

## Your contact details

Name

Address

Post Code

Phone Number

Date of Birth

Email

I enclose a deposit of £10.00 per person Total

Full payment required by Friday 7th December 2018

For office use only

Internal Booking Reference

1. A deposit of £10 per adult diner is required - payable upon booking. This deposit is not refundable. 2. The balance of monies must be paid by Friday 7th December 2018. 3. We promise not to pass your information on to third parties. Data is held in compliance with the Data protection Act 1988. Data controller: Marston's PLC, Marston's House, Brewery Road, Wolverhampton WV1 4JT. 4. Alcohol is not available to persons under 18 years of age. 5. Vouchers and promotional offers are not valid when dining from this menu. 6. Bookings are valid for dining from this menu only. All New Years Eve orders should be submitted to the pub by 14th December 2018 to guarantee your preferred dish choice. 7. (v) Suitable for vegetarians or vegetarian option available. All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. 8 All weights are approximate prior to cooking. 10oz - 28g. 9. Prices include VAT. 10. \*Free drink on arrival will be bucks fizz or an alternative chosen by management. We reserve the right to change, amend or withdraw this offer at any time without prior notice.

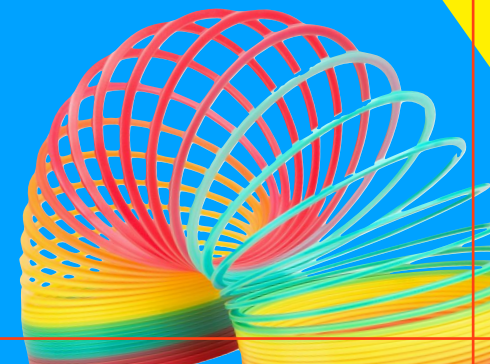
The  
**GROUSE**  
and  
**CLARET**



Presents

**BACK**  
**TO THE 80'S**

**NEW YEARS EVE PARTY**



# Starters

**Spiced Tomato and Red Pepper soup (V)**  
Tomatoes, red pepper and a hint of chilli, served with bloomer bread and butter.

**King Prawn Cocktail**  
King prawns in a baby gem lettuce cup, smothered in tangy seafood sauce, served with brown bloomer bread and butter.

**Fan of Honeydew Melon (v)**  
A honeydew melon, served with a medley of fresh fruits and Raspberry coulis.

**Smoked Salmon**  
Slices of smoked salmon with cream cheese & chive & fresh rocket. Served with slices of brown bread and butter.

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# Mains

**Coq au Vin**  
A Rotisserie chicken half smothered in a mushroom, shallot, tomato and red wine sauce. Served with new potatoes and fresh seasonal vegetables.

**Salmon Hollandaise**  
A salmon fillet covered in a hollandaise sauce, served with new potatoes and fresh seasonal vegetables.

**Steak Diane**  
An 8oz sirloin steak cooked to your liking with a brandy and mushroom sauce. Served with skin-on fries, beer battered onion rings, grilled mushroom, tomato and peas.

**Parsnip and Swede Rosti (v)**  
A combination of finely shredded root vegetables loaded with a spicy cranberry relish & topped with a slice of indulgent brie cheese. Served with new potatoes and fresh seasonal vegetables.

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# Desserts

**Knickerbocker Glory (V)**  
Fruit cocktail with Vanilla, Chocolate and Strawberry ice Creams, served with strawberry sauce and whipped cream.

**Bread and Butter Pudding (v)**  
Almond sponge studded with cranberries, baked together with brioche soaked in vanilla egg custard. Finished with a sweet cranberry glaze and a scattering of roasted almonds. Served warm with custard.

**Cheese and Biscuits**  
Stilton, brie and cheddar cheese with biscuits, grapes & caramelised red onion chutney.

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\* Alcohol may only be purchased by persons aged 18 or over. Photographic identification may be required at the party