

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.

A 10% 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.

The Christmas menu will be available from Friday 27th November until Saturday 30th December throughout.

The Gatsby
97 High Street
Berkhamsted
Herts
HP4 2DG

☎ 01442 870403

🌐 www.thegatsby.net

✉ thegatsby@live.co.uk

CHRISTMAS WEEK & NEW YEAR'S EVE OPENING TIMES

Friday 18 th December	10am - 1am
Saturday 19 th December	10am - 1am
Sunday 20 th December	12pm - 10.30pm
Monday 21 st December	10am - 12am
Tuesday 22 nd December	10am - 12am
Wednesday 23 rd December	10am - 12am
Thursday 24 th December	10am - 12am
Friday 25 th December	Closed
Saturday 26 th December	Closed
Sunday 27 th December	12pm - 10.30pm
Monday 28 th December	10am - 11pm
Tuesday 29 th December	10am - 11pm
Wednesday 30 th December	10am - 11pm
Thursday 31 st December	10am - 3pm 6pm - 2am
Friday 1 st January	12pm - 5pm



CHRISTMAS & NEW YEAR'S EVE 2020 AT THE GATSBY



CHRISTMAS MENU 2020

£34.95 for three courses

FIRST COURSE

Leek & potato soup, garlic croutons

Gin cured salmon, pickled cucumber
& shallots, watercress salad

Serrano ham, poached pears, figs & candied walnuts

Sweet potato & spinach tartlet, tomato vierge

MAIN COURSE

Traditional roast turkey with all the trimmings

Slow cooked pork shoulder,
bubble & squeak, savoy cabbage

Baked cod and smoked haddock mornay,
Charlotte potatoes & leeks

Stuffed butternut squash, oyster mushrooms
& wild rice, ratatouille vegetables

DESSERT

Dark chocolate & morello cherry gateaux

Cranberry & lime panna cotta, pistachio tuile

Mulled wine poached plum, orange & cinnamon sorbet

Christmas pudding, brandy sauce

English farmhouse cheeseboard,
crackers, grapes & chutney
(£2.50 supplement)

TO FINISH

Coffee & mince pies

NEW YEAR'S EVE MENU 2020

£95 per person

ON ARRIVAL

A glass of Laurent-Perrier Brut Champagne

APPETISER

Porcini mushroom cream,
garlic brioche, herb oil

FISH COURSE

Yuzu scallops, seared octopus,
seaweed, ponzu & pickled ginger

MAIN COURSE

Barbary duck breast, charred pineapple,
black rice, honey & soy cashews

SORBET

Campfire gin, orange & grapefruit

DESSERT

Valrhona dark chocolate cremeux,
praline & amaretto

TO FINISH

Coffee & petit fours

JAZZ LUNCH

SUNDAY 27TH & MONDAY 28TH DECEMBER

Our menu consists of classic Gatsby dishes, à la carte starters, mains and traditional Sunday roasts.

NEW YEAR'S EVE

TUESDAY 31ST DECEMBER

Reserve a table in The Gatsby bar

A glass of Laurent-Perrier Brut Champagne

Selection of canapés

Table service for the evening

£30 per person

FANCY LUNCH OUT ON NEW YEAR'S DAY?

We are offering a delicious set menu with piano accompaniment from 12pm until 3pm

Two courses for £28.95 or three for £36.95

Children's two courses for £15.95

