OPEN AT 7PM | DINNER SERVED AT 8PM
CARRIAGES TO BE ORDERED 1AM



NEW FOR 2017

OFF-PEAK OFFERS

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

10% OFF PRE-ORDERED WINES

Pre-order your table wine from our Silver & 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, the full balance together with the menu choices are both due by the 1st December 2017.

For Group Party Bookings, Boxing Day 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.

A discretionary 10% service charge added to all parties of six or more

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)