

New Year's Eve Gourmet Dinner & Disco

Hosted in our King & Baker Rooms with music provided by our Resident DJ until late with a private late bar and a complimentary glass of Prosecco to welcome in the New Year

Starters

Homemade Minestrone Soup

Topped with Parmesan Croute

Panko Crumbed Style Belly Pork

Served on Stir Fry Vegetables with Oriental Dipping Sauce

Baked Field Mushroom

Filled with Spring Onion & Blue Cheese. Topped with a garlic & Herb Crumb and served on Balsamic Dressed Rocket

Trio of Smoked Fish

Smoked Mackerel Pate, Smoked Haddock & Chive Fishcake
Oak Smoked Salmon with Pickled Samphire Lemon & Dill
Mayonnaise, and Toasted Ciabatta

Mains

Served with a Selection of Seasonal Vegetables & Potatoes

Tournedos Rossini

Medallions of Prime Fillet Beef topped with House Pate Croute & served with a rich Dianne Sauce

Honey & Ginger Glazed Gressingham Duck Breast

Pan Roasted & served with Potato Rosti, Braised Red Cabbage & Cointreau Syrup

Slow Braised Lamb Shank

Served on Roast Garlic Mash Coated with a Rich Redcurrant & Mint Jus

Pan Seared Halibut Fillet

Served on Smoked Salmon & Petit Pois Risotto, finished with a Citrus & Dill Butter

Desserts

Baileys Crème Brulee

Clotted Cream Ice Cream & Homemade Shortbread

Trio of Desserts

Victoria Sponge, Chocolate Brownie and a Citrus Syllabub
& Viennese Shortbread

Warm Treacle Tart

Served with Crème Anglaise

Cheshire Farm Real Dairy Ice Cream

Trio of delicious flavours with a Café Curl

Selection of Local and Continental Cheeses

Served with Savoury Biscuits, Grapes & Celery

Freshly Brewed Tea/Coffee

Served with Petit Fours

Accommodation for the Festive Period

Our Hotel offers modern and comfortable facilities for your enjoyment.

To ensure you enjoy the festive season safely, we are offering a special rate for overnight accommodation inclusive of Full English Breakfast and VAT at the prevailing rate.

All bedrooms are en-suite and include a flat panel digital television, hospitality tray, free Wi-Fi and direct dial telephones. Special accommodation rates of **£55.00** for a double/twin room per night and **£40.00** for a single room per night apply when booking a christmas meal with us. Please call **01782 629421** to check availability and make your reservation.

We look forward to welcoming you to the Borough Arms Hotel for your Festive Celebrations this year.

Book Early to Avoid Disappointment.



Borough Arms Hotel

King Street, Newcastle-under-Lyme
Staffordshire. ST5 1HX

Tel: **01782 629421**

Fax: **01782 712388**

Email: **info@borough-arms-hotel.co.uk**

Website: **www.borough-arms-hotel.co.uk**

**Gourmet Dinner & Disco
Accommodation Package***

**£52.95 per person
£160.00 per couple**

*Gourmet Dinner & Disco for two and overnight accommodation in a twin/double en-suite room including Full English breakfast.

Yuletide Lunch

Served in our elegant Ostler Restaurant
Between 12:00 noon and 2:30pm.

Starters

Homemade Cream of Vegetable Soup

Topped with Herb Croutons

Freshly Breaded Mushrooms

Deep Fried served with Garlic & Chive Mayonnaise

Homemade Smoked Mackerel Pate

Accompanied with Melba Toast & Side Salad

Mains

Served with a Selection of Seasonal Vegetables & Potatoes

Traditional Roast Staffordshire Turkey Crown

With Sage & Onion Stuffing, Chipolata
& Thickened Pan Juices

Slow Braised Steak

Coated with a rich Red Wine Jus

Provençal Crusted Baked Fillet of Hake

Served with Dill White Wine Cream Sauce

Desserts

Traditional Christmas Pudding

Coated with Hot Brandy Sauce

Homemade Amaretto & White Chocolate Parfait

Accompanied with Cherry Compote

Homemade Celebration Trifle

Topped with Chocolate Shavings & Strawberries

Freshly Brewed Tea/Coffee

Served with Warm Mince Pies

Boxing Day Lunch

Served between 12:30pm and 4:00pm.

