

BOOKING FORM NEW YEARS EVE

Please specify your selection by entering the total number against each dish.

STARTERS

- French Soup Crab & Seafood
 Pâté Mozzarella Chicken Skewer

MAIN EVENT

- Chicken Beef Sea Bass Squash

DESSERT

- Cheese Fudge Cake
 Pavlova Biscoff

Special requests / wine pre-orders

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LUNCHTIME SET MENU

Please specify your selection by entering the total number against each dish.

STARTERS

- Soup Prawn Cocktail
 Mushrooms Pâté Garlic Bread

MAIN EVENT

- Turkey Cod Scampi
 Pork Belly Veg Sausage Gammon

DESSERT

- Christmas Pudding Sticky Toffee
 Pavlova Sundae Mince Pie

Special requests / wine pre-orders

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NEW YEARS EVE

Served from 7.00pm to 9.00pm • Bar & Disco until 12.30am
Fireworks at Midnight (weather permitting)
Entrance by Ticket only

STARTERS

- Homemade French Onion Soup**
With Cheese Crouton and freshly baked Bread
- Crab & Seafood Gratin**
With Gruyere Cheese, served with Toasted Garlic Bread
- Farmhouse Pate with Cranberries**
Coarse Pate, infused with Cranberries and a splash of Brandy, Finished with Fruit Chutney & warm Toast
- Buffalo Mozzarella, Plum Tomato & Basil Salad**
With Balsamic Dressing
- Teriyaki Chicken Skewer**
Chicken Breast, marinated in Japanese Spices, served on an Asian Inspired warm Noodle Salad

THE MAIN EVENT

- Breast of Fresh Chicken**
Stuffed with Brie Cheese & Garlic, wrapped in Parma Ham & Oven baked, with Home Roasted Potatoes & Seasonal Vegetables, finished with a rich Chicken Gravy.
- Beef Bourguignon**
Slow roasted Fillet of Beef Silverside, On creamy Mashed Potatoes with a Red wine, Pearl Onions, Bacon & Mushroom sauce.
- Sea Bass & King Prawns**
Fresh Fillet of Seabass with King Prawns, Dressed with Garlic Butter, on Dauphinoise Potatoes with wilted Green Vegetables.

Squash, Cheese & Bean Pie

Shortcrust Pastry Pie with a filling of Butternut Squash, Cheese & Mixed Beans in a Rustic Tomato Sauce. Served with Roasted Parsnips, Orange glazed Carrots & Creamy Mash.

DESSERT

- Luxury Cheese Board**
A selection of British & European Cheeses with Warm Bread & Butter, Grapes, Fruit Chutney & Celery sticks.
- Three Layer Chocolate Fudge cake**
Beautiful moist Chocolate Fudge cake, served slightly warm with freshly whipped Ice Cream
- "Gingle" Berries Pavlova**
Winter Berries, Soaked in Rhubarb Gin, on a Crisp Meringue nest, Whipped Ice Cream, Whipped Vanilla cream & a Blackberry Coulis.
- Biscoff Profiterole Tower**
Cream filled Profiteroles topped with Lotus Biscuit crumb, Smooth Biscoff Sauce & Freshly Whipped Cream all on one plate
(Need we say any more!!!)

£46.95



SEASONAL MENU 2023

FOR BOOKINGS TELEPHONE
01902 342530

Warstones Road, Penn,
Wolverhampton WV4 4LB

www.thespringhill.co.uk

CHRISTMAS SEASONAL FAYRE

Served 12-9.00pm every day from 24th November until 30th December. (not served Christmas Day)

STARTERS

Creamy Leek & Potato Soup

With crispy Cheddar Cheese Croutons & warm Baguette

The Ultimate Prawn Cocktail

Prawns, Smoked Salmon & Crayfish Tails, bound together in Marie Rose dressing, Crisp Iceberg & fresh Brown Bread.

Homemade Honey Glazed Ham Croquettes

On a light Salad garnish with a Cranberry dip

Pan Fried Button Mushrooms

In a rich Stroganoff style sauce, encased in a golden Puff Pastry casing.

