

# BOOKING FORM NEW YEARS EVE

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

## STARTERS

- Soup    Skewer  
 Salmon    Mushrooms

## MAIN EVENT

- Chicken    Lamb    Seabass    Cannelloni

## DESSERT

- Torte    Pavlova  
 Sticky Toffee    Cheese Board    Hot Drink  
Special requests / wine pre-orders

# LUNCHTIME SET MENU

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

## STARTERS

- Soup    Prawn Cocktail  
 Mushrooms    Paté    Garlic Bread

## MAIN EVENT

- Turkey    Cod    Sausages  
 Gammon    Cajun Chicken    Veg Pie

## DESSERT

- Christmas Pudding    Sticky Toffee  
 Pavlova    Apple Pie    Hot Drink  
Special requests / wine pre-orders

## NEW YEARS EVE 2024

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

## STARTERS

### Homemade Winter Vegetable Soup

Served with Cheddar Croutons & warm Baguette

### Satay Chicken Skewer

Chicken breast marinated in a Nutty Satay Sauce, served on an Oriental Noodle Salad

### Smoked Salmon & Cream Cheese Blinis

Soft savoury Pancakes, spread with Sour Cream, topped with ribbons of Smoked Salmon & finished with a Herb infused Oil

### Brie Stuffed Mushrooms

Field Mushrooms stuffed with Creamy Brie Cheese & topped with Herb Breadcrumbs

## THE MAIN EVENT

### Garlic Chicken

Chicken Breast, wrapped in cured Bacon, on a bed of crispy Sauteed Potatoes, finished with a Creamy Garlic Mushroom Sauce & Fresh Vegetables

### 16oz Lamb Shank

Slow Cooked Lamb Shank, Served on Creamy Mashed Potatoes, with Roasted Seasonal Vegetables & Mint & Red Wine Jus

### Seabass & King Prawn Tagliatelle

Fillet of Seabass & King Prawns, Served on a bed of Sun-Dried Tomato Tagliatelle, Finished with Feta Cheese & Toasted Garlic Bread

### Spinach & Ricotta Cannelloni

Fresh Spinach & Creamy Ricotta stuffed Cannelloni Tubes, Topped with a Cheddar & Tomato sauce. Served with crisp Side Salad & Sweet Potato Fries

## DESSERT

### Belgian Chocolate Torte

Served with Whipped Vanilla Cream

### Boozy Pavlova

Mixed Winter Berries soaked in Prosecco, Served on a Crisp Meringue Base & Whipped Ice Cream. Finished with White Chocolate Curls

### Sticky Toffee Pudding

Served with Vanilla Custard

### Cheese Board

Cheddar, Stilton & Brie Cheeses, Served with Fruit Chutney, Grapes & Crackers

*Don't fancy a desert? Have any Hot Drink & Mince Pie*

## 3 COURSES - £46.95 PER PERSON



# SEASONAL MENU 2024

FOR BOOKINGS TELEPHONE  
**01902 342530**

Warstones Road  
Penn,  
Wolverhampton  
WV4 4LB

[www.thespringhill.co.uk](http://www.thespringhill.co.uk)

Whatsapp your menu choices to us 07539 060 556



# CHRISTMAS SEASONAL FAYRE 2024

Served 25th November to 26th December (excluding Christmas Day)

## STARTERS

### Roasted Plum Tomato Soup

Topped with Three Cheese Crouton & served with warm Baguette and Butter

### Smoked Salmon & Prawn Cocktail

Dressed with Marie Rose Sauce on crisp Iceberg Lettuce, served with Wholemeal Bread & Butter

### Trio of Melon, Creamy Mozzarella & Cured Parma Ham

Served with Rocket Salad & Balsamic dressing

### Festive Parcel

Cumberland Sausage Meat combined with sweet Cranberries & flaky Puff Pastry, Finished with a Creamy Wholegrain Mustard Sauce.

