



Tis the season to be jolly

# CHRISTMAS 2021



## HEATH COURT HOTEL

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# ***Christmas Cheer & Party Night***

## **Vegetable Soup (Ve) (GF)**

*simply served with warm bread for dipping*

## **Mushroom Arancini Balls (V)**

*porcini mushroom and mascarpone arancini balls, served with salad and a spicy salsa*

## **Prawn & Crayfish Marie Rose Salad (GF)**

*with chunky avocado & salad leaves*

## **Halloumi Fries (V)**

*deliciously moreish sticks of halloumi in a batter and breadcrumb coating, served with a garlic aioli dipping sauce*

## **Brussels Pate**

*served beside sourdough toasts, sticky red onion jam and baby salad leaves*



## **Roast Hake Fillet**

*on a bed of lemon scented cous cous, wilted spinach & tarragon butter*

## **Traditional Roast Turkey**

*with all your favourite trimmings pigs in blankets, stuffing, crisp roast potatoes, and rich gravy*

## **British Sirloin of Beef & Yorkshire pudding**

## **Slowly Braised Lamb Shank**

*rested on buttered mash, with a rosemary infused gravy*

## **Cumin Butternut Squash & Lentil Wellington (Ve)**

*butternut squash & lentils wrapped in filo pastry & topped with paprika, onion seeds and parsley*

**All served with a selection of vegetables and potatoes | our Gravy is vegetarian and Gluten Free**



## **Traditional British Christmas Pudding (GF & Ve) option available**

*simply served with lashings of Brandy infused custard and dusting of Snow*

## **After Dinner Mint Truffle Torte (V)**

*peppermint crisp mousse on a bourbon biscuit base, topped with a chocolate truffle*

## **Cherry & Chocolate Dessert (Ve)**

*baked cherry, chocolate & coconut filling on a chocolate biscuit base swirled with cherry sauce & finished with a chocolate topping and a scoop of chocolate ice cream*

## **British Cheese & Biscuits**

*Cheese selection with dried fruit, crackers and red onion jam*

## **Tea, Coffee & Mince Pies**

**(GF) – Gluten Free (V) Vegetarian (Ve) Vegan**

**Please make sure dietary requirements are confirmed at point of ordering**

## **Christmas Cheer & Party Night**

<b>Starters &amp; Desserts</b>	<b>6.00</b>
<b>Main Course Only</b>	<b>15.00</b>
<b>2 Course Christmas Cheer</b>	<b>21.00</b>
<b>3 Course Christmas Cheer</b>	<b>27.00</b>
<b>Coffee &amp; Mince Pies</b>	<b>3.00</b>
<b>Party Pack</b>	<b>2.00</b>

### **Party Night Menu**

<b>3 Course Christmas Cheer</b>	<b>40.00</b>
<b>Including Disco [Midnight] Crackers, Coffee &amp; Mince Pies</b>	

### **Party Nights in December**

**Saturday 4th**

**Saturday 11th**

**Friday 17th & Saturday 18th**

### **Terms & Conditions**

1. A deposit of £15.00 per person is required – payable upon booking.
2. Final Balance and Pre-order required 4 weeks prior to your event.
3. Deposits are non-refundable.
4. In the event of Government Guidance forcing closure of any of our Dining Facilities a Full Refund will be given for all payments made.
5. We cannot guarantee that our vegetarian & vegan dishes have been cooked in dedicated vegetarian and vegan fryers. Please ask a member of staff for more information.
6. We cannot guarantee that our dishes do not contain bones.
7. Allergen advice: Due to the way our food and drink is prepared it is not possible to guarantee the absence of allergens in our meals and drinks and we do not make a “free from” claim. Our allergen information only states allergens if they are an ingredient of a product.
8. Menu descriptions do not include all ingredients. Please speak to a member of the Team should you have any concerns.
9. Prices include VAT.
10. We reserve the right to change, amend or withdraw Menu items at any time without prior notice.

**\*Terms and Conditions, subject to change without notification in order to comply with Government Guidance.**

## ***Christmas Day Luncheon***

**Smoked haddock & salmon melting middle fishcakes**  
*with a spinach and mature cheddar sauce*

**Ham hock, pickled carrot & mustard terrine**  
*dressed leaves and golden piccalilli*

**Tomato & basil soup (V)**  
*cream swirl and chunky croutons*

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**Herb crusted cod**  
*lemon & parsley sauce and crushed new potatoes*

**Heath Court platter, roast turkey, British sirloin of beef &  
roast loin of Suffolk pork**  
*traditional accompaniments*

**Cumin, butternut squash & lentil wellington (Ve)**  
*wrapped in filo pastry & topped with paprika, onion seeds and parsley*

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**Individual Christmas pudding (GF) & (Ve) Option available**  
*flamed with brandy & vanilla custard*

**Chocolate bread & butter pudding (V)**  
*brioche cubes mixed with white and dark chocolate pieces,  
served hot with crème anglaise*

**Lotus Biscoff torte (Ve)**  
*biscoff base topped with a baked mousse, finished with a  
layer of biscoff sprinkled with biscoff crumb, vanilla pod ice cream*

**Cherry frangipane tart (V)**  
*butter pastry tart with frangipane, topped with flaked  
almonds and vanilla pod ice cream*

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**Farmhouse cheese platter**  
*Home-made chutney & biscuits*

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**Fruit bowl & nut selection**

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**Coffee & mince pies**

Adults 88.00 | Children under 11 45.00 | Under 5's Free