Starters

Homemade Carrot & Coriander Soup

Topped with Croutons

Tempura King Prawns

Accompanied with Lime & Sweet Chilli Dip

Melange of Chestnut Mushrooms

Finished in a creamed Garlic & Gorgonzola Sauce served
with Garlic Ciabatta Fingers

Smooth Homemade Duck Liver Pate

Accompanied with a Fig & Cointreau Chutney
& Toasted Ciabatta

Mains

Served with a Selection of Seasonal Vegetables & Potatoes

Slow Roasted Rib of Beef

Served with Herb Yorkshire Pudding, caramelised shallots
& thickened pan juices

Chicken Roulade

Stuffed with Blushed Tomato, Basil & Mozzarella and
wrapped in Pancetta and served on a Roasted Garlic Mash
with Pesto Sauce

Duo of Pork

Maple glazed Fillet of Pork & 12 Hour Cooked Belly Pork
with Potato Bon Bons, Cider & Thyme Jus

Pan Seared Sea Bass

Served on Saffron Potatoes, Pickled Samphire
& Roasted Chorizo Broth

Desserts

Apricot Crumble Tartlet

Served with Crème Anglaise

Baileys Brioche Bread & Butter Pudding

Coated with Crème Anglaise

Coconut Panna Cotta

Served with Mango Salsa

Cheshire Farm Real Dairy Ice Cream

Trio of delicious flavours with a Café Curl

Freshly Brewed Tea/Coffee

Served with Chocolate Mints

Available from Monday 27th November, 2017 to Sunday
24th December, 2017

2 Courses

£14.95 per person

3 Courses

£17.95 per person

Boxing Day Lunch

£29.95 per person

Children Under 10

£15.00 per child

Christmas Day Lunch

Served Between 12:30pm and 4:00pm.

Starters

Homemade Tomato & Roasted Pepper Soup

With Baked Herb Croutons & Basil Oil

Pan Seared King Scallops & Oriental Spiced Belly Pork

Accompanied with Apple Gel & Black Pudding Bon Bons

Wexford Mushrooms

Finished in a light Peppercorn sauce, glazed with Shropshire Blue Cheese. Served with Toasted Ciabatta Fingers

Smooth Homemade Chicken Liver & Smoked Bacon Parfait

Served with Fig Chutney & Toasted Bruschetta

Mains

Served with a Selection of Seasonal Vegetables & Potatoes

Traditional Roast Staffordshire Turkey Crown

Accompanied with Chestnut Stuffing, Chipolata & Thickened Pan Juices

Surf & Turf Pan Roasted 8oz Fillet Steak Garni

Served with a Skewer of King Prawns in a Sweet Chilli & Garlic Butter

Herb Crusted Rack of Lamb

Served with Dauphinoise Potatoes, Mint & Rosemary Jus

Monk Fish

Wrapped in Parma Ham, Oven Roasted and served on a Mixed Bean Cassoulet

Desserts

Traditional Christmas Pudding

Coated with a Hot Brandy Sauce

Homemade Raspberry & White Chocolate Cheesecake

Accompanied with Clotted Cream Ice Cream

Warm Pear Frangipane Tart

Served with Crème Anglaise

Homemade Sherry Trifle

Topped with Toasted Pecan Nuts & Rum Soaked Strawberries

Selection of Local & Continental Cheeses

Served with Savoury Biscuits, Celery & Grapes

Freshly Brewed Tea/Coffee

Served with Warm Mince Pies

Senior Citizen's Christmas Lunch

Sing along with your favourite oldies and Christmas Carols with our Resident entertainer. Hats, novelties and crackers are included to ensure you have a super lunch full of Christmas cheer.

