NEW YEAR'S EVE BLACK TIE MENU

Booking Form

Please hand this booking form and deposit to the manager, who will be happy to confirm your booking.
Please make a copy of the completed form for your own records.

Title [ ] First Name [ ] Surname [ ]
Address [ ]
[ ] Postcode [ ]
Phone [ ] Date of Birth [ ] · [ ] · [ ]
Email [ ]

We'd love to send you great offers for your favourite pub every month. Please tick the box if you would like to hear from us on email ❑ by text. ❑

What is your preferred date? [ ] · [ ] · [ ] What is your preferred dining time? [ ] : [ ]
How many people is this booking for? [ ] No. of high chairs required? [ ]
I enclose a deposit of £10.00 per person.
Total £ [ ] Full payment required on the day of the party. Booking Reference [ ]

Name	Tomato and Basil Soup (V)	Coarse Country Pâté	Prawn Cocktail	Fresh Melon with Seasonal Berries (V)	Sirloin Steak with Port and Madeira Sauce	Sea Bass with Caper and Dill Sauce	Duck with Spiced Cranberry Sauce	Spiced Butternut and Brie Bake (V)	Lemon and Lime Soufflé	Spiced Winter Fruit Crumble	White Chocolate and Pistachio Cheesecake	Cheese and Biscuits	Coffee and a Mini Mincemeat Tartlet.
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Terms and Conditions

1. A deposit of £10 per adult diner is required - payable upon booking. This deposit is not refundable. The balance of monies must be paid in full by 10th December 2010. 2. Please be prompt, as we can only guarantee your table for 15 minutes. 3. If you do not wish to receive future promotions or offers in the post, please tick this box. ☐ 4. We promise not to pass your information on to third parties. Data is held in compliance with the Data Protection Act 1998. Data controller: Marston's PLC, Marston's House, Brewery Road, Wolverhampton WV1 4JT. 5. Alcohol is not available to persons under 18 years of age. 6. Vouchers and promotional offers are not valid when dining from this menu. 7. Bookings are valid for dining from this menu only. 8. (V) Suitable for vegetarians or vegetarian option available. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives and our fish may contain bones. 1oz equals 28.3 grams, all weights are approximate prior to cooking. 9. Prices include VAT. 10. Please make cheques payable to Marston's PLC.

CHR/07/10/OMD/11

CHRISTMAS DAY

Booking Form

Please hand this booking form and deposit to the manager by 12th November 2010 where possible, enabling us to confirm your booking.
Please make a copy of the completed form for your own records.

Title [ ] First Name [ ] Surname [ ]
Address [ ]
[ ] Postcode [ ]
Phone [ ] Date of Birth [ ] · [ ] · [ ]
Email [ ]

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What is your preferred date? [ ] · [ ] · [ ]
How many people is this booking for? Adults [ ] Children [ ] No. of high chairs required? [ ]
I enclose a deposit of £10.00 per person.
Total £ [ ] Full payment required by Friday 10th December 2010. Booking Reference [ ]

Name	Homemade Soup (V)	Coarse Country Pâté	Smoked Haddock Tart	Goat's Cheese and Cranberry Brochette (V)	Carvery: Roast Sirloin of Beef	Carvery: Roast Turkey Crown	Filet Steak with a Wholegrain Mustard Sauce**	Seared Pan-fried Scallops	Duck with Spiced Cranberry Sauce	Beetroot and Red Onion Confit Tart (V)	Christmas Pudding	Lemon and Lime Soufflé	Spiced Winter Fruit Crumble	White Chocolate and Pistachio Cheesecake	Cheese and Biscuits	Coffee and a Mini Mincemeat Tartlet
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Children																
															✔	✔
															✔	✔
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															✔	✔

**Please indicate how you would like your steak(s) cooked by entering the required number in each box below.

Well Done [ ] Medium Well Done [ ] Medium [ ] Medium Rare [ ] Rare [ ]

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CHRISTMAS FAYRE

Booking Form (available from Monday 22nd November until Saturday 8th January excluding Christmas Day).

Please hand this booking form and deposit to the manager, who will be happy to confirm your booking.
Please make a copy of the completed form for your own records.

