

New Year's Eve

With our in House DJ providing entertainment to see in the New Year
Starts 8.00pm

Whole locally reared Spit Roasted Pork
Presented in Soft Baps with Crackling, Apple Sauce,
Sage & Onion Stuffing

Roasted Winter Vegetable Pastry

Baby Rosemary Roast Potato's

Winter Leaf Chopped Salad

£17.50 PER PERSON

Tickets are available to purchase at the bar.



WEST WARWICKSHIRE SPORTS CLUB
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Celebrate Christmas



Christmas Dinner Parties

Mulled Wine Reception

Red Onion & Goats Cheese Tart on a Rocket Salad & Sauce Vierge

or

SET MENU Cream of Celeriac & Apple Soup with Cheese Straws

or

Wye Valley Smoked Salmon, Crisp Leaves & Pickled Vegetables

or

Smooth Chicken Liver Pate, Red Onion Marmalade & Toasted Brioche

SET MENU Turkey Parcel filled with a Cranberry & Orange Farce wrapped in Smoked Bacon, presented with Roasted Carrots, Parsnips & Potatoes and Buttered Brussels Sprouts.

or

Seared Sea Bass on Colcannon Mash, Charred Leeks & Lemon Hollandaise

or

Roasted Root Vegetable Oat Crumble

Slow Roasted Belly Pork set on White Onion Creamed Potato, Sautéed Savoy Cabbage & Apple Cinnamon Liquor

Bitter Chocolate Tart with Cappuccino Ice Cream

or

Black Currant Sorbet Liquorice Syrup & Lime Shortbread

or

Festive Spiced Orange Bread & Butter Pudding, Clotted Cream Ice Cream

or

SET MENU Individual Christmas Pudding finished with Snow Ball Custard

Coffee & Mini Mince Pies

SET MENU SET MENU £19.50 PER PERSON

CHOICE MENU FOR £24.50 PER PERSON

Pre-order will be required at least 2 weeks before the event.

Christmas Day Lunch

Gin Cured Salmon, Pink Grapefruit & Pickled Cucumber

or

Smooth Chicken Liver Pate, Red Onion Marmalade & Toasted Brioche

Leek & Potato Soup with Nutmeg Crème Fraiche

Lemon Sorbet with a Earl Grey Syrup

Traditional Roast Turkey served with Pigs in Blankets, Date & Walnut Stuffing, Homemade Cranberry & Orange Chutney

or

Slow Roast Ale Soaked Rib of Beef presented with Yorkshire Pudding & a Rich Pan Gravy

or

Thyme Honey Roasted Root Vegetable & Goats Cheese Oat & Seed Crumble
Accompanied with Honey & Lemon Roasted Carrots & Parsnip, Brussels Sprouts with Chestnuts, Creamed Potatoes & Duck Fat Roast Potatoes

Traditional Christmas Pudding with Cherry Brandy Sauce

or

Exotic Fruit Platter

or

Local Cheese Selection presented with, Shaved Celery, Pickled Walnuts & Crackers (£2.50 per person supplement - must be taken by the whole table)

Coffee & Mini Mince Pies

£69.95 PER PERSON (UNDER 12'S £30.00 PER CHILD)

Don't Forget to Pre-order your wines & champagne

Arrival time from 12.30pm, sit down at 1.00pm

A non-refundable deposit of 20% is required at the time of booking, with full payment to be made by 1st December. Pre-order will be required at least 2 weeks before the event.

Christmas Lunch Parties

SET MENU Cream of Celeriac & Apple Soup with Cheese Straws

or

Smooth Chicken Liver Pate, Red Onion Marmalade & Toasted Brioche

or

Wye Valley Smoked Salmon, Crisp Leaves & Pickled Vegetables

SET MENU Turkey Parcel filled with a Cranberry & Orange Farce wrapped in Smoked Bacon, presented with Roasted Carrots, Parsnips & Potatoes and Buttered Brussels sprouts.

or

Seared Sea Bass on Colcannon Mash, Charred Leeks & Lemon Hollandaise

or

Slow Roasted Belly Pork set on White Onion Creamed Potato, Sautéed Savoy Cabbage & Apple Cinnamon Liquor

or

Roasted Root Vegetable Oat Crumble

SET MENU Individual Christmas Pudding finished with Snow Ball Custard

or

Bitter Chocolate Tart with Cappuccino Ice Cream

or

Black Currant Sorbet Liquorice Syrup & Lime Shortbread

Coffee & Mini Mince Pies

SET MENU SET MENU £17.50 PER PERSON

CHOICE MENU FOR £22.50 PER PERSON

Pre-order will be required at least 2 weeks before the event.

Suitable for vegetarians

If you have any special dietary requirements, please contact the Olton Bar & Grill Hospitality Team.

Boxing Day Gala Buffet

Mulled Wine Reception

'LIVE CARVED'

Honey & Mustard Glazed Ham

Herb Crusted Roast Sirloin of Beef

Served with Roast Potatoes & Mixed Vegetables

'FROM THE BUFFET'

Mixed Seafood Platter

Selection of English & Continental Meat's

Winter Mixed Salad

Moroccan Style Cous Cous

Celery Slaw

Baby Rosemary Roast Potato's

Artisan Breads & Flavoured Butter's

Cutting Pies & Sausage Rolls

'DESSERT BUFFET'

Salted Caramel & Chocolate Cheese Cake

Whisky & Orange Macerated Fruit Salad

Build your own Eton Mess

Selection of Artisan Cheeses

£29.95 PER PERSON

Arrival time from 12.30pm

A non-refundable deposit of 20% is required at the time of booking, with full payment to be made by 1st December.