

NEW YEARS EVE

Available By Prior Booking And Pre Order
£39.95 Per Guest For A Glass Of Chilled Prosecco With Frozen Berries
On Arrival, 4 Course Meal, Disco Till 1am And A Glass Of Fizz To
Toast In The New Year.

STARTERS

Hot Prawn Medley Served With Rocket And Dipping Pots

Roasted Onion Soup Served With Cheese & Onion Croutons *

Vegetarian Dim Sum Served With Hot And Sour Sauce

Chicken Liver and Cognac Pate

Served With Granary Toast, Homemade Chutney And Watercress

MAINS

Baked Sea Bass Fillet *

Served On A Bed Of Oven Roasted Vegetables And Rosemary Baby Potatoes And Topped
With A Herb & Lemon Butter

120z Ribeye Steak *

Cooked To Your Liking And Served With Homemade Chips, On The Vine Cherry Tomatoes,
Flat Field Mushroom And Peppercorn Sauce On The Side

Chicken Breast Fillet Stuffed With Stilton & Port

Served With Crushed New Potatoes And Vegetable Medley

Wensleydale, Roasted Leek & Clotted Cream Pastry Crown

Topped With Wild Cranberries (V)

Served With Roast Potatoes, Fresh Seasonal Vegetables & Vegetarian Gravy.

DESSERTS

Gin Fizz And Elderflower Cheesecake Served With A Lime Sorbet *

Passionfruit And Cointreau Cream Served With French Macaroons *

Trio Of Mini Chocolate Desserts

Apple & Orange Sorbet

Turkish Delight Ice Cream Sundae

FOLLOWED BY...

A Sharing Platter Of Cheese And Biscuits For The Table

TO FINISH...

Tea Or Coffee And Homemade Chocolate Truffles

**Denotes Gluten Free – Please State Upon Ordering*

MAKING YOUR BOOKING

Make a provisional reservation with us via phone, email or in person.
Christmas menus must be pre-booked and pre-ordered. A non refundable,
non transferable deposit of £10 per person is required, payable within 10 days
of the provisional reservation to secure the table.

Please note we sadly no longer accept cheques.

On receipt of the deposit, we'll give you a pre-order sheet to complete.
Please indicate menu choices for everyone, along with any dietary/allergy issues and
return your completed sheet to us no later than 10 days before the party date
(14th December for Christmas Day, 21st December for New Year's Eve)
Part deposits (when individual guests cancel from a party) may not be used against
the final total, so please do make your guests aware of this when paying a deposit.

(V) denotes vegetarian dish.

* denotes a gluten free option.

Full allergen information is available for all our dishes; please ask.

The Jester Country Inn

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FESTIVE
MENUS
2017

the **jester**
country inn

FESTIVE FAYRE MENU

Available By Prior Booking And Pre-Order Monday – Saturday From 1st – 23rd December 2017.

2 Courses £15.95 3 Courses £19.95

See Below For Details On Our Special Party Nights

STARTERS

Parsnip, Honey & Apple Soup *Served With A Warm Bread Roll & Butter (V) **

Classic Prawn Cocktail *Topped With Marie Rose Sauce And Buttered Granary Bread **

Duck & Port Pate *Served With Granary Toast And Caramelised Red Onion Chutney*

Watermelon & Feta Cheese Salad

*With A Lemon Dressing (V) **

MAINS

Norfolk Turkey Crown *

With Pigs In Blankets, Sage And Onion Stuffing, Roast Potatoes & Gravy

Roast Topside Of Beef *

With Homemade Yorkshire Pudding, Roast Potatoes & Gravy

Herb Crusted Baked Salmon *

With Lemon Wedge And Roast Potatoes

Root Vegetable, Cranberry And Goats Cheese Nut Roast (V)

With Roast Potatoes & Vegetarian Gravy

All Mains Are Accompanied By Fresh Seasonal Vegetables

DESSERTS

Baked Winter Berry Cheesecake Served With Vanilla Pod Ice Cream *

Toffee & Pecan Meringue Roulade With Clotted Cream *

Christmas Pudding Served With Custard Or Ice Cream

Fresh Fruit Skewers Served Plain Or With Pouring Cream *

CHRISTMAS PARTY NIGHTS

Friday 8th & 15th December And Saturday 9th & 16th December.

Bring Your Party To Our Party

£25.95 Per Person – 3 Course Meal – Disco Until Midnight

By Prior Booking And Pre-Order Only. Other Dates Available On Request – Please Ask.

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CHRISTMAS DAY

Available By Prior Booking And Pre-Order – Only At 12:30pm

£49.95 Per Person – 6 Courses

A Basket Of Assorted Breads And Rolls For The Table

STARTERS

King Scallops *In A Chilli Butter Served With Rocket **

Broccoli & Stilton Soup *Served With Sea Salt And Black Pepper Croutons * (V)*

Chicken Liver & Candied Cranberry & Clementine Pate

Served With Granary Toast And Homemade Chutney

Walnut, Apple & Celery Salad *With A Honey Dressing * (V)*

MAINS

Norfolk Turkey Crown *

With Cumberland Sausage Meat, Pigs In Blankets, Goose Fat Roast Potatoes, Fresh Seasonal Vegetables & Gravy

12oz Ribeye Steak *

Served With Roasted Sweet Potato, Wild Mushrooms, Honey Glazed Carrots and Watercress And Mustard Sauce

Lemon Sole Fillet *

Served In A Creamy Prawn Sauce With Lemon Butter New Potatoes And Tender Stem Broccoli

Wensleydale, Roasted Leek & Clotted Cream Pastry Crown Topped

With Wild Cranberries (V)

Served With Roast Potatoes, Fresh Seasonal Vegetables & Vegetarian Gravy.

DESSERTS

Christmas Pudding Served With Brandy Sauce Or Custard

Gold Chocolate Truffle Torte Served With Whipped Cream

Popping Prosecco & Lemon Cheesecake

Trio Of Berry Amore *

Passionfruit & Mango Sorbet *

FOLLOWED BY...

A Sharing Platter Of Cheese And Biscuits For The Table

TO FINISH

Tea Or Coffee And Homemade Chocolate Truffles

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BOXING DAY

Available By Prior Booking And Pre Order From 12-4pm

£19.95 For 3 Courses £16.95 For 2 Courses

STARTERS

Smoked Mackerel & Horseradish Pate *Served With Granary Toasts And Rocket **

Popcorn Shrimp *Served With Sweet Chilli Dip*

Carrot & Coriander Soup *Served With Crusty Bread **

Honeydew Melon *Topped With Parma Ham **

MAINS

Roast Topside Of Beef *

With Homemade Yorkshire Pudding, Roast Potatoes Fresh Seasonal Vegetables & Gravy

Roast Honey & Mustard Glazed Gammon *

With Homemade Yorkshire Pudding, Roast Potatoes, Fresh Seasonal Vegetables & Gravy

Root Vegetable, Cranberry And Goats Cheese Nut Roast (V)

With Roast Potatoes, Fresh Seasonal Vegetables & Vegetarian Gravy

Grilled Whole Plaice In A Lemon, Parsley & Caper Butter *

Served With New Potatoes & Green Beans

Homemade Steak, Ale & Mushroom Pie

Served With Creamy Mashed Potatoes And Garden Peas

DESSERTS

Baked Winter Berry Cheesecake Served With Vanilla Pod Ice Cream *

Fresh Fruit Skewers Served Plain Or With Pouring Cream *

Apple & Cinnamon Crumble Served With Custard Or Ice Cream

Triple Chocolate Mousse Served With Salted Caramel Ice Cream

Turkish Delight Ice Cream Sundae

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