Served at 12:30pm or 1:00pm.

Starters

Homemade Cream of Vegetable Soup

Topped with Herb Croutons.

Mains

Served with a Selection of Seasonal Vegetables & Potatoes.

Traditional Roast Staffordshire Turkey Crown

With Sage & Onion Stuffing, Chipolata & Thickened Pan Juices

Desserts

Traditional Christmas Pudding

Coated with Hot Brandy Sauce.

Freshly Brewed Tea/Coffee

Served with Warm Mince Pies.

Your Choice of Dates:

Wednesday	29th November, 2017
Wednesday	6th December, 2017
Wednesday	13th December, 2017
Wednesday	20th December, 2017



Christmas Day Lunch

£67.95 per person

3 Courses

£14.95 per person

Children Under 10

£33.95 per child

Festive Fayre Dinner

Served in our elegant Ostler Restaurant from 6:30pm.

Starters

Homemade Cream of Parsnip & Apple Soup

Topped with Herb Croutons

Homemade Ham Hock Terrine

Accompanied with Pickled Vegetables & Side Salad

Melange of Mushrooms

Finished in a Garlic & Blue Cheese Cream Sauce with Side Salad

Mains

Served with a Selection of Seasonal Vegetables & Potatoes

Traditional Roast Staffordshire Turkey Crown

With Sage & Onion Stuffing, Chipolata & Thickened Pan Juices

Roast Topside of Beef

With Yorkshire Pudding & Red Wine Gravy

Lightly Grilled Fillet of Salmon

Coated with Asparagus Cream Sauce

Desserts

Traditional Christmas Pudding

Coated with a Hot Brandy Sauce

Vanilla Cheesecake

Topped with Winterberries

Rich Chocolate & Praline Truffle

Layers of Creamy White & Milk Chocolate Mousse, finished with Dark Chocolate Ganache

Freshly Brewed Tea/Coffee

Served with Warm Mince Pies

Christmas Party Disco

A superb atmosphere hosted in our King & Baker Rooms. For Festive fun bring a party of colleagues or friends to this enjoyable event, held during the month of November and December at lunchtimes and evenings. Excellent food, fine wines and plenty of partying with our resident DJ until 12.30 am.

Starters

Homemade Cream of Parsnip & Apple Soup

Topped with Herb Croutons

Homemade Ham Hock Terrine

Accompanied with Pickled Vegetables & Side Salad

Melange of Mushrooms

Finished in a Garlic & Blue Cheese Cream Sauce with Side Salad

Mains

Served with a Selection of Seasonal Vegetables & Potatoes

Traditional Roast Staffordshire Turkey Crown

With Sage & Onion Stuffing, Chipolata & Thickened Pan Juices

Roast Topside of Beef

With Yorkshire Pudding & Red Wine Gravy

Lightly Grilled Fillet of Salmon

Coated with Asparagus Cream Sauce

Desserts

Traditional Christmas Pudding

Coated with a Hot Brandy Sauce

Vanilla Cheesecake

Topped with Winterberries

Rich Chocolate & Praline Truffle

Layers of Creamy White & Milk Chocolate Mousse, finished with Dark Chocolate Ganache

Freshly Brewed Tea/Coffee

Served with Warm Mince Pies

Monday - Thursday (Dinner Only)

2 Courses

£16.95 per person

3 Courses

£19.95 per person

Friday & Saturday Nights Only

£27.95 per person

(Dinner with Disco from 7:30pm until 12:00am)

Lunch and Disco

£24.95 per person

Dinner & Disco Sunday - Thursday

£24.95 per person

**Dinner & Disco Friday & Saturday
1st & 2nd December**

£29.95 per person

8th, 9th, 15th, 16th & 22nd Dec.

£32.95 per person