

..... THE GATEHOUSE .....



# STEAKHOUSE



Wishing you a Mooooooy Christmas

NORTH WALES PREMIER STEAKHOUSE

## CHRISTMAS MENU 2017





THE CHRISTMAS PERIOD IS A SPECIAL TIME OF THE YEAR WHEN FAMILIES, FRIENDS AND WORK COLLEAGUES HAVE A RARE GET TOGETHER, LET THEIR HAIR DOWN AND GATHER AROUND A TABLE TO EAT SOME SPECIAL FOOD AND CELEBRATE. SINCE WE ONLY HAVE CHRISTMAS ONCE A YEAR, IT IS IMPORTANT THAT YOU CHOOSE THE VENUE TO HOST YOUR CHRISTMAS PARTY CAREFULLY.

HERE AT THE GATEHOUSE STEAKHOUSE WE OFFER YOU THE CHANCE TO BOOK YOUR PARTY WITH PLENTY OF TIME FOR PLANNING, MEANING THAT NOT ONLY YOU, BUT ALSO US HAVE THE PERFECT AMOUNT OF TIME TO TAILOR THE EVENT JUST FOR YOU AND YOUR GUESTS.

WE AIM HIGHER THAN YOUR EXPECTATIONS, AND HAVE CREATED A MENU THAT IS DIFFERENT, AND SOPHISTICATED, WITH SOME INTERESTING NEW FLAVOURS TO GRACE YOUR PALLET AND MAKE THIS YEAR'S CHRISTMAS PARTY SPECIAL. WHETHER IT BE FAMILY, FRIENDS, WORK COLLEAGUES OR ALL, AT THE GATEHOUSE WE WILL GIVE YOU A GREAT TIME.

FOLLOWING ON FROM LAST YEAR, OUR FIRST CHRISTMAS PARTY PERIOD WHICH WAS A HUGE SUCCESS, WITH MANY GREAT NIGHTS, WE HAVE LOOKED AT WHERE WE CAN IMPROVE, AND WITH ANOTHER 12 MONTHS UNDER OUR BELT, WE ARE VERY EXCITED! WE HAVE INCLUDED THE PRE ORDER SHEET ON THE REVERSE PAGE, SO YOU CAN GATHER YOUR ORDERS IN ADVANCE AND LEAVE THE REST TO US! AS A REWARD FOR YOUR TROUBLES IN ORGANIZING THE PARTY, WE HAVE A £25 VOUCHER FOR THE PARTY ORGANIZER TO USE IN THE GATEHOUSE STEAKHOUSE BETWEEN FEBRUARY AND MID MARCH 2018!

# CHRISTMAS FAYRE DINNER MENU, 5 – 10PM 7 DAYS PER WEEK. 22.50 PER PERSON

HOME MADE LOBSTER BIQUE SOUP WITH DILL CROUTONS AND BAKED WHOLEGRAIN BREAD ROLL

CRISPY DUCK SPRING ROLLS SERVED WITH BABYLEAF SALAD AND SWEET CHILLI SAUCE

HOME MADE CHICKEN LIVER PATE COATED IN WHISKY JELLY, WITH BAKED BAGUETTE AND SPICED  
APPLE & PEAR CHUTNEY

BREADED PERL WEN BRIE SERVED WITH CHICORY SALAD WITH TOASTED ALMONDS AND  
CRANBERRY-ORANGE MARMALADE



ROAST TURKEY BREAST ROULADE FILLED WITH CRANBERRY & SAGE STUFFING, DUCK FAT ROAST  
POTATOES, PIGS IN BLANKETS, SAUSAGE STUFFING, BUTTERED SPROUTS, AND ROAST TURKEY GRAVY

ROAST PORK RIBEYE COOKED IN HONEY-MUSTARD GLAZE, TOPPED WITH STREAKY BACON AND  
CAMELISED ONIONS, ON CRANBERRY INFUSED RED CABBAGE, WITH SAGE AND ONION NEW POTATO  
STACK, AND PORK-APPLE CIDER REDUCTION

