

Booking Form

New Year at the Springhill

Christmas at the Springhill

To confirm your booking, please complete the following form and return with a 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:.....

Email address:.....

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

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

Seasonal Fayre

Starters

Soup Prawn Mushrooms Melon
Ch A Ch A Ch A Ch A

Mains

Turkey Beef Sea Bass Nut Loaf
Ch A Ch A Ch A Ch A

Desserts

Choc Brownie Xmas Pud Apple Brule Meringue
Ch A Ch A Ch A Ch A

Christmas Day

Starters

Lobster Soufflé Lemon Sole Melon
Ch A Ch A Ch A Ch A

Mains

Turkey Halibut Beef Goat Cheese
Ch A Ch A Ch A Ch A

Desserts

Christmas Pud Choc Sponge Jelly Cheese
Ch A Ch A Ch A Ch A

New Year's Eve

Starters

Soup Trout Paté
Ch A Ch A Ch A

Mains

Chicken Dumplings Steak Salmon
Ch A Ch A Ch A Ch A

Desserts

Sticky Pud Sundae Crème Brule
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

1. To confirm bookings, a booking form should be completed and returned, with 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. 4. Please ensure your party arrive in good time and remember to bring your receipt(s). 5. 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. 6. Should we have to cancel any bookings, due to unforeseen circumstances, all monies received from the customer will be refunded upon production of receipts. 7. Payment is easy, we accept cash, cheques (accompanied by cheque guarantee card made payable to The Springhill) and all major credit and debit cards. 8. We will never give your details to any other party, we may contact you from time to time by email with promotions and offers.

New Year's Eve

Served from 7.00pm to 9.00pm • Bar and Disco until 12.30am
Fireworks at Midnight (weather permitting) **Entrance by Ticket only**

Starters

Rich French Onion Soup, with Cheese Crute,
and finished with a splash of Cognac

Fillet of Rainbow Trout, with Tiger Prawns and
Lemon Shredded Vegetables en Paupillet

Chefs own Coarse Pate, served with Warmish Toast
and Crunchy piccalilli

Main Course

Breast of Chicken, Wrapped in Parma Ham with Mozzarella and
Sun Dried Tomatoes, Served on Potato Rosti with Fresh Vegetables

Potato Gnocchi dumplings, cooked Al Dente and finished with
Mushroom and Fondue Cheese Sauce

Flame Grilled Rib Eye Steak, cooked as you like it,
with Béarnaise Sauce and thick cut Chips

Fresh Salmon Fillet, Oven baked and served on a
Broth of Shellfish, Saffron Potatoes and Mussels

Dessert

Warm Chocolate and Cherry Sticky Pudding
with Chocolate Sauce

Honey, Fig and Date Ice Cream Sundae

Baileys flavoured crème Brule with Café Curl Biscuits

Coffee, Mince Pies and Mints

£30.00 per person

£17.50 for children under 12

Seasonal Menu

For Bookings telephone 01902 342530

The Springhill, Warstones Road, Penn, Wolverhampton WV4 4LB
Tel: 01902 342530 www.thespringhill.co.uk

Seasonal Fare

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

Starters

Homemade Minestrone Soup
With Parmesan Crouton

Tiger Prawn, Shrimp and Crab cocktail, served on Mixed Leaves
with delicious Seafood Sauce and Brown Bread

Peppered Field Mushrooms, Pan Fried with Truffle Oil and finished
with rich Creamy Sauce, served in a Puff Pastry case.

Melon and Feta Cheese Salad, With Toasted Pine Nuts & Balsamic Glaze

Main Event

Roast Breast of Turkey, with Bacon wrapped Chipolatas,
Fresh Seasonal Vegetables and Sage and Onion Stuffing
(Gluten free gravy available, please pre order)

Slow cooked Silverside Fillet of British Beef,
Braised in Seasonal Spiced Wine and Vegetables,
with Caramelised Shallots

Fillets of Fresh Sea Bass, lightly grilled, served on
Sautéed New potatoes with Flash Fried Shredded Vegetables

Homemade White Nut Loaf, served on Potato Rosti
with a Mushroom and Leek Sauce (V)

Dessert

Chocolate and Pecan Toffee Brownie with Belgian Chocolate Sauce
(when we say Chocolate we mean Chocolate....)

Traditional Christmas Pudding with Brandy Sauce

Bramley Apple Brulee, with Café Curl Biscuit

Lemon Meringue whipped Ice Cream Sundae

£19.95 per person
£9.95 for Children Under 12

Christmas Day

Starters

Home made Lobster and Langoustine Bisque
drizzled with basil infused Cream

Double baked Soufflé of Roquefort Cheese
with Poached Pear and Walnut Salad

Poached Fillet of Lemon Sole filled
with a Light Crab Mousse served with creamed 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

Refreshing Sorbet to cleanse the pallet

Main Events

A duo of Roast Turkey Breast and Loin of Pork,
with Bacon wrapped Chipolatas, and Chestnut Stuffing served
with Roast and Creamed Potatoes and Seasonal Vegetables

Fillet of Halibut set upon a bed of layered Cream Potatoes served with a
Shellfish Casserole and garnished with Cucumber and Asparagus Tips

Scottish Fillet of Beef Wellington encased in Puff Pastry, with Mushroom
and Onion Pate, finished with fine Madeira Sauce

Warm Goats Cheese Terrine with Aubergine and Red Pepper Caviar,
Sauté Sweet Potatoes and a Mediterranean Vegetable Filo Pie (V)

Dessert

Home made Christmas Pudding with Brandy Sauce

Warm Chocolate Sponge served
With Vanilla Ice Cream and Lemon Scented Shortbread

Pink Champagne Jelly, with Minted Poached Strawberries

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

Coffee and Mince pies

£52.95 per person
£26.50 for children under 12

Lunchtime Christmas Set Menu

Served Monday to Friday 12.00 midday to 5.00pm
1st December until 23rd December

Starter

Homemade Minestrone Soup with Parmesan Crouton
or

Peppered Field Mushrooms, Pan Fried with Truffle Oil and
finished with rich Creamy Sauce, served in a Puff Pastry case

Main Course

Roast Breast of Turkey, with Bacon wrapped Chipolatas,
Fresh Seasonal Vegetables and Sage and Onion Stuffing
(gluten free gravy available, please pre order)

or

Homemade White Nut Loaf, served on
Potato Rosti with a Mushroom and Leek Sauce (v)

Dessert

Traditional Christmas Pudding with Brandy Sauce
or
Freshly whipped ice cream with dark chocolate sauce

This is a set menu and no items will be substituted

£9.95 per person