

Christmas at The Parrot & Butcher's Hall 2011

Christmas is meant to be a time of festivities, celebration and general merriment and yet the inevitable panic of organisation often seems to get in the way. With this in mind, we've come up with some ideas for get togethers of all shapes and sizes to hopefully take some of the strain off.

The Billiard room, a rather grand name we give to the semi private room just off to the left of the bar. Able to seat 8-20 (30 if you use the stage area as well): ideal for smaller works parties or family gatherings. Christmas menu, celebration menus or restricted choices from the a la carte menu-whatever suits your party!

If it's something a bit larger you're after, you can have our fantastic **function room**. Completely self contained with it's own bar and separate entrance. We can seat 30-100 guests and you're welcome to have bands/discos or whatever takes your fancy!

The restaurant will be open serving the a la carte menu as normal and for groups of more than 8 guests are welcome to book the Christmas menu.

New Year's Eve in the restaurant includes a set menu, £50 per guest and a DJ in the bar for dancing until 2am.

The Butcher's Hall will be going all out for our first Christmas in our new shop, including...

A Christmas shopping evening on Thursday 1st December (from 6-8.30pm)- organise/order all the hampers and goodies for fabulous presents and feasts with a glass of mulled wine in your hand. Once you've built up an appetite why not stroll over to The Parrot for a bite of supper? You'll receive a 10% discount on your food bill if you have placed an order worth more than £50 at Butcher's Hall.

Alternative presents, including butchery courses

Late night shopping in the last few days when every hour counts!

For a hassle free and decadent night in on **New Year's Eve**, let us do the catering for you from Butchers Hall. It doesn't compete with eat in for £10, but if you have the budget we have the goodies!

For bookings or enquiries please call 01306 621339 and ask for Lucinda or email drinks@theparrot.co.uk/eat@thebutchershall.co.uk

Christmas at The Parrot 2011

Warm Home Farm ham hock and piccalilli salad

Wyfe of Bath cheese soufflé-v

Salmon and smoked salmon mousse with homemade brown bread

Caramelised onion soup with Olde Sussex on toast-v

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Home Farm hogget cutlets with beetroot and mint jelly

Free range turkey with chipolatas, pan gravy and bread sauce

Red wine and shallot braised ox cheek

Mushroom, chestnut and lentil filo parcel-v

Wild seabass stuffed with spinach and pine nuts, dauphinoise potatoes

Bowls of roasted potatoes, roasted winter vegetables and buttered greens

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Dark chocolate torte with malted ice cream

Orange rum baba with sweetened cranberries and cream

Egg nog crème brulee

Spiced plum pudding with crème fraîche

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Coffee and crackers

For parties of 8 or more. £26 per guest  
We would like pre orders 10 days before the party please.

# Celebration Menus

Menu 1 @ £30 per guest

Parrot cured charcuterie

Home cured gravadlax

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Roast rib of Shorthorn beef

With buttered cabbage, roast potatoes Yorkshire puddings

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Bitter chocolate tart with hazelnut ice cream

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Coffee and crackers

Menu 2 @ £22 per guest

Chunky minestrone soup with homemade bread

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Home Farm Lamb and rosemary pie

Dauphinoise potatoes

Buttered winter greens

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Apple and plum crumble with vanilla ice cream

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Coffee and crackers

Vegetarian alternatives always available