

# CHRISTMAS FAYRE

## Booking Form

Please arrive for your booking promptly

First Name .....

Surname .....

Telephone .....

Address .....

.....

Email .....

Number of Guests ..... Time ..... Date .....

### STARTER

Terrine of Smoked Salmon

Hearty Winter Vegetable Soup

Stilton and Walnut Pate

Black Pudding Fritters

Quantity		
Adult	Child	GF
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

### MAIN COURSE

Traditional Roast - Beef

Traditional Roast - Turkey

Traditional Roast - Gammon

Brie, Cranberry, Mushroom and Walnut Wellington

Salmon en Papillote

Quantity		
Adult	Child	GF
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

### DESSERT

Traditional Rich Christmas Pudding

Dark Chocolate and Pistachio Tart

Luxury Sticky Toffee Pudding

Ginger and Tangy Lemon Drizzle Cheesecake

Selection of Cheese and Biscuits

Quantity		
Adult	Child	GF
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

#### Booking Procedure

- Please make your initial reservation in person or by telephone.
- Please confirm your booking **within 7 days** with the number of people who will be dining and a **£10 deposit per person**. You will receive a receipt which you should bring with you on the day you dine. Any unconfirmed bookings after 7 days will be assumed to be cancelled.
- Once deposits have been paid please return the completed booking form with your meal selections **at least 14 days prior** to dining.
- Deposits are non-refundable.

# CHRISTMAS DAY

## Booking Form

Please arrive for your booking promptly

First Name .....

Surname .....

Telephone .....

Address .....

.....

Email .....

Number of Guests ..... Time ..... Date .....

### STARTER

Minted Pea Soup

Fig and Goats Cheese Focaccia

Duck Liver and Orange Pate

Spiced Crab Cakes

Quantity		
Adult	Child	GF
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

### MAIN COURSE

Traditional Roast - Beef

Traditional Roast - Turkey

Traditional Roast - Gammon

Garlic Mushroom and Goats Cheese Tart

Leek and Mustard Baked Cod Loin

Quantity		
Adult	Child	GF
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

### DESSERT

Traditional Rich Christmas Pudding

Pecan and Maple Lattice Tart

Key Lime Pie

Caramel and Chocolate Yule Log

Selection of Cheese and Biscuits

Quantity		
Adult	Child	GF
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

#### Booking Procedure

- Please make your initial reservation in person or by telephone.
- Please confirm your booking **within 7 days** with the number of people who will be dining and a **£30 deposit per person**. You will receive a receipt which you should bring with you on the day you dine. Any unconfirmed bookings after 7 days will be assumed to be cancelled.
- Once deposits have been paid please return the completed booking form with your meal selections **at least 14 days prior** to dining.
- Deposits are non-refundable.



MARQUIS  
of Ormonde

# CHRISTMAS PARTIES 2018

AVAILABLE FROM 3RD DECEMBER



### CHRISTMAS FAYRE

WEEKDAYS 12-3PM AND 5-9PM

SATURDAYS 12-3PM

### CHRISTMAS PARTY NIGHTS

FRIDAYS AND SATURDAYS

FROM 6.30PM

LIMITED PLACES

**ORGANISER DINES FREE\***  
WHEN YOU BOOK A TABLE FOR 10 OR MORE

\*EXCLUDES PARTY NIGHTS AND CHRISTMAS DAY

01773 745222

www.marquisoformonde.co.uk

35 CODNOR DENBY LANE, CODNOR DE5 9SP

# CHRISTMAS FAYRE

2018 // from £19.95pp

Pre-bookings only  
Served throughout December (excluding Sundays)

Monday to Saturday 12noon - 3pm  
and Monday to Thursday 5pm - 9pm

Family service for parties under 20 people  
Carvery service for parties over 20 people

Four courses £19.95 per adult, £9.00 per child

Party nights Friday and Saturday evenings from 6.30pm  
Carvery service, price includes live entertainment!

Four courses £29.95 per adult, £13.50 per child

## STARTERS

### Smoked Salmon Terrine\*

Layered with dill crème fraîche, served with sourdough toast, cornichons and baby pickled vegetables.

### Hearty Winter Vegetable Soup\*

Served with baked bread roll and butter.

### Stilton and Walnut Pate\*

Served with two pear halves, sourdough toast and cranberry relish.

### Black Pudding Fritters\*

Served on a bed of watercress, with apple and real ale chutney.

## MAIN COURSES

### Traditional Roast\*

Choose from Derbyshire roast beef, turkey or gammon, served with all the trimmings including Yorkshire pudding and pig in blanket.

