

CELEBRATE CHRISTMAS
&
NEW YEAR
at
THE GATSBY

How to book:

Bookings can be made by calling us here at The Gatsby to discuss your requirements. Alternatively email us at thegatsby@live.co.uk.

A non-refundable deposit of £20 per person (£50 for New Years Eve) will be required to confirm your booking.

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 Christmas menu choices at least 1 week in advance.

Christmas menu will be available from Friday 1st December until Saturday 30th December.

The Gatsby
97 High Street
Berkhamsted
Herts
HP4 2DG

Tel: 01442 870403
web: www.thegatsby.net
email: thegatsby@live.co.uk

CHRISTMAS WEEK
&
NEW YEAR'S EVE
OPENING TIMES

Friday 15th December	10am - 1am
Saturday 16th December	10am - 1am
Sunday 17th December	12pm - 10.30pm
Monday 18th December	10am - 12am
Tuesday 19th December	10am - 12am
Wednesday 20th December	10am - 12am
Thursday 21st December	10am - 12am
Friday 22nd December	10am - 1am
Saturday 23rd December	10am - 1am
Sunday 24th December	10am - 1am
Monday 25th December	Closed
Tuesday 26th December	Closed
Saturday 30th December	10am - 1am 6pm - 2am
Sunday 31st December	10am - 3pm 6pm - 2am
Monday 1st January	12pm - 5pm



Christmas Menu 2017

3 courses £33.95

First course

Chestnut mushroom & tarragon soup, garlic ciabatta croufons

Confit chicken tian, pickles, Guinness & treacle loaf

Tiger prawn & crab tartlet, chipotle & coriander dressing

Baked brie croquettes, maple syrup & candied pecan vinaigrette

Main course

Traditional roast turkey with all the trimmings

Salmon & smoked haddock chowder, leeks & sweetcorn, poached egg

Slow cooked beef & celeriac, parsnip mash, red wine & rosemary jus

Stuffed conchiglie, butternut squash, quinoa, toasted nuts & seeds

Dessert

Carrot cake roulade, sultanas, pineapple cream cheese

Dark chocolate & orange torte, candied ginger ice cream

Christmas pudding with brandy sauce

English & French cheeses, biscuits & chutney (£2.50 supplement)

To finish

Coffee & mince pies

New Years Eve Menu 2017

£95 per person

On arrival

A glass of Laurent-Perrier Brut Champagne

First course

Truffled ham, spiced red cabbage, brioche

Fish course

Yellowfin tuna carpaccio, watermelon, black sesame, pickled mouli

Meat course

Assiette of lamb, Lyonnaise potato, confit garlic

Sorbet

Freya martini

Dessert

Dark chocolate ganache, orange parfait, tonka bean ice-cream

To finish

Coffee & petit fours

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.