

NEW YEARS EVE MENU

BLACK TIE DINNER AND DANCE UNTIL 1AM

A GLASS OF KIR ROYALE ON ARRIVAL

A SELECTION OF HORS D'OEUVRES
PLACED ON YOUR TABLE TO INCLUDE SMOKED
FISH, PÂTÉ, CHARCUTERIE & CRUDITÉS

FROM THE CARVERY

*SIRLOIN OF BRITISH BEEF WITH A WILD MUSH-
ROOM, ONION & GUINNESS GRAVY*

*LOIN OF LAMB WITH A ROSEMARY & WILD
BERRY SAUCE*

*HONEY ROAST GAMMON SERVED WITH FRESH
GRILLED PINEAPPLE*

*FILLET OF MONKFISH WRAPPED IN PANCETTA
COOKED IN A WHITE WINE SAUCE*

WILD MUSHROOMS & CHAMPAGNE RISOTTO

SERVED WITH ROAST POTATOES AND A SELEC-
TION OF SEASONAL VEGETABLES

ASSIETTE GOURMANDE
(A MOUTH WATERING SELECTION OF MINI
PUDDINGS)

TRADITIONAL ENGLISH CHEESE BUFFET

COFFEE AND MINTS

4 COURSES, FIZZ, COFFEE AND ENTERTAINMENT
£35.00

CHRISTMAS AT THE JESTER

EVERY THURSDAY, FRIDAY AND SATURDAY
THROUGHOUT DECEMBER
BRING YOUR PARTY TO OUR PARTY FOR £22.00P.P

CHRISTMAS FAYRE MENU AVAILABLE FROM 25TH
NOVEMBER 2010 UNTIL END OF DECEMBER EVERY
DAY EXCLUDING SUNDAYS AND CHRISTMAS DAY

BOOK YOUR CHRISTMAS PARTY FOR A DATE
BEFORE 12TH DECEMBER 2010 AND QUALIFY FOR
A 10% DISCOUNT ON YOUR MEAL PRICES.

WE REQUIRE A £10.00 NON-REFUNDABLE DEPOSIT
PER PERSON FOR BOOKINGS AND FINAL PAYMENT
ON THE DAY OF YOUR PARTY.



Half Price
Accommodation
for Party Guests

(Subject to
availability)

CHRISTMAS AT THE JESTER HOTEL

116 STATION ROAD, ODSEY, NR BALDOCK, HERTS, SG7 5RS

01462 742011 WWW.THEJESTERHOTEL.CO.UK



CHRISTMAS FAYRE MENU

HOMEMADE SPICY WINTER VEGETABLE SOUP (V)
 CURRIED PARSNIPS AND POTATO CAKES SERVED WITH
 MANGO CHUTNEY (V)
 SMOKED SALMON LINGUINI WITH A LEMON AND LIME
 CREAM SAUCE

SLOW ROASTED CONFIT OF DUCK TERRINE SERVED
 WITH ORANGE MARMALADE AND TOASTED BRIOCHE
 GRILLED TOMATO, FRENCH WHOLEGRAIN MUSTARD
 AND RED ONION BRUSCHETTA SERVED ON A BED OF
 SALAD (V)

TRADITIONAL ROAST TURKEY SERVED WITH SAGE &
 ONION STUFFING,
 CUMBERLAND CHIPOLATAS, WRAPPED IN BACON WITH
 CRANBERRY SAUCE

BRAISED BRITISH STEAK SERVED WITH A PINK PEPPER-
 CORN SAUCE

OR TOPSIDE OF BEEF WELLINGTON (EVENING ONLY)
 SAUTÉED FILLET OF SEA BASS WITH A ROSEMARY AND
 LEMON CREAM SAUCE SERVED WITH BUTTERED NEW
 POTATOES

ORANGE GLAZED GAMMON HAM
 CHESTNUT, LEEK AND MUSHROOM TARTLET SERVED
 WITH WILD RICE (V)

ALL MAIN COURSES SERVED WITH A SELECTION OF
 BUTTERED SEASONAL VEGETABLES AND ROAST POTATOES
 UNLESS OTHERWISE STATED

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY
 BUTTER SAUCE

WARM CHOCOLATE ORANGE PUDDING
 SMOOTH BAILEYS CHEESECAKE
 LEMON SYLLABUB
 ICE CREAM & SORBET MEDLEY

COFFEE AND MINCE PIE

LUNCH BOOKINGS: 2 COURSES FOR £9.95

DINNER BOOKINGS: 2 COURSES FOR £12.95; 3 COURSES
 FOR £16.95

(CHILDREN UNDER 12 YEARS OLD £4.95, £6.45 AND £8.45
 RESPECTIVELY)

THURSDAYS, FRIDAYS & SATURDAYS, "BRING YOUR PARTY
 TO OUR PARTY",

3 COURSE DINNER DANCE £22.00 P.P

CHRISTMAS DAY MENU

BROCCOLI, COURGETTE, SHALLOT AND COCONUT
 MILK SOUP (V)

DUO OF SMOKED AND FRESH SALMON FISHCAKES
 SERVED WITH A LIME AND DILL MAYONNAISE

PARMA HAM, BABY MOZZARELLA AND SUN-BLUSHED
 TOMATO SERVED ON A BED OF MIXED LEAVES

DUCK AND ORANGE PÂTÉ SERVED WITH RED ONION
 CHUTNEY AND TOASTED BRIOCHE

TRADITIONAL ROAST TURKEY SERVED WITH SAGE &
 ONION STUFFING,
 CUMBERLAND CHIPOLATAS, WRAPPED IN BACON,
 WITH CRANBERRY SAUCE

HERB-CRUSTED SIRLOIN OF BEEF SERVED WITH A PINK
 PEPPERCORN AND BRANDY SAUCE

SAUTÉED FILLET OF SEA BASS SERVED WITH A LEMON &
 DILL CREAMY SAUCE AND BUTTERED NEW POTATOES

✓GOAT'S CHEESE & RED ONION TARTLET WITH RED
 PESTO DRESSING

ALL MAIN COURSES SERVED WITH A SELECTION OF
 BUTTERED SEASONAL VEGETABLES AND ROAST POTATOES
 UNLESS OTHERWISE STATED

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY
 BUTTER SAUCE

TRIO OF CHOCOLATE MOUSSE WITH CRUNCHY
 CHOCOLATE ON A SHORT CRUST PASTRY BASE
 APRICOT CRÈME BRÛLÉE WITH CINNAMON SHORT-
 BREAD BISCUITS

SELECTION OF CHEESES WITH BISCUITS, GRAPES AND
 CELERY

COFFEE AND MINCE PIE

3 COURSES AND COFFEE £49.95

(£24.95 CHILDREN UNDER 12 YEARS OLD)

HOW TO BOOK

Please telephone us to make a provisional booking and to check date availability. We require a non-refundable deposit of £10.00 per guest to secure your booking (£15.00 per guest for Christmas Day).

Please complete your pre-order on the form below and return to us with your deposits. Please pay the final balance on the day of your booking. (Christmas Day bookings need to be paid in full by 18th December 2010)

BOOKING FORM

Organiser

Email Address

Telephone Number

Address.....

.....

.....

No. Adults No. Children

Date Time

MENU CHOICE

(please tick)

Christmas Party Christmas Day New Years Eve

Starter

..... Total

..... Total

..... Total

..... Total

Main Course

..... Total

..... Total

..... Total

..... Total

Dessert

..... Total

..... Total

..... Total

..... Total