

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 and John Lennon with Gary Gibson

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

Friday 8th December

Saturday 9th December

A Tribute to Rod Stewart

Stan Terry performs all Rod Stewart's greatest hits. Stan looks and sounds identical. A fabulous show

Friday 15th December

A Tribute to Franki Valli

Peter Sarsfield winner of Stars in Their Eyes 2015. Peter Looks and Sounds identical. He also performs hits from the 50's including Frank Sinatra, Nat King Cole, Dean Martin and many more.

Saturday 16th December

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 later appeared on the BBC1 'The One Show' and was the voice for the Walkers Crisp advert featuring Lionel & Gary Lineker (2011). As recent as September 2014, Hamilton was asked to appear with Lionel on 'Sunday Night at The London Palladium'

Friday 22nd December

The Legendary Paul Da Vinci

The Original voice of "Sugar Baby Love" that sold over 8 million records. The Legendary voice of Paul Da Vinci was recognised as "the voice of a generation" by 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 Pressley.

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