

Booking Form

New Year at the Springhill

Christmas at the Springhill

To confirm your booking, please complete the following form and return with non-refundable deposit of £10 per person (£5 for set lunch menu). Please specify your selection by entering the total number of adults and children against each dish.

Name:.....

Contact Telephone No.:.....

Address:.....

..... Postcode:.....

No. in party: Adults:..... Children:.....

Date of party:..... Time:.....

Seasonal Fayre

Starters

Soup Seafood Paté
Ch A Ch A Ch A

Mains

Turkey Beef Prawns Vegetarian
Ch A Ch A Ch A Ch A

Desserts

Christmas Pud Cheesecake Crème Brulée Ice Cream
Ch A Ch A Ch A Ch A

Christmas Day

Starters

Soup Goats cheese Sole Melon
Ch A Ch A Ch A Ch A

Mains

Turkey Steak Turbot Vegetarian
Ch A Ch A Ch A Ch A

Desserts

Christmas Pud Mousse Fruit Platter Cheese
Ch A Ch A Ch A Ch A

New Year's Eve

Mains (Starters & Desserts set)

Chicken Salmon Steak Vegetarian
Ch A Ch A Ch A Ch A

I enclose a deposit of £10.00 per person. Total.....

I understand that any deposit paid is non-refundable (please refer to our terms and conditions)

Special requests / wine pre-orders

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1. To confirm bookings, a booking form should be completed and returned, including a non-refundable deposit. 2. Upon receiving payment of the deposit a receipt will be issued. The customer should check that the deposit receipt is correct. 3. For certain busy periods, full payment is required 14 days in advance, otherwise the reservation may be re-sold. 4. Our Seasonal Fayre is available from 1st - 24th December. 5. Please ensure your party arrive in good time and remember to bring your receipts. 6. Cancellations must be made in writing and we reserve the right to request full payment if this is made less than 14 days prior to your party booking. 7. Should we have to cancel any bookings, due to unforeseen circumstances, all monies received from the customer will be refunded upon production of receipts. 8. Payment is easy, we accept cash, cheques (accompanied by cheque guarantee card made payable to The Springhill) and all major credit and debit cards.

New Year's Eve Special Menu

Served from 7.00 pm to 9.00 pm

Bar and Disco until 12.30am

Fireworks at Midnight (weather permitting)

Entrance by Ticket only

Starters to share

Chefs Sharing Platter of Hot and Cold Starters

To include; Meats, Fish and Shellfish with accompanying Breads and Dips

Main Course

Breast of Chicken wrapped in Parma Ham and stuffed with Crab Mousse, Served with Parsley Crushed Potatoes and Fresh Vegetables

Flame Grilled Sirloin Steak, Served with a Madeira Sauce, Château Potatoes and Fresh Vegetables

A Baked Fillet of Shetland Organic Salmon, served on a twirl of Angel Hair Pasta and shredded vegetables dressed with a cream, sorrel and dill sauce

Wild Mushroom and Brandy Strudel with Red Wine Jus, Fresh Vegetables and crushed Potatoes

Dessert

A selection of Miniature Desserts, served with Ice Cream and Fruit Coulis

Coffee, Mince Pies and Mints

£35.00 per person
£17.50 for children under 12

Seasonal Menu

For Bookings telephone 01902 342530

Seasonal Fare

Served from 1st December until 24th December
and Boxing Day until 4.00pm

Starters

Roasted Plum Tomato Soup
with Basil Oil and a Parmesan Crouton

Coarse Chicken Liver Pate served with Warm Toast
and Spiced Orange Chutney

Mixed Seafood Cocktail served on Winter Leaves,
accompanied with Malted Bread

Main Events

Roast Breast of Turkey, with Bacon wrapped Chipolatas,
Fresh Seasonal Vegetables and Sage and Onion Stuffing

Silverside Of British Beef slowly Braised in Rich Red Wine with
Root Vegetables, served on Horseradish Crushed Potatoes with Parsnip Crisps

King Prawn's Baked in Parchment Paper with Shredded Vegetables
and Lemon Grass, served with a fine Coriander and Coconut Rice

Pea and Mint Risotto with Roasted Winter Vegetables (v)

Dessert

Toffee and Fudge Cheesecake with Caramel sauce and Whipped Ice Cream

Christmas Pudding with Brandy Sauce

Baileys Irish Crème Brulee served with Café Twirl Wafer

Forest Fruit and Meringue Ice Cream Sundae

Freshly Brewed Coffee and Mince Pies

£19.95
per person
£9.95 for Children Under 12

Christmas Day

Starters

Home Made Brown Windsor Soup

Poached Fillet of Lemon Sole, filled with a Light Crab Mousse, served
with White Wine and Mushroom Sauce, layered in Puff Pastry.

Sweet Ogen Melon, Forest Berries and Pineapple Platter, with Ginger
and Lime Syrup, topped with Toasted Nuts.

Baked Goats Cheese Tart, with Roasted Pine Nuts, dressed with
Red Pepper and Cider Vinegar Coulis

Citrus Sorbet

Main Events

A Duo of Roast Breast of Turkey and Roast Loin of Pork, with
Bacon wrapped Chipolata, Chestnut Stuffing, Fresh Seasonal Vegetables,
Mashed and Roast Potatoes

Flame Grilled Beef Fillet Steak, served on Rosti Potato, topped with
Coarse Pate and finished with a Creamy Brandy and Wild Mushroom Sauce,
served with Vegetables

Fillet of Turbot lightly Poached and Dressed with a Mild Saffron and
Pink Peppercorn Sauce, served with Fresh Vegetables and
Buttered New Potatoes

Wild Mushroom and Brandy Strudel, with Red Wine Jus,
Fresh Vegetables and Buttered New Potatoes

Dessert

Homemade Christmas Pudding with Brandy Sauce

Mature Cheddar, Stilton and Brie Cheeses, served with Celery,
Black Grapes and Warm Bread

Fresh Seasonal Fruit Platter, served with Raspberry Coulis and Natural Yoghurt

Warm Chocolate Mousse served with Vanilla Cream and
Lemon Scented Shortbread

Coffee and Mince pies

£51.95 per person
£25.95 for children under 12

Lunchtime Christmas Special Menu

Served Monday to Friday 12.00 midday to 5.00pm

Starter

Roasted Plum Tomato Soup with Basil Oil
and a Parmesan Crouton

Main Course

Roast Breast of Turkey, with Bacon wrapped Chipolatas,
Fresh Seasonal Vegetables and Chestnut Stuffing

Pea and Mint Risotto with Roasted Winter Vegetables (v)

Dessert

Christmas Pudding with Brandy Sauce

Three Course Menu

£9.95 per person

This is a set menu and no items will be substituted