

Welcome in the new Year in style

An occasion to share

New Year's Eve * Dinner & Dance * New Year's Day * Lunch *

Friday 31st December 2010

Join us for a sparkling evening of wonderful food and festive fun as we welcome in 2011.

The evening begins as we welcome you with champagne and canapés from 7.45pm followed by a sumptuous five course dinner. After dinner party of live music and dance.

Champagne & Canapés on arrival

STARTERS

Trio of Hertfordshire Game

Partridge, Pheasant and Wild Duck served with black pudding, mixed leaves and mulled wine dressing.

Seafood Fiesta

Home Cured Salmon served on a dill blini with a chive crème fraîche, Crab Cake topped with a King Scallop and a lime and chilli dressing, Pan Fried Tiger Prawn in garlic butter.

INTERMEDIATE

Vodka Apple Sorbet

MAIN COURSE

Monk Fish

served with Pommies Anna Potatoes, sautéed capes with a lobster velouté.

Beef Fillet

served on a leek potato rosti with wilted spinach and a bordelaise sauce.

Served with a selection of seasonal vegetables.

DESSERT

Assiette of Lemon Delight

Lemon Brûlée, Lemon Tart and a baked Lemon Cheese Cake.

Cheese Board

Platter of Award Winning Cheeses served with homemade Dundee cake, Apple and Cinnamon Chutney, Grapes, Celery and Biscuits.

Coffee and Petit Fours

£75.00 per person

Vegetarian option available on request

Saturday 1st January 2011

The perfect way to celebrate the beginning of a new year. Lunch reservations from 12 noon

Celebrate new beginnings with family and friends. Select from our three course set menu

STARTERS

Homemade Soup of the Day served with a fresh bread roll.

St. Andrews Smoked Haddock Welsh Rarebit served on a toasted muffin with a mixed leaf salad.

Chargrilled Atlantic Sardines served on a Chorizo salad with a red pepper and dill salsa.

Mozzarella, Tomato and Black Olive Tart served with a baby leaf salad. (V)

MAIN COURSE

Lambs Liver

served on a bed of black pudding mash potato with an onion and cider jus.

Locally Reared Pork Fillet

stuffed with apricot and sage stuffing, duchess potatoes and a calvados sauce.

Chicken Supreme

Chicken breast with a Wensleydale cheese and herb stuffing served on sautéed potatoes with a brandy cream sauce.

Winter Vegetable Crumble

served with balsamic dressed salad. (V)

Served with a selection of seasonal vegetables

DESSERT

Chilled Rice Pudding

served with a gooseberry compote.

Chocolate Cookies and Cream Cheesecake served with a chocolate sauce.

Red Current Fizz Jelly

served with fresh berries and champagne sorbet.

Coffee and Petit Fours

£35.00 per person

the **S**
Whistling
Duck
restaurant

A touch of festive
Magic

Join us for unique
Christmas & New Year
celebrations to
remember

Join us for truly sparkling
festive celebrations

The Whistling Duck Restaurant
Lower Hatfield Road, Hertford, Herts SG13 8XX
Telephone: 01992 514726

All functions require a deposit upon booking and are subject to availability. You can call in to pick up a booking form or you can download your booking form from our website at: www.thewhistlingduck.co.uk or email: info@thewhistlingduck.co.uk

We can accommodate small and large parties

If you have any specific dietary requirements please ask a member of our team for assistance upon booking.