

## Festive Party Fayre 2011

Pre bookings from 1<sup>st</sup> – 24<sup>th</sup> December

### Countryman Home-Made Potted Ham Hock

Served with rustique Bread and Piccalilli

### Springs Traditional Smoked Salmon

Locally smoked and served with cream cheese,  
Cucumber Salad & Sliced Brown Bread & Butter

### Tomato & Basil Soup

Classic Christmas favourite with garlic croutons



### Roast Sussex Free Range Turkey

Locally reared and served with chestnut and apricot  
stuffing with all the trimmings

### Salmon En Crouete

Fresh Scottish Salmon encased in Puff Pastry and  
served with hollandaise sauce,  
New potatoes & roasted winter vegetables

### Sweet Potato & Chick Pea Dhansak

Very Mild curry with Coriander & Cumin seed  
served with Jasmine rice Naan Bread & Chutney

### Pea, Tarragon & Cream Cheese Pithivier

Homemade round puff pastry savoury pie,  
Served with medley of honey roasted vegetables and  
buttered mashed potato



### Christmas Pudding & Brandy Sauce

### Homemade Banoffi Pie

### Cocoa Loco Chocolate Brownie

### Cheese Selection



### Coffee & Mint Creams

Two Courses £20

Three Courses £25

Optional 10% gratuity  
added to final bill for tables of 10 or more



## Boxing Day Monday 26<sup>th</sup> December 2011

Festive Brunch Specials  
Served from 10.00am to 3.30pm

### The Light Bite

(Beans on Toast)

### The Full English

Egg, Bacon, Fried Bread, Sausage,  
Tomato & Mushroom with B & B

### The Classic

Egg, Bacon, Sausage & Bubble  
with B & B

### The Boxing Day Favourite

Cold Meats & Pickles  
with Chips & Rustic Bread

### The Croque Pannini

Cheese & Ham Toasted Sandwich

### The Christmas Deli Board

Sunblush Toms, Sliced Ham,  
cheddar wedge, Scotch egg,  
Pickles & Bread

### The Melton Mowbry

Pork Pie with Piccalilli,  
salad & New Pots

### The Veggie

Cheese & Onion Quiche  
with tomato & Onion salad  
& New Potatoes

### Regular A la Carte

(Some items subject to availability)

CLOSED EVENING

# The Countryman

## Festive Season 2011



Countryman Lane

Shipley

RH13 8PZ

01403 741383





## New Year's Eve Gala Dinner

### Bookings Only

Entertainment from 9.30pm  
With  
*'Fabulous Frankie'*

Playing a range of music from the  
50's 60's & 70's

*Including some classic Rat Pack Tributes*

Dancing from 11.00pm – 12.30am

### MIDNIGHT CELEBRATIONS

*For those wanting to be at home for  
The New Year  
Early Bird Sitting at 6:30 - 8.30 pm  
(Tables to be cleared by 8.45pm)*

### Main Sitting at 9pm – 12:30 am

£25 first sitting (dining only)

£40 second sitting  
(with Entertainment)

10% group service charge for parties of 8 or more

To Book

**Tel 01403 741383**

A non-refundable deposit of £5 per person  
Will secure your booking.

A receipt will be issued and deducted from your final bill

## New Year's Eve Menu

### Countryman Pate

*Homemade Smooth Terrine  
Served with Onion Marmalade & Garlic Bread*

### Crab Thermidor

*Local Crabmeat from Selsey in a Horseradish & Cheese  
Thermidor Sauce Served on lightly toasted Ciabatta*

### Roasted Butternut & Leek Risotto

*Topped with Toasted Almonds & Parmesan Shavings*

### Coquille St Jacques

*Locally Harvested Scallop Baked in the Shell  
Finished with White Wine Sauce*



### Monkfish Provencal

*Braised in a red wine & tomato sauce Flavoured with mixed  
herbs and garlic served with steamed rice*

### Seared Beef Tournedos

*Bakers Farm Beef Fillet Seasoned with black Pepper  
Drizzled with Garlic Butter served with Sautéed New Potatoes,  
Portobello Mushroom & Grilled Tomato*

### Chicken Melt

*Roasted Breast of free range Chicken  
Wrapped in Pancetta and served with a Stilton Sauce,  
Buttered New Potatoes & Winter Vegetable Medley*

### Sweet Potato & Red Pepper Khorma

*With mild spices and coconut cream  
served with Jasmine rice, Naan bread and chutney.*



### Cranachan

*Classic Scottish New Year Pudding  
With Toasted Oatmeal in a Whisky Cream  
Laced with Fresh Raspberries*

### Sussex Lemon Posset

*Fresh Lemon Whipped into a Sussex Double Cream*

### Coco Loco Chocolate Brownie

*Served with Downsview Farm Vanilla Ice Cream*

### Cheese Selection

*Tangy Roquefort, Creamy Brie, and Mature Sussex Cheddar  
Served with Onion Chutney & Water Biscuits*



Coffee

## New Year's Day Sunday 1<sup>st</sup> Jan 2012

### Breakfast £5

*Served from 10am – 11.30am*

### The Light Bite

*(Beans on Toast)*

### The Full English

*(Egg, Bacon, Fried Bread, Sausage,  
Tomato & Mushroom)*

### The Classic

*(Egg, Bacon, Sausage & Bubble)*

### The Croque Pannini

*(Cheese & Ham toasted sandwich)*



**From 12 noon – 4.00pm  
Traditional Sunday Lunch £12**

### Roast Topside of Beef

*Prime Grass fed beef  
from Bakers farm  
Served with Yorkshire Pudding*

### Roast Leg of Shipley Lamb

*From Bough cottage Farm  
in Shipley Village*

### Roast Free Range Chicken

*with Stuffing & Bread Sauce.*

*All Sunday Roasts served with classic  
Roast potatoes, selection of vegetables  
and real gravy*

### Regular A la Carte

*(Some items subject to availability)*

**CLOSED EVENING**