

The PARTY ORGANISER Reward

A SPECIAL THANK YOU for all large group bookers

It can be a thankless task being a Christmas party organiser – especially when lots of people are involved. We understand the stresses because they are the same ones we face every day. So, to thank you for helping us, we'd like to treat you to a Christmas present on us – for every booking for groups over 10. There is a sliding scale of rewards including a **free bottle of wine**, a **meal for two** in January & **shopping vouchers** to spend how you want – see the table below.



The gift offering varies depending on the size of the party. We regret that these rewards cannot be claimed in conjunction with any other offer.

Your Reward	Free bottle of wine	Meal for two in January	£100 shopping vouchers
10 - 24 people	✻		
25 - 49 people	✻	✻	
50 people plus	✻	✻	✻



*TERMS & CONDITIONS

FOOD INFORMATION

All dishes are subject to availability & change of specification / market pricing. We cannot guarantee that nuts or traces of nuts will not be found in our food. If you have any special requirements please contact us for further information.

SERVICE CHARGE

Please note a discretionary 10% service charge will be added to all bills. It is your right not to pay. If we fail to justify it in any way, if you are unhappy about this for any reason, or if you simply disagree with the principle, please bring this to our attention & we will strike the amount from the bill.

RESERVATIONS

Your reservation will be confirmed upon completion of the booking form & payment of a non-refundable deposit of £10 per person. Full payment will be required 14 days prior to your event. For full terms & conditions visit tomschophouse.com

PHOTOGRAPHY

We would like to thank Paul Wolfgang Webster & Nigel Maitland for the images taken & supplied for this brochure.

WINE PRE-ORDERS

¹ This offer only applies to white, red, dessert wines & port orders.
² Pre-orders for wines within this offer must be received a week before the meal date. ³ The wine list will be released at the end of October 2014.



ENJOY CHRISTMAS 2014 *at*



☎ Call us on 0161 832 2245 ✉ toms@vicchopco.com

The CHRISTMAS PARTY MENU

£10.00 DEPOSIT pp to secure your booking. Book early to secure the date you want.



Call us on 0161 832 2245



toms@vicchopco.com

£32.50

PER PERSON
4 COURSES

£10.00 DEPOSIT
NON-REFUNDABLE*
SEE TERMS & CONDITIONS

For all groups of eight or more in the Chop House restaurant. Pre-orders are required to help us ensure things run smoothly for you.



~ APPETISER ~

Winter Vegetable Soup (v)

Seasonal vegetable soup makes our winter warmer the perfect start to any Christmas meal

~ SEASONAL STARTERS ~

Ham Hock & Smoked Chicken Terrine

Wilson's Farm ham hock & smoked chicken terrine served with pickled carrot & crisp bread

Blacksticks Blue & Butternut Tart (v)

Blacksticks Blue cheese & butternut squash tart served with a caper & shallot salad

Chop House Game Pâté

Coarse game & liver pâté wrapped in smoked bacon served with toast & spiced apple chutney

Smoked Haddock Fishcake

Natural-smoked haddock & spring onion fishcake served with a curry mayonnaise

Scallops & Black Pudding

Seared Scottish scallops served with home-made black pudding & roast shallot purée (£3 supplement)

~ MAIN COURSES ~

The Traditional Turkey Dinner

Mill Close Farm turkey breast, sprouts & chestnuts, glazed carrots, goose fat roast potatoes served with cranberry & chestnut stuffing, chipolatas wrapped in bacon & a jug of turkey gravy

Bubble & Squeak (v)

Root vegetable bubble & squeak cake served with veggie black pudding & a poached egg, mushroom ketchup & sprouting broccoli

Winter Pork Belly

Pork belly from Wilson's Farm, Helmsley. Slowly braised then roasted, served with crushed celeriac, apple chutney & mustard sauce

Salmon Fillet

Roasted Scottish salmon served with sprouting broccoli, saffron potatoes & fish cream

Goosnargh Duck

Roast Goosnargh duck breast & confit duck leg served with white bean casserole & winter greens (£4 supplement)

Slow-cooked Beef

Blade of beef from Mill Close Farm, Bedale, braised in red wine served with roast shallots, mushroom, crispy bacon & mashed potato

~ VERY SEASONAL SWEETS ~

Traditional Christmas Pudding & Rum Sauce

No further explanation needed!

Dark Chocolate Cheesecake

Dark chocolate cheesecake served with honeycomb & chocolate sauce

Buttermilk Posset

A seasonal buttermilk posset served with clementines & ginger crumble

Mincemeat Bakewell

A festive Chop House classic dish, mincemeat Bakewell tart, served with egg nog ice cream & mulled wine syrup

A Selection of the Finest British Cheeses

Served with home-made winter chutney, grapes, celery & biscuits (£3 supplement)

OFF-PEAK
OFFERS
£20.00
PER PERSON
2 COURSES
IN THE RESTAURANT

