

## NEW YEARS EVE 2017



**COME AND JOIN US FOR A  
FABULOUS NEW YEARS EVE  
A 3 COURSE MEAL AND  
MUSIC FROM THE  
LEGENDARY LIPINSKI BROTHERS  
TOAST IN THE NEW YEAR  
WITH A GLAZZ OF FIZZ**



### Christmas Festive Bookings Terms and Conditions

Bookings and Pre-orders are Essential

A non refundable deposit of £10 per person must accompany your booking. Balance must be paid on the night. All Meals must be pre-ordered at least 7 days prior to the date of the meal.

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A non refundable deposit of £10 per person must accompany your original booking to guarantee your table. All Balances and pe-orders must be finalised by the 15th December

## CHRISTMAS PARTY NIGHTS

**Friday 1st December**

### The Fabulous Lipinski Brothers Band

The Lipinski Brothers are a fabulous band that plays covers from the Swinging 60's to the Naughty 90's and Beyond.

**Saturday 2nd December**

### A Tribute to The Beatles with Gary Gibson

A fabulous trip down memory lane featuring world's number 1 John Lennon Impersonator - Great Beatles Rock and Roll

**Friday 8th December**

### An Evening wit the Legendary Paul Salvage

Paul winner of TV's "Stars in their Eyes," who can also sing in over 40 celebrity voices and has razor sharp wit and is an amazing impressionist will keep you partying all night followed by a Christmas disco

**Saturday 9th December**

### A Tribute to Rod Stewart

Stan Terry performs all Rod Stewart's greatest hits.

**Friday 15th December**

### A Tribute to Franki Valli

Peter Sarsfield winner of Stars in Their Eyes 2015.

Peter also performs hits from the 50's including Frank Sinatra, Nat King Cole and Dean Martin

**Saturday 16th December**

### The Vince Freeman Duo

When Will.I.AM from the Black Eyed Peas tells you your voice is; 'Awesome Awesome Awesome'

Vince Freeman received such praise during the 'The Voice 2012' He got into the final and coached by Danny O'Donoghue.

He has shared stages with incredible artists such as: Ed Sheeran , Eric Clapton, and Paul Weller

**Thursday 21st December**

### A Tribute to Lionel Richie

Hamilton Browne is without doubt the Number 1 'Lionel Richie Tribute' around today. His uncanny resemblance and voice to Lionel Richie is amazing. The BBC invited Hamilton to guest alongside Lionel himself on the 'Graham Norton Show'.

Hamilton appeared on the BBC1 'The One Show' and was the voice for the Walkers Crisp advert featuring Lionel & Gary Lineker (2011). In September 2014h He to Appeared with Lionel on 'Sunday Night at the Palladium'

**Friday 22nd December**

### The Legendary Paul Da Vinci

The Original voice of "Sugar Baby Love" that sold over 8 million records. Paul's voice is legendary amongst his peers

**Saturday 23rd December**

### Tribute to Legends Elvis and Neil Diamond

Award Winning International Artist gives you a Tribute to Neil Diamond and Elvis Presley.

## CHRISTMAS AT THE FARMERS ARMS

LOWER APPERLEY

FESTIVE MENU

1ST DECEMBER - 23RD DECEMBER

01452 780307



## Christmas Opening Hours

Monday bookings only

Tuesday to Saturday

11.30 – 15.00

18.00 - 23.00

Friday and Saturday Evenings

Music till Late

Sunday 12.00 - 18.00

## Food Service Times

Tuesday to Saturday Lunchtimes

12.00 - 14.30

Tuesday to Saturday Evenings

18.00 - 21.30

Sunday Lunch

12.00 - 16.30

Tuesday - Sunday Lunches

Tuesday - Thursday Evenings

2 Courses @ £18.95 per person

3 Courses @ £23.95 per person

includes Coffee, Chocolates and Mince Pies

Every Friday and Saturday Evening (includes Music)

3 Courses and Coffee @ £25.00 per person

\*\* Thursday 21st December Evening includes music  
@ £25 per person 3 Courses and Coffee



# Farmers Arms Christmas Menu

Come and Join in This Years Festivities !!



## Christmas Starters

**Honeyed Parsnip and Carrot Soup**  
*Rich and Creamy, topped with Croutons*

**Chicken Liver and Madeira Parfait**  
*Festive Chutney and Toasted Baguette*

**King Scallops**  
*On a Homemade Crab Cake with a Sweet Chill and Tarragon Cream*

**Free Range Duck Breast**  
*Bacon, Spring Onion, Plum and Ginger Compote*

**Venison Medallions**  
*Bacon and Black Pudding with a Blueberry Dressing*

**Seafood Gratin Thermidor**  
*King Scallop, King Prawn, Crab and Cod Poached in a White Wine, Garlic and Mustard Cream topped with a Gruyere, Parmesan and Herb Crust*

**Blue Cheese and Herb Pannacotta**  
*Poached Pear, with a Bacon and Onion Jam*

**Mediterranean Vegetable Risotto**  
*Topped with Parmesan*

## Christmas Main Dishes

**Roast Breast of Free Range Turkey**  
*Goose Fat Roast Potatoes Sage and Onion Stuffing, Pigs in Blankets, Bread Sauce and Gravy*

**Roast Loin of Woodland Pork**  
*Goose Fat Roast Potatoes, Sage and Onion Stuffing with Gravy and Apple Sauce*

**Roast Sirloin of Herefordshire Beef**  
*Goose Fat Roast Potatoes, Yorkshire Pudding and Gravy*

**Cotswold Lambshank**  
*Braised in Rosemary, Red Wine and Garlic until Tender, Minted Mash Potato with a Cranberry and Port Jus*

**Free Range Breast of Chicken**  
*Wrapped in Bacon, filled with a Black Pudding and Wild Mushroom Stuffing with a Sherry and Onion Cream*

**Sea Bass Fillet**  
*In a King Prawn, Tarragon, White Wine Garlic Cream*

**Cod Fillet**  
*Topped with Homemade Ratatouille and Gratinated Cheddar on Creamy Mash with a Provençale Sauce*

**Goats Cheese Potato and Red Onion Tart**  
*Over Braised Red Cabbage and Spiced Apple with Roasted Tomato, Courgette and Basil Sauce*

**Mushroom, Spinach and Camembert Strudel**  
*With a Rich Sherry, Mushroom and Onion Cream Sauce*

## Christmas Desserts

**Traditional Christmas Pudding**  
*Brandy Snaps with a Brandy Cream*

**Sticky Toffee Pudding**  
*Butterscotch Sauce and Vanilla Ice Cream*

**Vanilla Bean Crème Brulee**  
*With Tuille Biscuits*

**Salted Caramel Pannacotta**  
*With Winter Berry Compote*

**Chocolate and Cherry Cream Roulade**  
*Chocolate Sponge filled with Cherries and Liqueur and Chantilly Cream Topped with Chocolate*

**Chocolate Brownie**  
*with Chantilly Cream and Raspberry Compote*

**Festive Fruit Salad**  
*Brandy Snap Crisp and Vanilla Ice Cream*

**A Selection of chefs Ice Creams**  
*Vanilla, Honeycomb, Salted Caramel and Chocolate*

## To Finish

Coffee, Chocolates and Mince Pies