

# Away2dine

## Restaurant Christmas Programme

2015





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## **Restaurant Christmas Programme 2015**

**1 December – 23 December 2015**

### **Festive Evening Dinner Cruise**

Scheduled Cruises Friday and Saturday. Boarding 7pm

5 course dinner with 3 hour cruise £49.95

Booking Recommended

Group Bookings available Monday to Saturday

3 or 5 course - Price on application

### **Festive Sunday Lunch**

Every Sunday Boarding 12 noon Booking Recommended

3 course lunch with 3 hour cruise £36.95

### **Festive Cruising Lunch – Group Bookings Only \***

Monday – Saturday inclusive.

Boarding in Brindleyplace opposite the ICC

2 courses with 2 hour cruise £29.95

3 courses with 3 hour cruise £36.95

### **Non-Cruising Festive Lunch \***

Group Bookings Only – Call for Details

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## **Christmas Eve 24 December 2015**

### **Christmas Eve Cruising Lunch \***

Boarding 1200 noon. Bookings only

3 course lunch with 3 hour cruise £37.95

\* - Minimum numbers apply





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## **Christmas Day 25 December 2015**

**Closed in 2015 – Christmas Day Cruising Lunch in 2016**

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## **Boxing Day 26 December 2015**

**Closed in 2015 - Boxing Day Cruising Lunch in 2016**

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## **27 December 2015**

**Closed**

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## **28 to 30 December 2015 \***

### **Roast Lunch Cruises**

Boarding 12 noon Bookings Only  
3 course dinner with 3 hour cruise £36.95

### **Evening Dinner Cruises**

Boarding 7pm Bookings Only  
5 course dinner with 3 hour cruise £49.95

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## **New Years Eve 31 December 2015**

### **Evening Dinner Cruise**

8pm boarding time with return after Midnight  
5 course dinner with 3 hour cruise £69.95

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## **New Years Day 1 January 2016**

### **Afternoon Tea Cruise**

4pm boarding time  
Champagne Afternoon Tea with 1 hour cruise £24.95





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## Sample Festive Lunch Menu

**Chef's Homemade Soup and Garnish**

**Prawn Salad with a Chilli and Lime Dressing**

**Fresh Melon with Ginger and Mango Coulis**

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**Traditional Roast Turkey with all the Trimmings**

**Pot Roast Belly Pork with Grain Mustard Sauce**

**Poached Salmon with a Lemon and Thyme Dressing**

**Spiced Lentil Parcel accompanied by Coriander Cream**

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**Traditional Rich Christmas Pudding with Brandy Sauce**

**Chocolate Mousse with Spiced Oranges**

**Exotic Fruit Eton Mess**

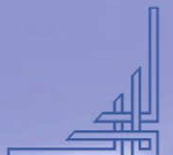
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**Coffee or Tea with Warm Mince Pie**

(Included in cruising lunch charge, charged at £1.95 extra with static lunches)

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**Please Note all Menus subject to availability and may change.**





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## Sample Sunday Festive Lunch Menu

**Chef's Homemade Soup and Garnish**

**Prawn Salad with a Chilli and Lime Dressing**

**Fresh Melon with Ginger and Mango Coulis**

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**Pan Fried Turkey Steak with a Port & Cranberry Gravy**

**Roast Topside of Beef with Yorkshire Pudding**

**Poached Salmon with a Lemon and Thyme Dressing**

**Spiced Lentil Parcel accompanied by Coriander Cream**

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**Traditional Rich Christmas Pudding with Brandy Sauce**

**Chocolate Mousse with Spiced Oranges**

**Exotic Fruit Eton Mess**

**Selection of Cheeses served with Biscuits, Celery & Grapes**

(Supplement of £1.95 applies as dessert, £5.95 as additional course)

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**Coffee or Tea with Warm Mince Pie**

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## Sample Festive Evening Dinner Menu

**Homemade Soup of the Day served with Chef's Garnish**

**Spicy Prawn and Smoked Salmon Salad with Lime and Chilli**

**Fresh Melon with a Ginger and Mango Coulis**

**Baked Goats Cheese with a Walnut Crust served on a Bed of Leaves**

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**Sorbet**

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**Pan Fried Turkey Steak with a Port & Cranberry Gravy**

**Rump of Lamb with Mint & Blackcurrant Sauce**

**Salmon En-croute with a Lemon and Thyme Dressing**

**Roasted Vegetable Tart served with a Coriander Cream**

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**Traditional Rich Christmas Pudding with Brandy Sauce**

**Apple and Rhubarb Sponge with Vanilla Cream**

**Chocolate Mousse with Spiced Oranges**

**Exotic Fruit Eton Mess**

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**Selection of Cheeses served with Biscuits, Celery & Grapes**

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**Coffee or Tea with Warm Mince Pie**

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## New Year's Eve 2015 Evening Dinner Cruise Menu

**Brown Onion Soup with Goats Cheese Crouton**

**Pan Fried Prawn and Crab Cakes with a Mango and Chilli Salad**

**Warm Tomato and Mozzarella Galette**

**Crown of Melon with Fresh Fruits and a Passion Fruit Dressing**

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**Sorbet**

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**Beef Wellington with a Rich Madeira Sauce**

**Breast of Guinea Fowl with Coriander Stuffing and Curry Leaf Sauce**

**Herb Crusted Cod Steak with a Pea Puree and Light Tomato Sauce**

**Lentil and Butternut Squash Tower with a Red & Yellow Pepper Sauce**

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**Rich Chocolate Tart with Tipsy Prunes**

**Kiwi and Passion Fruit Mousse with a Poppy Seed Biscuit**

**Cherry Bakewell Tart with Almond Cream**

**Baked Figs with a Warm Port Syrup and Vanilla Ice Cream**

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**Selection of Cheeses served with Biscuits, Celery & Grapes**

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**Coffee or Tea with Warm Mince Pie**

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**Champagne at Midnight**

