

Christmas Eve

MENU

Pressed smoked salmon and curried crème fraîche, mint yoghurt dressing
Chicory, Colston Basset stilton, pomegranate and pumpkin salad,
balsamic syrup

Tart of crottin goats cheese, leeks and parsley with apple,
celeriac and walnut salad

Terrine of Cotswold partridge and pheasant,
with pear and saffron chutney

Roasted loin and haunch of venison, gratin potato, juniper and gin sauce

Roasted guinea fowl, fondant potato, potted cabbage, chestnut jus

Grilled Cornish lemon sole with chorizo, clams, parsley and butter beans

Roasted Jerusalem artichoke, salsify, forest mushroom with
truffled poached egg

Classic crème brûlée, red wine poached pear

Apple and medjool date strudel, calvados anglaise

Griottine cherry clafoutis with vanilla ice cream

(dinner only)

Selection of seasonal cheeses, almonds, membrillo and
caramelised apple chutney

3-course lunch £38

4-course dinner £48

Friday 23rd December

"Friday Fizz" in the Restaurant Bar

5:30pm to 7:30pm

We wish you a Merry Christmas

Christmas Day

*The great day arrives and we wish everyone a very **Happy Christmas**
with a wonderful and very traditional lunch - **with all the trimmings!**
(Tables in our Restaurant and Wine Bar & Grill garden room)*

Canapés in the bar

MENU

Pre starter

Duck confit and foie gras terrine, caramelised apple chutney,
toasted sweet bread

Salmon plate of smoked Isle of Lewis, Loch Durat tartare and
salmon rillet, pickled cucumber and black sesame seeds

Baked parcel of crottin goats cheese, red onion marmalade,
celeriac, walnut and apple salad

Sorbet of cranberry and port

Roasted bronze turkey, bacon roll, chipolata, stuffing, bread sauce
and cranberry sauce

Roasted sirloin of Scottish beef, yorkshire pudding, red wine sauce,
roast potatoes, winter vegetables

Monkfish, forest mushroom, spinach, pancetta, onion and red wine syrup

Vegetarian and other dietary requirements catered and pampered to
on an individual basis prior to the day

Wesley House Christmas pudding with brandy anglaise

Chocolate plate

Apple and medjool date tarte tatin, calvados ice cream

Selection of seasonal cheeses, chutney, membrillo,
raisin and hazelnut bread

Mince pies and coffee

Lunch £95 - children 12 years and under, ½ price

Party Celebrations

*Our December lunch & dinner menu
is available throughout December - Monday to Friday
and Saturday lunch.*

MENU

Smoked mackerel, beetroot and orange salad
with a citrus dressing

Lightly curried parsnip and apple soup, toasted almonds

Wesley House country terrine with red onion marmalade

Crostini of forest mushroom, tarragon
and free-range poached egg

Sea bream with Jerusalem artichoke, leek,
crushed potato

Slow-cooked Scottish daube of beef, carrots, lardons,
forest mushrooms and mash

Roasted Sudeley Farm pheasant, parsnip purée,
potted cabbage and gratin potato

Honey roasted root vegetable crumble with
chestnut, raisin and herb dressing

Vanilla-baked rice pudding, prune compote
Wesley House Christmas pudding, crème anglaise
Treatle tart with crème fraîche and passion fruit syrup
Profiteroles, vanilla ice cream and hot chocolate sauce

Lunch: 2 courses £19.95 / 3 courses £24.95

Dinner: 2 courses £24.95 / 3 courses £29.95

Available by
pre-order

**Roast Turkey
with all the trimmings!**

Call for details

"Exclusive Use" private parties are also available
throughout December.

For more details contact **Matthew Brown: 07773 336921**

New Year's Eve

Lunch or Dinner Dance

Start your celebrations in our Restaurant with a
fortifying lunch or join us for a sumptuous black tie
dinner followed by dancing until the early hours.

Pre starter

Pressed Cotswold white chicken, foie gras, forest
mushrooms, toasted brioche with grape chutney

Salmon plate of smoked Isle of Lewis,
Loch Durat tartare and salmon rillet,
pickled cucumber and black sesame seeds

Soufflé of butternut squash, chestnut and gruyere
with a Perigord truffle dressing

Sorbet course (dinner only)

Scottish beef Wellington, potato purée, winter greens
and Madeira sauce

Pan fried Cornish sea bass, fennel, brown shrimp and
capers, purple sprouting and crushed potatoes

Winter vegetable Wellington, herb oil, parsnip velouté

Apple and medjool date tarte tatin, calvados sauce,
medjool date ice cream

Crème brûlée, satsumas, clementines and mandarins

Dark chocolate delice, mulled wine sorbet

(dinner only)

Selection of the best seasonal cheese, caramelised
apple and raisin chutney, membrillo, walnut bread

3-course lunch £45

5-course dinner with dancing £90

Why not book a room for the night?

£290 inclusive of New Year's Eve Dinner Dance
and full English breakfast for two

New Year's Day Jazz Lunch

Join us for a
Wesley House
tradition!