## THE MAIN EVENT

### Traditional Christmas Dinner

Roast Breast of Turkey, Homemade Roast Potatoes & Creamy Mash, Seasonal Vegetables, Chef's Stuffing & Pigs in Blankets. Finished with a meaty Gravy.

### Beef Bourguignon

Slow Cooked Fillet of Beef Silverside, on a bed of Bubble & Squeak Mash, with a rich Red Wine, Shallot & Mushroom Sauce

### Slow Cooked Belly of Pork

Served on Creamy Mashed Potato, Buttered Green Cabbage & Honey Roasted Parsnips, finished with a rich Gravy.

### Fresh Fillet of Cod & King Prawns

Topped with a Cheddar Cheese & Parsley crumb, Served on a bed of Mashed Potato & a Creamy Leek Sauce.

### Red Onion & Goats Cheese Tarte Tatin

Sweetened Red Onions & melted Goats Cheese served on a Flaky Pastry base. Served with Buttered New Potatoes & Mixed Vegetable Ratatouille

## DESSERT

### Traditional Christmas Pudding

Served with Rich Brandy Sauce

### Homemade Cherry Bakewell Trifle

Moist Almond Sponge, layered with Strawberry Jam & Jelly, Vanilla Custard & Whipped Double Cream. Finished with White Chocolate Shavings

### Chocolate Biscoff Brownie

Homemade Chocolate Brownie, topped with Smooth Biscoff Sauce, Caramelised Biscuit Crumb & finished with a Baileys Infused Whipped Cream

### Mince Pie Ice Cream Sundae

Whipped Vanilla Ice Cream, Layered with everyone's favourite seasonal treat - Crumbly Mince Pies, Finished with Smooth Caramel Sauce

### Not got a Sweet Tooth? -

Swap your dessert for any Tea or Coffee and a traditional mince pie

## 3 COURSES - £25.95

# LUNCHTIME CHRISTMAS SET MENU

Served 12-5pm Monday-Saturday  
25th November to 24th December

## STARTERS

### Roasted Plum Tomato Soup

Topped with Crispy Crouton & warm Baguette and Butter

### Prawn Cocktail

With Marie Rose Sauce, Iceberg Lettuce & Wholemeal Bread

### Peppered Mushrooms

Wholemeal Crouton, Stilton & Peppercorn Sauce

### Chef's Ardennes Paté

Served with Wholemeal Toast & Fruit Chutney

### Toasted Garlic Bread

## THE MAIN EVENT

### Traditional Christmas Dinner

With all the trimmings

### Grilled Cod Fillet

Creamy Mash, Seasonal Veg & Lemon Butter

### Cumberland Sausages

Bubble & Squeak Mash, Meaty Gravy & Crispy Onions

### 8oz Gammon Steak

Free Range Egg, Chips & Peas

### Cajun Chicken Fajita Wrap

Chips, Salad & Homemade Coleslaw

### Butternut Squash, Bean & Cheese Pie

Bubble & Squeak Mash & Vegetarian Gravy

## DESSERT

### Traditional Christmas Pudding

Brandy Sauce

### Sticky Toffee Pudding

Lashings of Vanilla Custard

### Snowball Pavlova

Meringue nest, topped with Lemon curd, mixed Winter Berries, with Whipped Ice Cream & White Chocolate Shavings

### Caramel Apple Pie

Served with Whipped Vanilla Cream

### Not got a Sweet Tooth? -

Swap your dessert for any Tea or Coffee and a traditional mince pie

## 2 COURSES £15.95

## 3 COURSES £17.95

# 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.: .....

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  Cocktail  Melon, Mozzarella  Parcel

### MAIN EVENT

Turkey  Beef  Pork  Cod  Tart

### DESSERT

Christmas Pudding  Trifle  
 Brownie  Sundae  Hot Drink

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.

GLUTEN FREE & VEGAN  
MENU AVAILABLE →  
PLEASE ASK



SCAN ME

WhatsApp  
your menu  
choices to us  
07539 060556