

“unique, different & lots of fun”
**Aussie Bushtucker
BBQ Banquet Party Nights**

in the Taste of Oz Restaurant

Join friends, family or work colleagues for a
Christmas BBQ'd Banquet.

**Come along in bright party frocks and
loud Hawaiian style summer shirts and
join in the 'Beach Party' type fun!**

Starting off with an

Aussie style Prawn Cocktail

and followed by a sumptuous platter of

Barbequed Meats consisting of

**Chicken Skewers, Snags (sausages), Sticky Pork Ribs,
Kangaroo Burgers and Kofte Kebabs**

accompanied by

Salads, Asian Coleslaw & Spicy Potato Wedges.

All finished off with an

old fashioned Knickerbocker Glory!

**After the Banquet, dancing, to a fun filled
'Street Level' professional disco.**

Be a contestant for our Bushtucker trial!!!

Can you eat Fish eyes or Kangaroos private parts???

Bar open from 6pm • Banquet served at 8.15pm

Disco until midnight • Bar closes at 12.15am

No pre-orders required.

Friday 2nd December

Saturday 3rd December

Friday 9th December

£25.00 per person

Saturday 10th December

Friday 16th December

Saturday 17th December

Friday 23rd December

£27.50 per person

Christmas Lunch & Dinner Menu

served daily in our Restaurants

Starters

CHICKEN LIVER PATÉ

with Cumberland sauce and melba toast

PRAWN & CRAYFISH COCKTAIL

with marie rose sauce and granary bread

BROCCOLI & STILTON SOUP

with warm rustic bread

Main Courses

TRADITIONAL BREAST of

ROAST NORFOLK TURKEY

in a rich gravy, bacon & chipolata roll and
sage & onion stuffing, with duck fat roast potatoes

PRAWN & HERB CRUSTED SALMON FILLET

with chive buerre blanc sauce and mashed potato

MEDITERRANEAN VEGETABLE FILO PARCELS

with Napoli sauce, sauté potatoes and goats cheese

all served with fresh seasonal vegetables and accompaniments

Desserts

TRADITIONAL CHRISTMAS PUDDING

with warm brandy sauce

NEW YORK STYLE CHEESECAKE

with winter berry compote

SELECTION of QUALITY CHEESES

with biscuits, celery and grapes

VEGETARIAN OPTIONS AVAILABLE

LUNCH

served 12 noon to 3pm daily

2 courses - £15.95 per person

3 courses - £19.95 per person

DINNER

served daily from 6pm onwards

3 courses - £21.95

Christmas Day Lunch Menu

served in the Taste of Oz Restaurant

Starters

MINISTRONE SOUP

topped with parmesan croute, and served
with warm rustic bread

SMOKED SALMON & CRAYFISH PLATTER

with granary bread

TRIO of MELON BALLS

served with a splash of port and ginger

Main Courses

TRADITIONAL BREAST of

ROAST NORFOLK TURKEY

in a rich gravy, bacon & chipolata roll and
sage & onion stuffing, with duck fat roast potatoes

ROAST SIRLOIN of BEEF

with port gravy, Yorkshire puddings, horseradish sauce
and duck fat roast potatoes

SALMON EN CROUTE

with new potatoes and a dill hollandaise sauce

all main courses served with fresh seasonal vegetables

VEGETARIAN OPTIONS ALWAYS AVAILABLE

Desserts

TRADITIONAL CHRISTMAS PUDDING

with warm brandy sauce

SHERRY TRIFLE

topped with whipped cream

CREAM FILLED PROFITEROLES

with hot chocolate sauce

Adults - £55.00 each

Children under 12 - £27.50 each

New Years Eve Masquerade Ball

with 6 Course Dinner

Saturday 31st December 2011 in the Taste of Oz Restaurant

Join us for this prestigious evening of excellent food,
convivial atmosphere and dancing with friends or family.

Posh Frocks for Ladies • Jackets & Ties for Men

Prizes for the best Mask of the evening

Numbers strictly limited

Starters

FRITO MISTO

lightly fried squid, prawns, whitebait & red mullet
with mixed leaves and aioli

DUCK LIVER & FOIE GRAS PARFAIT

with apple & blackcurrant compote and toasted granary bread

WILD MUSHROOM RISOTTO

with truffle oil and parmesan crisps

Followed by APPLE & CALVADOS SORBET

Main Courses

HERB CRUSTED RACK of LAMB

with fondant potato, braised red cabbage, parsnip puree
and rich port & rosemary reduction

ROASTED CHICKEN BREAST stuffed with CAMEMBERT

with rosti potato, pancetta, leek gratin and mange tout

GRILLED SEABASS FILLETS

with choi sum, basmati rice and crispy seaweed

Desserts

CHOCOLATE NEMESIS

with raspberries, crème fraiche and biscotti

STRAWBERRY & MASCARPONE CRÈME BRULEE

with shortbread biscuit

STEAMED TREACLE SPONGE

with crème anglaise and vanilla ice cream

Followed by

SELECTION of QUALITY CHEESES

served with biscuits, grapes and celery

To Finish

TEA and COFFEE with mint chocolate crisps

Fireworks in the Garden at Midnight (weather permitting)

Enjoy a glass of complimentary Sparkling Wine

to see in the New Year

Arrival at 7pm • Dinner served at 8pm

Dancing to live Vocalist/Guitarist and Bar open until 1am

£59.00 per person