Once again we are
holding our very
popular New Year's Day
three-course lunch, to
include two roast
dishes, with live jazz

£35 per person

**Don't miss out,
reserve your
table today!**

Reservations are being
taken from 12 noon
onwards - two sittings

For all table
reservations
call us on

**01242
602366**

Friday 16th December

Wesley House Dinner Dance

Start your Christmas celebrations and join us for a sumptuous four course dinner followed by dancing until the early hours.

MENU

Pressed terrine of quail and Cotswold white chicken, chestnut and pear chutney

Hot smoked salmon, beetroot, orange and fennel salad, mustard dressing

Tart of sweet potato, chestnuts, glazed crottin goats cheese, port wine syrup

Ravioli of muscatel pumpkin, sage and ricotta

Fillet of Scottish beef and slow cooked blade ravioli, celeriac puree, bordelaise sauce, roasted winter vegetables

Grilled lemon sole, roasted Jerusalem artichoke, brown shrimps and sautéed potatoes, parsley and capers

Caramelised Barbary duck breast, parsnip purée, dauphinoise potatoes, cherry sauce

Chocolate plate

Pecan and cranberry tart

Iced honey and poppy seed parfait

Selection of seasonal cheeses served during dancing

Black tie, £57.50 per person

Bowl Food Menu

Example dishes

Sweet potato and duck confit
Crostini of potato, piquillo pepper and goats cheese

Casserole of butter beans, pork, leek and parsley

Classic Spanish omelette

Chicory, walnut, celery & stilton salad
Thai chicken curry

Grilled chicken with pancetta, forest mushroom, sautéed potatoes

Jerusalem artichoke and sage risotto

Slow braised Scottish oxtail with roasted root vegetables

Roasted winter vegetables and potatoes with balsamic and thyme

Open ravioli of beef with cheese sauce

Grilled Cornish mackerel with spiced lentils

Salmon fishcakes with lemon mayonnaise

Bakewell tart

Plum cheese cake

Lemon polenta and almond sponge

Orange and dark chocolate mousse

Baked rice pudding with caramelised orange

Fruit crumble, sauce anglaise

Banana and rum smoothies

From £24 per person

Advance bookings only

Wine Bar & Grill

Our Wine Bar and Grill is available to book for exclusive use throughout the year for parties of 80-140 guests on every evening except a Friday

We will personally help you organise a real party evening with your choice of band or disco or both, plus lots of other ideas for entertainment to suit your budget.

You get to choose your selection from our mouth-watering **Bowl Food Menu** which consists of individual dishes served to your guests, colleagues or friends.

No need for a table plan - this is **Fun, Casual Eating** delicious food in a great party atmosphere!

For reservations and enquiries contact Matthew Brown: **01242 602366**

December Dates

Christmas Eve "Fizz"

1/2 price champagne
& sparkling wine
5.30pm to 9.00pm

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Tuesday 27th
Open as usual for
STEAK NIGHT

~
Thursday 29th
Join us in the bar for our
FILM NIGHT

(Book early to reserve your seat!)

Wine Bar & Grill

New Year's Eve

Celebrate with us in the lively and buzzy atmosphere of the **Wine Bar & Grill** with music from DJ Sparkle

MENU

Pressed cotswold white chicken, foie gras, forest mushrooms, toasted brioche with grape chutney

Salmon plate of smoked Isle of Lewis, Loch Durat tartare and salmon rillet, pickled cucumber and black sesame seeds

Soufflé of butternut squash, chestnut and gruyere with a Perigord truffle dressing

Scottish beef Wellington, potato purée, winter greens and Madeira sauce

Pan fried Cornish sea bass, fennel, brown shrimp and capers, purple sprouting and crushed potatoes

Winter vegetable Wellington, herb oil, parsnip velouté

Apple and medjool date tarte tatin, calvados sauce, medjool date ice cream
Crème brûlée, satsumas, clementines and mandarins

Dark chocolate delice, mulled wine sorbet

£39.95 per person

Served from 7pm - 10pm

DJ in Bar

Christmas Parties

Our Christmas Party menu is available for lunch or dinner

MENU

Wesley House king prawn cocktail
Parsnip and apple soup

Serrano ham and melon
port wine syrup

Pan fried salmon, crushed potato and winter greens, tarragon sauce

Roast pheasant, fondant potato, chestnut and forest mushrooms

Ravioli of forest mushroom and celeriac

Wesley House Christmas Pudding, crème anglaise

Honey and poppy seed parfait, caramelised oranges

Red wine poached pear with almond sponge

**3 course lunch or dinner
£19.95**

Advance bookings only

Available by
pre-order

**Roast Turkey
with all the trimmings!**

Call for details

Christmas & New Year

Celebrate Christmas in style with friends, family and colleagues at Wesley House. Once again we will transform the interior of the restaurant into a

WINTER WONDERLAND

to enjoy throughout **December** and into **2012**.

The very special atmosphere at Wesley House will add that extra magic and enjoyment to your festive celebrations.

We look forward to welcoming you to our unique and beautiful restaurant.

WESLEY HOUSE

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