Title [ ] First Name [ ] Surname [ ]
Address [ ]
[ ] Postcode [ ]
Phone [ ] Date of Birth [ ] · [ ] · [ ]
Email [ ]

We'd love to send you great offers for your favourite pub every month. Please tick the box if you would like to hear from us on email ❑ by text. ❑

What is your preferred date? [ ] · [ ] · [ ] What is your preferred dining time? [ ] : [ ]
How many people is this booking for? Adults [ ] Children [ ] No. of high chairs required? [ ]
I enclose a deposit of £10.00 per person.
Total £ [ ] Full payment required on the day of the party. Booking Reference [ ]

Name	Parsnip and Caramelised Onion Soup (V)	Coarse Country Pâté	Prawn and Avocado Salsa	Creamy Garlic Mushrooms (V)	Carvery: Roast Sirloin of Beef	Carvery: Roast Turkey Crown	Rib Eye Steak with Port and Madeira Sauce**	Sole and Honey Roast Salmon	Duck with Spiced Cranberry Sauce	Spiced Butternut and Brie Bake (V)	Christmas Pudding	Chocolate and Grand Marnier Cheesecake	Mandarin and Cranberry Frangipan	Raspberry Harlequin	Cheese and Biscuits	Children's Fayre	Roast Turkey	Vegetarian Dish of the Day

**Please indicate how you would like your steak(s) cooked by entering the required number in each box below.

Well Done [ ] Medium Well Done [ ] Medium [ ] Medium Rare [ ] Rare [ ]

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CHRISTMAS AND NEW YEAR AT THE MACKWORTH HOTEL

DERBY

FROM £16.95

Ashbourne Road, Derby, Derbyshire DE22 4LY.
Tel: 01332 824324

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CHRISTMAS AND NEW YEAR
AT THE
MACKWORTH HOTEL

Keep a note of your orders.

Name	Starter	Main	Dessert

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CHRISTMAS FAYRE

Available from Monday 22nd November until Saturday 8th January excluding Christmas Day.

Parsnip and Caramelised Onion Soup (V)
Served with a bread roll and butter and parsnip crisps.

Coarse Country Pâté
A coarse pork pâté served with a blueberry and cranberry chutney.
Served with toast and butter.

Prawn and Avocado Salsa
King prawns in iceberg lettuce cups, dressed with Marie Rose sauce.
Served with an avocado salsa lightly flavoured with fresh chillies and lime juice.

Creamy Garlic Mushrooms (V)
Whole flat mushrooms pan-fried in garlic and finished with cream and herbs. Served with toasted croutons.

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All our main courses are served with fresh vegetables and potatoes from the carvery, unless otherwise stated.

Carvery
Choose from roast sirloin of beef, turkey crown or pork, hand carved by our chefs.
Served with traditional accompaniments.

Rib Eye Steak with Port and Madeira Sauce
A 12oz rib eye steak, grilled and garnished with a flat mushroom and half a grilled tomato. Served with a rich, dark Port and Madeira sauce.

Sole and Honey Roast Salmon
Fillets of yellow fin sole filled with honey roast salmon and creamy Brie.

Duck with Spiced Cranberry Sauce
A roasted duck breast with a fruity cranberry and star anise spiced sauce.

Spiced Butternut and Brie Bake (V)
Spiced butternut squash slow-cooked with spinach, parsnips and mushrooms, mixed with cashew nuts, almonds and pine nuts and topped with creamy Brie.

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Christmas Pudding
Traditional rich fruit pudding served with brandy sauce.

Chocolate and Grand Marnier Cheesecake
A smooth chocolate truffle cheesecake with a hint of orange and Grand Marnier, on a chocolate cookie base. Served with cream.

Mandarin and Cranberry Frangipan
Mandarins and cranberries in a light sponge on a layer of finely ground nuts. Served with custard.

Raspberry Harlequin
Raspberries topped with white chocolate truffle and finished with a fruit glaze. Served with sugar curl wafers.

Cheese and Biscuits
Stilton, Brie and Cheddar cheeses, with biscuits, celery, grapes and a blueberry and cranberry chutney.

3 courses £16.95

CHILDREN'S CHRISTMAS FAYRE £4.95
Roast Turkey or Vegetarian Dish of the Day.