### Brie, Cranberry, Mushroom and Walnut Wellington

Served with seasonal vegetables and all the trimmings.

### Salmon en Papillote\*

Oven baked in parchment salmon fillet, with herbs, white wine and lemon, served with a dill crème fraîche and seasonal vegetables.

## DESSERTS

### Traditional Rich Christmas Pudding\*

Served with brandy sauce.

### Dark Chocolate and Pistachio Tart

Served with Chantilly cream and raspberry coulis.

### Luxury Sticky Toffee Pudding\*

Served warm with vanilla custard.

### Tangy Lemon Drizzle and Ginger Cheesecake

Served with luxury ginger ice cream.

### Selection of Cheese and Biscuits\*

Served with apple and real ale chutney and grapes.

## TO FINISH

Tea, Coffee and Mince Pies\*

# CHRISTMAS DAY

2018 // £59.95pp (€25 per child)

Pre-bookings only  
Five courses served 12noon - 3pm

## STARTERS

### Minted Pea Soup\*

Topped with crème fraîche, cheddar croutons and fresh pea shoots, served with baked bread roll and butter.

### Fig and Goats Cheese Focaccia\*

Tomato and rosemary focaccia, topped with caramelised fig and onion chutney, goats cheese and rocket leaves.

### Duck Liver and Orange Pâté\*

Served with sourdough toast and Cointreau infused marmalade.

### Spiced Crab Cakes\*

Coated in a black sesame seed breadcrumb and served with wasabi mayonnaise.

## INTERMEDIATE

### Palate Cleanser

## MAIN COURSES

### Traditional Roast\*

Choose from Derbyshire roast beef, turkey or gammon, served with all the trimmings including Yorkshire pudding and pig in blanket.

### Garlic Mushroom and Goats Cheese Tart

Sautéed mushrooms with garlic and white wine, in a poppy seed pastry case, topped with goats cheese, served with all the trimmings and seasonal vegetables.

### Leek and Mustard Baked Cod Loin\*

Baked cod loin on a bed of sautéed leeks with a rich wholegrain mustard sauce, served with buttered new potatoes and seasonal vegetables.

## DESSERTS

### Traditional Rich Christmas Pudding\*

Served with brandy sauce.

### Pecan and Maple Lattice Tart

Served warm with vanilla custard.

### Key Lime Pie\*

Served with luxury coconut ice cream.

### Caramel and Chocolate Yule Log

Served with English butter toffee ice cream.

### Selection of Cheese and Biscuits\*

Served with apple and real ale chutney and grapes.

## TO FINISH

Tea, Coffee and Mince Pies\*

*\*Can be made gluten free (GF), please advise when making menu choices.*

# PARTY NIGHTS LIVE MUSIC

ENTERTAINMENT STARTS AT 9.30PM.  
ALL BOOKINGS ARE CORRECT AT TIME OF PRINT  
AND SUBJECT TO CHANGE, PLEASE CHECK OUR  
FACEBOOK PAGE OR WEBSITE FOR ANY NOTICES.

## FRIDAY 7TH DECEMBER L.WOOD BLUES

L.Wood has performed all over the world in theatres and in festival shows. In this fantastic solo act he performs music from all era's and features a live harmonica.

## SATURDAY 8TH DECEMBER LET'S ABBA PARTY

The LET'S ABBA PARTY Tribute Duo are in town...  
Packed with the best known songs from that fabulous Swedish pop sensation, as well as iconic ABBA costumes.

## FRIDAY 14TH DECEMBER ALICE HOLLYWOOD

Performing 60s to current hits. Also appeared on TV on BBC1's 'So You Think You Can Dance' as one of the top 10 female dancers in the UK and made several appearances on X-Factor.

## SATURDAY 15TH DECEMBER WAKING VEGAS

Hailing from deepest Derbyshire, a quality rock/blues/pop trio covering a wide range of artists.

## FRIDAY 21ST DECEMBER R:ED

Upbeat, local and loved trio playing an all accoustic mixture of covers, ranging from the 60s to present day.

## SATURDAY 22ND DECEMBER MASSA

Local and skilled male guitarist and vocalist, with songs from the likes of: R.E.M., David Bowie, Marc Bolan, Meatloaf and many more...

## NEW YEARS EVE THUNDERBIRD 4

This superb band will take you back to the swinging 60s, playing classics from the Rolling Stones, the Yardbirds and Small Faces to the Beatles, they also will be playing songs from all era's so suit all ages!