SALMON FILLET STUFFED WITH GARLIC SPINACH AND MOZZARELLA, SERVED WITH BUTTERED GREENS,  
ROAST NEW POTATOES, AND CITRUS HOLLANDAISE SAUCE

BREADED LEEK, COLLIERS WELSH CHEDDAR, AND POTATO CAKE SERVED WITH NEW POTATOES, SAGE  
AND ONION STUFFING, CHRISTMAS VEGETABLES, AND CRANBERRY GRAVY

CHARGRILLED 14OZ WELSH BLACK TBONE STEAK, SERVED WITH STEAK CUT FRIES, ROAST BALSAMIC  
TOMATO, MIXED LEAF SALAD AND PEPPERCORN SAUCE (£3.95 SUPPLEMENT)



TRIPLE CHOCOLATE FUDGE CAKE WITH BOURBON VANILLA ICE CREAM AND SOUR CHERRIES

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY-VANILLA SAUCE

STICKY TOFFEE PUDDING SERVED WITH VANILLA ICE CREAM AND FRESH FRUITS

FESTIVE CHEESEBOARD (x4 CHEESES) SERVED WITH CRACKER SELECTION, GRAPES AND SPICED PEAR  
AND APPLE CHUTNEY

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Wishing you a happy moooooooooo year

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## NEW YEARS EVE AT THE GATEHOUSE STEAKHOUSE

### 5 COURSES FOR £45

#### CANAPES ON ARRIVAL

A SELECTION OF OUR CHEFS HOME MADE CANAPES

#### STARTER COURSE

SLOW COOKED OXTAIL SOUP WITH HORSERADISH CRÈME FRAICHE, CHIVES, AND SHREDDED BEEF WANTAN  
PANTYSGAWN GOATS CHEESE AND SWEET POTATO TARTLETS ON BABYLEAF SALAD WITH CARAMELISED ONION CHUTNEY  
HOME MADE CRISPY SPRING ROLLS OF SLOW ROAST DUCK WITH RUCCOLA LEAF SALAD AND SWEET CHILLI DIP  
SMOKED HADDOCK RISOTTO WITH MINTED PEA SAUCE TOPPED WITH POACHED DUCK EGG AND PARMESAN

#### ROSE CHAMPAGNE SORBET

#### MAIN COURSE

ROAST BREAST OF CORNFED GOOSENAGH CHICKEN STUFFED WITH SPINACH, RICOTTA AND WILD MUSHROOMS,  
ON ROASTED ROOT VEGETABLES WITH POTATO-CHORIZO CROQUETTES AND TARRAGON-MUSHROOM SAUCE  
SLOW ROAST PORK BELLY IN ORANGE GLAZE, SERVED WITH BRAISED RED CABBAGE, ROOT VEGETABLE MASH,  
PAN FRIED GRANNY SMITH APPLES, AND PORK-CIDER REDUCTION  
100Z FLAME GRILLED WELSH BLACK SIRLOIN STEAK TOPPED WITH CARAMELISED ONIONS AND PROSCIUTTO,  
WITH LOBSTER MAC 'N' CHEESE, STEAK CUT FRIES, AND PEPPERCORN SAUCE  
HAND ROLLED TOMATO & BASIL RAVOILI WITH CHARGRILLED HALLOUMI CHEESE, SUN DRIED TOMATOES, ROCKET  
LEAVES AND PARMESAN

#### DESSERTS

HOME MADE STICKY TOFFEE PUDDING FROM IN RICH BUTTERSCOTCH SAUCE WITH BOURBON VANILLA ICE CREAM  
WARM APPLE STRUDEL IN PUFF PASTRY WITH HOT VANILLA SAUCE AND VANILLA ICE CREAM  
MARSHMALLOWS OVER FLAMES (2 PEOPLE TO SHARE): HOT CHOCOLATE POT WITH MARSHMALLOWS AND  
STRAWBERRY'S, AND A FLAME TO TOAST YOUR MARSHMALLOWS!