

Booking Form

Please call us on 01452 332993 to arrange and confirm your booking before completing the form and returning to:

Christmas Bookings, Tiger's Eye (Gloucester) Ltd,
9a Southgate Street, Gloucester GL1 1TG

Please make cheques payable to "Tiger's Eye Ltd"

Organiser:.....

Organisation:.....

Address:.....

.....Post Code:.....

Telephone:.....

Email:.....

Date & Time of Event:.....

Number of Diners:.....

I enclose a £..... deposit @£5.00 per head

Signature:..... Date:.....

A PRE-ORDER MENU WILL BE SENT TO YOU
ALONG WITH YOUR BOOKING CONFIRMATION LETTER

New Year's Eve Tigers Eye N.Y.E 'Black Tie'

Choose your evening....

Full Evening from 7pm including a very special 4 course NYE meal (see menu inside) & FREE glass of Champagne...

£49.95

OR...

NYE Evening from 9pm including a buffet, FREE glass of Champagne at midnight and a special night guaranteed!

£10.50

Both choices include Music/DJ's/Entertainment throughout the night to help you celebrate the New Year in style!

TIGER'S YE

FUSION RESTAURANT - AT THE OLD BELL -

9a Southgate Street - Gloucester - GL1 1TG
Tel: 01452 332993
www.theoldbell-tigerseye.co.uk



TIGER'S YE

FUSION RESTAURANT - AT THE OLD BELL -

Christmas / N.Y.E Menu 2011

Festive Lunch Menu

3 courses - £20

Starters

Pork and prawn steamed Dim Sum, served with soy sauce
Smoked salmon mini rolls coated in a honey and dill dressing
Broccoli and toasted almond soup
Honeydew melon fan, with winter berry compote

Mains

Black Rock Grill:

served with wok fried new potatoes or chips, and salad.

Choose from:

8oz rib eye steak, 8oz sirloin steak, 6oz tuna steak
or Fresh vegetables and Halloumi cheese

From The Kitchen:

Turkey roulade with cranberry stuffing wrapped in
bacon and served with a Thyme jus
Baked goats cheese and red onion tart
Tuna loin marinated in honey and soy,
served on a bed of nicoise salad
Slow roasted duck leg with braised apple and sultana
savoy cabbage finished with a spice plum sauce

Sweets

Chocolate and chilli mousse
Christmas pudding with brandy cream
White chocolate cheesecake with poached strawberry
Lemon tart with orange Chantilly cream

Add coffee & mince pies for £1.95

Festive Dinner Menu

4 courses - £25

Starters

Red wine poached pear with pickled walnuts and port syrup
Baked goats cheese and red onion tart
Cream of mushroom soup drizzled with black truffle oil
Pork, prawn and ginger steamed dim sum
Smoked salmon mini rolls coated in honey and dill dressing

Mains

Black Rock Grill:

served with wok fried new potatoes or chips and salad.

Choose from:

Lamb fillet, 8oz sirloin steak, 6oz tuna steak
kangaroo fillet or fresh vegetables and Halloumi cheese

From the Kitchen:

Turkey stir-fry with cranberries and cashew nuts
Cod teriyaki on a bed of creamed leeks
Slow roasted belly of pork served with sweet & sour peppers
Vegetable tempura with sweet chilli sauce
Slow roasted duck leg with braised apple and sultana
savoy cabbage finished with a spiced plum sauce

Sweets

Chocolate and chilli mousse
Christmas pudding with brandy cream
White chocolate cheesecake with poached strawberry
Lemon tart with orange Chantilly cream
Cheese & biscuits

Coffee & mince pies

N.Y.E. Menu

4 courses - £49.95

Starters

Pan fried black pudding topped with scallops,
pea puree, and crispy parma ham.
Pan-roasted pigeon breast with red onion jam and parsnip crisps.
Minestrone soup with parmesan twists.
Wagyu Beef carpaccio with dressed rocket & capers.

Pre-main

Champagne sorbet

Main

Beef Wellington with potato dauphinoise and madeira sauce.
Herb crusted rack of lamb, creamy mash & roasted baby vegetable.
Monkfish wrapped in parma ham served with ratatouille.
Pumpkin & Squash risotto with goat's cheese salad.

Sweets

Cheese & Biscuits.
French toast smothered in caramelized strawberries
& mascarpone cream.
Chocolate gooey pudding with vanilla cream.
Chocolate & marshmallow cheesecake.

Pl us live music/DJ's & entertainment throughout the night
to help you celebrate the New Year in style!..

Book NOW to avoid disappointment!