

# *CHRISTMAS PARTY NIGHTS*

*Friday 11<sup>th</sup> & Saturday 12<sup>th</sup> December 2009*

*7.30 PM – 1.00 AM*

*South of England Centre  
Norfolk Pavilion  
Ardingly*

*TEL : 01444 892048  
Denise Patterson / Kirstie Wickens*

*THREE COURSE DINNER*

*DISCO*

*£29.50 PER PERSON*

*DRESS CODE – SMART CASUAL  
(NO JEANS OR TRAINERS PLEASE)*

# CHRISTMAS PARTY MENU

*Carrot, Lime & Coriander Soup with  
Spinach, Coconut and Crème Fraiche (v)  
Garlic & Thyme roasted field mushroom on Tapenade toast (v)  
Salmon & Tarragon Fishcakes with Hollandaise  
Warm Chorizo & Goats Cheese Tart with Tzatziki*

*Roast Sussex Turkey with Cranberry, Orange & Sage Stuffing,  
served with Cocktail Sausage Bacon Roll  
Breast of Pheasant roasted with Caramelised Apples,  
Chestnut & Cider Cream Sauce  
Roast Cod, Butter Beans, Black Pudding & Aioli  
Rocket & Pine Nut Ravioli with fresh Tomato Sauce (v)*

*All served with fresh seasonal vegetables*

*Traditional Christmas Pudding with Clotted Cream  
Pear & Almond Tart with Vanilla Ice Cream  
White Chocolate & Baileys Cheesecake  
Chocolate & Coffee Pot  
Selection of local Cheeses*

*Freshly Brewed Coffee & Chocolates*



# CHRISTMAS PARTY NIGHT

## MENU OPTIONS

## QUANTITY

Carrot, Lime & Coriander Soup

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Garlic & Thyme Field Mushroom

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Salmon & Tarragon Fishcakes

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Chirizo & Goats Cheese Tart

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Roast Sussex Turkey

\_\_\_\_\_

Breast of Pheasant

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Roast Cod

\_\_\_\_\_

Rocket & Pine Nut Ravioli

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Christmas Pudding

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Pear & Almond Tart

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White Chocolate & Baileys Cheesecake

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Chocolate & Coffee Pot

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Selection of Cheeses

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Contact Name

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Company Name (if applicable)

\_\_\_\_\_

Contact Address

\_\_\_\_\_

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Contact Telephone Number

\_\_\_\_\_

Number in Party

\_\_\_\_\_

Party Night

\_\_\_\_\_

**Cheques made payable to SEC**

# **BOOKING CONDITIONS**

**A £5.00 non-refundable deposit per person is required when making a booking prior to 1<sup>st</sup> November**

**Any remaining balances must be paid in full by 19<sup>th</sup> November**

**All bookings made from 1<sup>st</sup> November must be made in full**

**Final numbers and menu choices must be returned by the 19<sup>th</sup> November**

**It is the responsibility of the organiser to ensure that all guests behave in an acceptable manner. Any damages caused will be evaluated and any costs incurred passed onto the organiser**

**It will be necessary for large parties to be seated on more than one table, and smaller groups joined together**

**In the event of a cancellation prior to the 19<sup>th</sup> November any monies paid minus the deposit amount will be refunded.  
No refunds are given after this date**

