

*Add a little sparkle  
to the festive season!*

Upgrade to a **bubbly  
reception** for an extra  
£3 per person

# CHRISTMAS



*New Year*

# 2018



# FESTIVE LUNCH & DINNER

Served from Saturday 1st December - Saturday 22nd  
December, 12noon - 2.30pm & 5pm - 9.30pm

*(excluding Sundays, Christmas Day and Boxing Day)*

## STARTERS

- (A) **Cream of Vegetable Soup (v)**  
Served with garlic croutons
- (B) **Chicken Liver and Duck Terrine**  
On a toasted ciabatta with tomato chutney
- (C) **Salad of Black Pudding and Crispy Parma Ham**  
Served with new potatoes and a mustard dressing
- (D) **Smoked Salmon and Prawn Terrine (gf)**  
Served with dressed leaves and a lemon dressing
- (E) **Warm Creamy Mushrooms (v) (gf)**  
Served with caramelised onions with a balsamic glaze

## MAINS

- (A) **Roasted Breast of Norfolk Turkey**  
Served with pigs in blankets and all of the trimmings
- (B) **Braised Daube of Durham Beef**  
Served with a rosemary, onion and red wine jus
- (C) **Italian Porchetta**  
Roasted whole belly pork filled with stuffing and a garlic jus
- (D) **Fillets of Sea Bass**  
Served with new potatoes and pesto dressing
- (E) **Mediterranean Roasted Vegetable Galette (v) (gf)**  
Topped with rocket and mozzarella

*All main courses are served with seasonal vegetables and potatoes*

## DESSERTS

- (A) **Christmas Pudding (v)**  
Served with crème anglaise
- (B) **Tiramisu (v)**  
Layers of sponge soaked in coffee syrup with vanilla mascarpone
- (C) **Double Chocolate Brownie (v)**  
Served with raspberry coulis
- (D) **Eton Mess Cheesecake**  
Served with strawberries
- (E) **Glazed Lemon Tart (v)**  
Served with raspberry compote

**LUNCH £13.95 PER PERSON**

**DINNER £19.95 PER PERSON**

# CHRISTMAS DAY LUNCH

Served 12noon - 3pm. **BOOKING IS ESSENTIAL**

## STARTERS

- (A) **Cream of Wild Mushroom Soup** (v) (gf)  
Finished with fresh tarragon
- (B) **Chicken Liver Terrine**  
On a toasted ciabatta with tomato chutney
- (C) **Pan-fried Scallops**  
Served with grilled chorizo and apple purée
- (D) **Lobster, Smoked Salmon and Mango Salad** (gf)  
Served with dressed leaves
- (E) **Goats' Cheese Bon Bons** (v)  
Served with dressed leaves and caramelised onion jam

## MAINS

- (A) **Roasted Breast of Norfolk Turkey**  
Served with pigs in blankets and all the trimmings
- (B) **Whole Roasted Fillet of Beef**  
Served with horseradish pomme purée and a garlic jus
- (C) **Rack of Lamb**  
With a herb crust and served with a redcurrant jus
- (D) **Fillet of Salmon** (gf)  
Wrapped in filo pastry, served with a mussel and saffron sauce
- (E) **Open Lasagne of Artichokes, Wild Mushroom and Asparagus** (v) (gf)  
Topped with roasted cherry tomatoes and a leek and ricotta cream sauce

*All main courses are served with seasonal vegetables and potatoes*

## DESSERTS

- (A) **Christmas Pudding** (v)  
Served with rum sauce
- (B) **White Chocolate and Raspberry Cheesecake**  
Served with chocolate sauce
- (C) **Pineapple Panna Cotta**  
Served with mango compote
- (D) **Crème Brûlée** (v)  
Served with shortbread
- (E) **Cheese and Biscuits** (v)  
Grapes, celery, chutney and biscuits

**ADULT £59.95**

**CHILD £29.95\***

# New Year's Eve

Celebrate the arrival of 2019 with a lavish meal and fizz at midnight, with live entertainment and music throughout the evening. **BOOKING IS ESSENTIAL**

## STARTERS

- (A) **Cream of Wild Mushroom Soup** (v) (gf)  
Seasoned with fresh tarragon
- (B) **Selection of Italian Meats** (gf)  
Served with chutneys
- (C) **Smoked Salmon, Tiger Prawn and Crayfish Salad** (gf)  
Served with dressed leaves and a lime dressing
- (D) **Goats' Cheese Bon Bons** (v)  
Served with dressed leaves and caramelised onion jam

## MAINS

- (A) **Whole Rib-eye of Beef** (*served pink or well done*)  
Served with a pancetta and red wine jus
- (B) **Char-grilled Breast of Chicken**  
Served with new potatoes and a spinach, mushroom and red wine jus
- (C) **Lamb Shank**  
Served with mashed potatoes and a rosemary jus
- (D) **Fillets of Sea Bass**  
On a bed of spaghetti with a tomato and basil sauce
- (E) **Open Lasagne of Artichokes, Wild Mushroom and Asparagus** (v) (gf)  
Topped with roasted cherry tomatoes and a leek and ricotta cream sauce

*All main courses are served with seasonal vegetables and potatoes*

## DESSERTS

- (A) **Tiramisu** (v)  
Layers of sponge soaked in coffee syrup with vanilla mascarpone
- (B) **White Chocolate and Raspberry Cheesecake**  
Served with chocolate sauce
- (C) **Glazed Lemon Tart** (v)  
Served with raspberry compote
- (D) **Cheese and Biscuits** (v)  
Grapes, celery, chutney and biscuits

**£42.95 PER ADULT**

(v) Dish is Vegetarian. (gf) Dish is Gluten Free. Some of our food may contain nuts. Our seafood dishes may contain small bones. Before placing your order, please inform a member of staff if you, or anyone in your party, has a food allergy. Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts.

# BOOK YOUR FESTIVE PARTY

Call 0191 584 1022. Once booked please submit deposit and completed form to South Street, West Rainton, Houghton le Spring, DH4 6PA

Name

Company

Date of Party

Address

Postcode

Telephone

Email

## TERMS & CONDITIONS

For all reservations, a £10 per person, non-refundable and non-transferable deposit is required to secure your booking. Full pre-payment is required 28 days prior to the meal. The booking will only be confirmed on receipt of the deposit. Final numbers must be communicated to the restaurant at least 28 days prior to the meal. Provisional / telephone bookings will be held for a maximum period of 10 days pending receipt of written confirmation and deposit, after which time the booking may be released. We reserve the right to alter, amend or cancel any of the contents of the items received with this mail. All prices are inclusive of VAT@20%. Please note that some dishes may contain nuts or nut products. Please ask for clarification. Our menus do not knowingly contain any genetically modified food. We do not accept cheques as a method of payment.

No. of Persons

Adults:

Children:

Age of Children

Special Dietary Requirements

Menu Pre-orders (please state letter A, B, C, D or E followed by the number required, eg "A-5")

Starters

Main Course

Dessert

Bubbly Reception

Add a bubbly reception drink for £3 per person

I Enclose a Deposit of

Method of Payment

Cash:

Credit Card:

Cardholders Name

Card Number

3 Digit Security Code

Expiry Date



# MERRY CHRISTMAS

from



South Street, West Rainton, Houghton le Spring, DH4 6PA

0191 584 1022 [theitalianfarmhouse.co.uk](http://theitalianfarmhouse.co.uk)



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