CHRISTMAS DAY

Homemade Soup (V)
Our chef's homemade seasonal soup. Served with a bread roll and butter.

Coarse Country Pâté
A coarse pork pâté served with a blueberry and cranberry chutney.
Served with toast and butter.

Smoked Haddock Tart
A puff pastry case filled with Scottish smoked haddock in a whole leaf spinach sauce and topped with Gruyère cheese.

Goat's Cheese and Cranberry Brochette (V)
Toasted rustic croutons topped with melted goat's cheese and cranberry sauce with mixed leaves.

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All our main courses are served with fresh vegetables and potatoes from the carvery, unless otherwise stated.

Carvery
Choose from roast sirloin of beef or turkey crown, hand carved by our chefs.
Served with traditional accompaniments.

Fillet Steak with a Wholegrain Mustard Sauce
A fillet steak, garnished with a flat mushroom.
Served with a wholegrain mustard sauce.

Seared Pan-fried Scallops
Pan-fried scallops on discs of apple and black pudding, served with rocket and Parmentier potatoes.

Duck with Spiced Cranberry Sauce
A roasted duck breast with a fruity cranberry and star anise spiced sauce.

Beetroot and Red Onion Confit Tart (V)
Layers of chunky beetroot, caramelised red onions and goat's cheese in a cheese pastry case.

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Christmas Pudding
Traditional rich fruit pudding, served with brandy sauce.

Lemon and Lime Soufflé
A sharp citrus mousse around a soft centre of lemon curd with a hint of vodka.
Served with sugar curl wafers.

Spiced Winter Fruit Crumble
Bramley apple, pear and cranberries, spiced with cinnamon and topped with a golden crumble.
Served with custard.

White Chocolate and Pistachio Cheesecake
Luscious white chocolate cheesecake topped with pistachios on a crunchy biscuit base.
Served with cream.

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Cheese and Biscuits
Stilton, Brie and Cheddar cheeses, with biscuits, celery, grapes, fig quarters and a blueberry and cranberry chutney.

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Coffee and a Mini Mincemeat Tartlet.

5 courses £59.95

Under 5's eat FREE* 5-12yrs £22.49

*The offer applies to dishes from the children's menu only.

New Year's Eve Black Tie Menu

Tomato and Basil Soup (V)
A light tomato soup blended with basil and garnished with crunchy cheesy croutons.
Served with a bread roll and butter.

Coarse Country Pâté
A coarse pork pâté served with a blueberry and cranberry chutney.
Served with toast.

Prawn Cocktail
King prawns in iceberg lettuce cups with Marie Rose sauce.

Fresh Melon with Seasonal Berries (V)
A melon fan with fruits of the forest.

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All our main courses are served with new and roast potatoes and seasonal vegetables.

Sirloin Steak with Port and Madeira Sauce
An 8oz sirloin steak, braised and garnished with a flat mushroom.
Served with a rich, dark Port and Madeira sauce.

Sea Bass with Caper and Dill Sauce
Grilled fillets of sea bass served with a caper and dill sauce.

Duck with Spiced Cranberry Sauce
A roasted duck breast with a fruity cranberry and star anise spiced sauce.

Spiced Butternut and Brie Bake (V)
Spiced butternut squash slow-cooked with spinach, parsnips and mushrooms, mixed with cashew nuts, almonds and pine nuts and topped with creamy Brie.

****

Lemon and Lime Soufflé
A sharp citrus mousse around a soft centre of lemon curd with a hint of vodka.
Served with sugar curl wafers.

Spiced Winter Fruit Crumble
Bramley apple, pear and cranberries, spiced with cinnamon and topped with a golden crumble. Served with custard.

White Chocolate and Pistachio Cheesecake
Luscious white chocolate cheesecake topped with pistachios on a crunchy biscuit base.
Served with cream.

Cheese and Biscuits
A selection of cheeses, with biscuits, celery, grapes and chutney.

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Coffee and a Mini Mincemeat Tartlet.

4 Courses £59.95 per person

Celebrate the arrival of the New Year with a Scottish piper,
Champagne toast at midnight and soul and Motown artist. Bar open until 2am.
Reception is in our Function Suite from 7.30pm. Black Tie Dinner to be served at 8.00pm.

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