

## Dates for Your December Diary

Friday 29<sup>th</sup> November - 5.30 pm

The Amberwood Grand Illuminations

With a visit by Father Christmas,

Mulled Wine & Mince Pies

Followed at 9pm by The Mudeford Crabs

Friday 6<sup>th</sup> – 9pm ~ Loose Chippings

Saturday 7<sup>th</sup> 10am – 3pm Christmas Fayre

Sunday 8<sup>th</sup> 5pm Pickled Onion Competition

8.30pm Retro Rita Christmas Special

Thursday 12<sup>th</sup> Special Event with

The Treefellas - Ticket Entry Only

Friday 13<sup>th</sup> – 9pm ~ The Wise Guys

Tuesday 17<sup>th</sup> – 8pm Jazzmass with

Bernie Farrenden Jazz Quartet

Friday 20<sup>th</sup> – 9pm ~ Chill

Sunday 22<sup>nd</sup> – 4pm Charity Christmas Draw

Monday 23<sup>rd</sup> Fun Christmas Quiz – 9pm

Christmas Eve 9pm - Dog Ruff

Christmas Day – Bar 11.30am – 2.30pm  
Restaurant Closed

Boxing Day Thursday 26<sup>th</sup> Bar & Restaurant

Lunch only 11.30am – 3pm

Friday 27<sup>th</sup> - 9pm ~ Loose Connections

Tuesday 31<sup>st</sup> NEW YEARS EVE

Bar 11am – 5.30pm Restaurant 12 - 2.30pm

7pm 'til 1am Ticket Entry Only - £5

With Gala Buffet & Prosecco £40

Music & Dancing 9pm – 1pm - We are Robot

## New Year's Eve

### Celebration Gala Buffet



*with Glass of Bubbly*

*Music & Dancing*

*with*

*We are Robot*

*9pm 'til Late*

*Gill, John*

*& The Amberwood Team*

*Wish all our Friends & Customers*

*An Enjoyable Christmas & a*

*Happy, Healthy & Prosperous*

*New Year*

## The Amberwood 2019 Festive Menu



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## Booking Form

To make a provisional booking please first call to check availability.

A non-returnable deposit of £5 p.p. is required to confirm your booking.

A pre-order of Starters + Main Courses is requested for parties of 8 or more.

Full Payment for New Year's Eve is required by Saturday 21<sup>st</sup> December

Name:.....

Address:.....

Post Code:.....Tel:.....

Date:..... Time:.....

No. of People:.....Dep:.....Rcpt No:.....

Party Lunch 2 - Courses £16 \_\_\_\_\_

3 - Courses £20 \_\_\_\_\_

Festive Menu 2 - Courses £20 \_\_\_\_\_

3 - Courses £27 \_\_\_\_\_

New Year's Eve Gala Buffet £40 \_\_\_\_\_

New Year's Eve Bar Entry Ticket £5 \_\_\_\_\_

Children 11 or under 2/3rds Menu price (exc. N.Y.E.)

All prices are Inclusive of VAT @ 20%

*Service Charge Not Included*

**Our Festive Menu is available from Dec. 1st  
Lunchtime 12 - 2.30 & Dinner 6 - 8.30  
(Excluding December 24<sup>th</sup> - 26<sup>th</sup>)**

## Festive Menu

### **Chef's Soup of the Day** (gf)

A choice of Two Homemade Soups with a Crusty Bread & Herby Croûtons

### **Hog Roast & Sage & Onion Rilette**

offered with an Apple Cider Brandy Chutney & Crostini

### **Crab & Avocado Mornay** (gf)(v)

Served with Watercress & Cherry Tomatoes

### **Dijon Mushroom Granary Cup** (v)

A Warmed Granary Cup filled with Sautéed Mushrooms in a creamy Dijon Mustard Sauce

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### **Festive Christmas Roast Duo**

Honey & Mustard Roast Gammon & Turkey Breast  
Accompanied by all the Traditional Trimmings

### **Chicken Ballantine** (gf)

Chorizo & Mozzarella Stuffed Chicken Breast wrapped in Pancetta dressed with Roasted Tomato, Basil & Parmesan Sauce

### **Seared Sword Fish Steak** (gf)

Dressed with a Creamed Leek & Smoked Bacon Sauce

**The above all served with a Selection of Potatoes & Seasonal Fresh Vegetables**

### **Moroccan Lamb** (gf)

Slow cooked Lamb in a rich Fruity Moroccan Spiced Gravy served with Vegetables & Christmas Cous Cous or Rice

### **Nutty Moussaka** (ve) (gf)

Cashew & Pistachio Nut with Chickpea, layered with Aubergine, Sweet Potato & Tomato Topped with a Savoury White Sauce & (optional) Cheese offered with a Mixed Salad

### **Traditional Christmas Pudding**

Served with Brandy Sauce, Ice-Cream or Pouring Cream

### **Oaty Christmas Crumble** (gf)

Seasonally spiced Fruit topped with a Golden Oaty Topping served with an accompaniment of your choice

### **Crème Brulee Cheesecake** (gf)

Light biscuit base topped with a Rich Crème Brulee Cheesecake topping dressed with Caramel Sauce & Salted Caramel Ice-Cream

### **Selection of New Forest Luxury Ice-Creams & Sorbets**

Finished with your choice of Sauce

### **Chocolate Orange Tart** (ve gf)

Rich smooth Chocolate Orange Tart offered with Jaffa Cake Ice-Cream

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### **Fresh Filter Coffee or Tea with Dark Chocolate Mints**

Please contact us if you have any dietary needs, many of our dishes can be adapted to suit your requirements

**All Tables are Festively Dressed with Crackers, Poppers & Balloons etc.**

**The Organiser of Parties of 8 or more receive a Thank You Voucher for 2020**