

# Booking at The Heathcote

We know how important this time of year is for you and want to create a wonderful time for everyone. Be sure to book your table as soon as you can so you don't miss out.

We require a deposit to secure your booking and a pre-order for our festive menus and all larger parties. Our menus and pre-order forms are available to download from our website: [www.theheathcote.co.uk](http://www.theheathcote.co.uk).

To book your table, call us on **01926 887000**, visit our website or pop in and we will organise the relevant menus and deposit for your peace of mind.

We have separate **Gluten Free** and **Vegan** menus and are more than happy to discuss in advance any other dietary requirements.

**Book now, save now!**

## CALLING ALL PARTY ORGANISERS

Book a party for 6 or more for our

### FESTIVE FAYRE MENU

and as a little

*thank  
you  
-x-*

we'll give you  
a voucher for

**30%**  
**OFF FOOD**

for 2 people  
in November!



Discount applicable to full price main menu food only, redeemable 1st-30th November 2020.

# Festive Fayre Menu

**STARTER & MAIN £17.95**

**ADD A DESSERT £5.50**

**Available:** Monday - Saturday from  
21st November to 23rd December

**Deposit:** £5 per person

**Pre-order:** At least 5 days in advance

**Balance:** On the day

## Starters

**Wild Mushroom Soup** topped with chive crème fraîche and served with toasted sourdough bread V

**Breaded Brie Wedges** with chunky cranberry sauce V

**Classic Prawn Marie Rose** on crunchy baby gem lettuce

**Smoked Chicken & Herb Terrine** with chargrill tomato chutney

**Roasted Portobello Mushroom** topped with melting Stilton and peppercorn sauce on warm sourdough V

## Mains

*All served with roast potatoes, and brussel sprouts, glazed carrots and honey roasted parsnips at your table.*

**Roast Norfolk Turkey** with sage & apricot stuffing and pigs-in-blankets

**10oz Prime Rump Steak** served with a Portobello mushroom, roasted vine tomatoes and homemade onion rings (+£3.00)

**Chicken Supreme** served on the bone in a delicate rosemary & white wine sauce

**Pan-fried Sea Bass Fillets** in a lemon & caper white wine sauce

**Mushroom, Brie & Cranberry Wellington** with seasoned spinach and walnuts, peanuts and almonds encased in pastry

## Desserts

**Luxury Christmas Pudding** with orange & brandy cream

**Rustic Apple Tartelette** served with pouring cream

**Raspberry, Hazelnut & White Chocolate Roulade** with cream

**Salted Caramel & Chocolate Millionaire Cheesecake**

**Belgian Chocolate Truffle Mousse** with vanilla ice cream

# Christmas Day 2020

**ADULTS £66**  
**UNDER 14s £33**

**Deposit:** £20 per person

**Pre-order:** Sunday 6th December

**Balance:** Sunday 6th December

We require a deposit of £20 per person when you make your booking, with the balance and final menu choices due by Sunday 6th December.

Separate menus are available with Gluten Free and Vegan dishes. If anyone in your party has other dietary requirements, please let us know.

## Starters

**Slow-cooked Pork Belly & Confit Duck Terrine** with toasted bread and chutney

**Sweet Potato and Pumpkin Soup** with lemon and garlic toast **V**

**Duck Bonbons** with a sticky honey and chilli sauce

**Rosemary Baked Camembert** with pig in blanket dippers, baked ciabatta and red onion chutney

**Lobster, Crab & King Prawn Cocktail** served on mixed leaves with homemade Bloody Mary dressing

## Mains

*All meats served with black pepper brussels, orange and thyme glazed carrots and honey roasted parsnips.*

**Roast Norfolk Turkey Breast** stuffed with pork, sage & chestnuts and served with pigs in blankets, cranberry stuffing croquette and white wine & thyme gravy.

**Roast Sirloin of Beef** served pink with a slow braised beef brisket stuffed Yorkshire pudding and ale & roasted onion gravy

**Pan Roasted Lamb Rump** with winter root vegetable dauphinoise, roasted garlic puree and a red wine & port reduction

**Seared Swordfish** with crushed chive potatoes and vegetables in a mussel and chive cream sauce

**Wild Mushroom & Stilton Pithivier** encased in puff pastry with a champagne and truffle sauce **V**

## Desserts

**Traditional Christmas pudding** served with brandy cream

**Baileys Crème Brûlée** with handmade truffles

**Salted Caramel and Dark Chocolate Delice** with berry compote

**Gingerbread Caramel Cheesecake** served with cream

**Raspberry, Hazelnut & White Chocolate Roulade** served with pouring cream and fresh raspberries

# New Year's Eve

**Tickets:** £26.95 per person (payable when booking)

**Pre-order:** by Sunday 20th December

What a year 2020 has been - let's end it on a high with the best night of the year and welcome in the new year at your local!

Book now for just £26.95 per person for our bespoke menu and a guaranteed table for the entire evening.

Dine, drink and enjoy the company and conversation of your nearest and dearest, with a soundtrack of the best party songs to see us up to midnight, and (regulations permitting!) we'll meet you on the dancefloor!

## Starters

**Rosemary Baked Camembert** with pig in blanket dippers, baked ciabatta and red onion chutney

**Duck Bonbons** with a sticky honey and chilli sauce

**Classic Prawn Marie Rose** on crunchy baby gem lettuce

**Roasted Portobello Mushroom** topped with melting Stilton and peppercorn sauce on warm sourdough V

## Mains

**10oz Prime Rump** served with chunky chips, onion rings, mushrooms and dressed watercress

**Chicken Supreme** with rock salt potatoes, garlic tenderstem broccoli and creamy Stilton & mushroom sauce

**Minted Lamb Rump** served pink with herb roasted parmentier potatoes, mixed greens and rich minted gravy

**Duo of Seabass Fillets** with crushed lemon new potatoes and caper & white wine sauce

**Mushroom, Brie, Cranberry & Nut Wellington** served with fries and dressed house salad V

## Desserts

**Baileys Crème Brûlée** with handmade truffles

**Gingerbread Caramel Cheesecake** served with cream

**Raspberry, Hazelnut & White Chocolate Roulade** served with pouring cream and fresh raspberries

**Salted Caramel and Chocolate Delice** with berry compote

# A season full of fun

There's plenty more going on at The Heathcote throughout November and December. Follow us on Facebook or visit our website for all the latest events.

## Boxing Day & New Year's Day

We are open 12pm to 7pm on Boxing Day and New Year's Day serving our full main menu until 5pm. Book early, especially for larger parties, to ensure availability.



## Breakfast with Santa

**Saturday 5th December, 9am - 11am**

**Tickets £10 per child**

**ADVANCE BOOKINGS ONLY**

Enjoy a family breakfast with a **VERY** special guest. Places are limited so book early to avoid disappointment!

Tickets include a choice of cooked or continental breakfast, plus a present from Father Christmas.

A breakfast menu will also be available for adults so you can share in the fun too!