THE MAIN EVENT

Traditional Turkey Christmas Dinner

Turkey Breast, Homemade Roast Potatoes, Creamy Mash, Seasonal Vegetables, Stuffing & Pigs in Blankets.

Served with Meaty Gravy

Slow Cooked Pork Belly

Creamy Mashed Potato, Braised Red Cabbage & Honey Roasted Parsnips

Fresh North Atlantic Cod

Grilled Cod Fillet, served on a Spring Onion Potato cake, Fine Green Beans, finished with a Creamy Spinach & Cheddar Sauce

Slow Cooked Silverside Beef Fillet

Braised in Mulled Wine & Seasonal Spices, served with Chunky Root Vegetables, Creamy Mashed Potato & Rich Gravy

Mushroom, Spinach & Cranberry Strudel

Served with Traditional Seasonal Vegetables & Sautéed New Potatoes.

DESSERT

Traditional Christmas Pudding

With lashings of Brandy Sauce

Black Forest Tiramisu

Layers of Espresso & Brandy soaked Sponge fingers, whipped Double Cream & Mascarpone Cheese, Glazed Cherries & Belgian Chocolate Sauce.

Sticky Toffee Pudding

With Creamy Butterscotch Sauce & Vanilla infused whipped Cream

Strawberry Cheesecake Sundae

Whipped Vanilla Ice Cream, New York Baked Cheesecake, with a sweet Strawberry Coulis & Shortbread pieces

Not got a sweet tooth?

Swap your Dessert for one of our Hot Drinks & a Mince Pie!

3 COURSES £23.95

GLUTEN FREE & VEGAN MENU AVAILABLE, PLEASE ASK

LUNCHTIME CHRISTMAS SET MENU

Served 12-5 pm Monday to Saturday from 24th November until 24th December

STARTERS

Leek & Potato Soup

With warm Baguette

Traditional Prawn Cocktail

With Wholemeal Bread

Peppered Stilton Mushrooms

On toasted Crouton

Chef's Ardennes Pate

With Red Onion Jam & Wholemeal Toast

Toasted Garlic Bread

with Herb Butter

THE MAIN EVENT

Traditional Christmas Dinner

With all the trimmings

Grilled Cod Fillet with Lemon Butter

Creamy Mash & Vegetables

Whole Tail Whitby Scampi

Chips & Peas

Slow Cooked Pork Belly Ciabatta

With Apple sauce, Chips & Homemade Coleslaw

Vegetarian Sausage & Mash

With rich Red Wine & Onion Gravy

8oz Gammon Steak

Free range Egg, fresh Vegetables & Chips

DESSERT

Traditional Christmas Pudding & Brandy Sauce

Sticky Toffee Pudding With Vanilla Custard

Forest Fruit Pavlova

Lotus Biscoff Sundae

Mince Pie & Hot Drink of your choosing.

2 COURSES £14.95 / 3 COURSES £16.95

GLUTEN FREE & VEGAN MENU AVAILABLE, PLEASE ASK

NOT ABLE TO MAKE IT OUT?

We do takeaway Christmas meals every day in December, just give us a call to book it. Takeaway Christmas Day meals available from £25.00

BOOKING FORM

To confirm your booking, please complete the following form and return with a non-refundable deposit of £10 per person.

Please tick which menu you are booking for:

Seasonal Fayre New Years Eve Lunchtime

Name:.....

Contact Telephone No.:.....

Address:

Postcode:

Email address:

No. in party: Adults:..... Children:.....

Date of party: Time:.....

SEASONAL FAYRE

Please specify your selection by entering the total number against each dish.

STARTERS

Soup Prawn Croquettes Mushrooms

MAIN EVENT

Turkey Pork Cod Beef Strudel

DESSERT

Xmas Pud Tiramisu

Sticky Toffee Cheesecake Hot Drink & Mince Pie

Special requests / wine pre-orders

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1. To confirm bookings, a booking form should be completed and returned, with a non-refundable deposit. 2. Upon receiving payment of the deposit a receipt will be issued. The customer should check that the deposit receipt is correct. 3. Should we have to cancel any bookings, due to unforeseen circumstances, all monies received from the customer will be refunded upon production of receipts. 4. We will never give your details to any other party, we may contact you from time to time by email with promotions and offers.