

**CELEBRATE CHRISTMAS
AND
NEW YEAR
at
THE GATSBY**

How to Book:

Complete the booking form on the reverse and return to The Gatsby or telephone The Gatsby to discuss your requirements.

A non-refundable deposit of £10 per person will be required to confirm your booking.

£10 will be charged per person for no shows.

For parties of 6 or more, a 12.5% discretionary service charge will be added to your final bill.

We will need a pre-order of both Christmas and New Year's Eve choices at least 72 hours in advance.

**The Gatsby
97 High Street
Berkhamsted
Herts
HP4 2DG**

**Tel: 01442 870403
Fax: 01442 870585**

**CHRISTMAS
AND
NEW YEAR'S EVE
OPENING TIMES**

Monday 20th December	10am - 1am
Tuesday 21st December	10am - 1am
Wednesday 22nd December	10am - 1am
Thursday 23rd December	10am - 1am
Friday 24th December	10am - 12am
Saturday 25th December	Closed
Sunday 26th December	Closed
Friday 31st December	10am - 3pm 6pm - 2am
Saturday 1st January	12pm - 5pm



**Christmas
&
New Year
2010
at
THE GATSBY**

Christmas Menu

£29.95

Starters

Honey Roasted Parsnip Soup

Pressed Terrine Of Pork With Smoked Bacon, Fig & Almond
Chutney, Port Reduction

Roast Pumpkin & Chestnut Parcel With Aged Parmesan

Poached Salmon Rilette With Beetroot & Radish

Main Courses

Traditional Roast Turkey With Chestnut & Sage Stuffing
& All The Trimmings

Seared Sea Bass Fillet With Cumin & Paprika Couscous,
Lime & Coriander Salsa

Braised Scottish Beef With Swede & Horseradish Mash,
Pancetta & Roasted Baby Onions

Caramalised Polenta With Tomato & Aubergine
Caponata & Rocket

Desserts

Dark Chocolate Roulade With Rum & Cherry Compote

Lime & Cranberry Bread & Butter Pudding

Christmas Pudding With Brandy Sauce

A Selection Of Cheese, Biscuits & Chutney
(Supplement £2.50)

To Finish

Coffee & Mince Pies

New Year's Eve Menu

£85.00

Starters

Cream Of Celeriac & Truffle Soup

Seared Peppered Ashridge Venison Loin,
Celeriac & Caper Remoulade, Redcurrants

Ricotta & Spinach Gnocchi, Tomato & Basil Fondue,
Balsamic Vinaigrette

Crab & Brown Shrimp Cocktail, Guacamole, Red Pepper Coulis

Main Courses

Lemon Sole Fillet, Baby Spinach, Lobster Soufflé & Bisque

Assiette Of Baby Vegetables With Pearl Barley & Tabouleh

Stuffed Saddle Of Cornish Lamb, Potato & Swede Boulongere,
Paloise Sauce

Seared Scottish Rib-Eye Steak, Fondant Potato,
Creamed Watercress, Truffle Sauce

Desserts

Raspberry Eton Mess

Dark Chocolate & Orange Tart With Satsuma Cream

Mulled Wine Jelly With Pineapple Carpaccio & Sorbet

A Selection Of Cheese, Biscuits & Chutney
(Supplement £2.50)

To Finish

Coffee & Petit Four

Christmas Party Booking Form

Name _____

Company _____

Address _____

Telephone (work/home) _____

Mobile _____

Email _____

Party date _____

Party size _____

Time _____

New Year's Eve Booking Form

Name _____

Company _____

Address _____

Telephone (work/home) _____

Mobile _____

Email _____

Party size _____

Time _____

If you would like to request any additional requirements,
please let us know when making your booking.