

The Carlton

GUEST ACCOMMODATION & RESTAURANT

E S T A B L I S H E D 1 9 8 0

Christmas Menu 2014

All the staff at The Carlton Hotel wish you a Merry Christmas and invite you to join them for a festive season.

Booking Requirements

£5.00 per head deposits are required for parties of twelve or more

£20.00 per head deposits are required for Christmas Day reservations. Balance to be paid no later than 25th November 2014 £10.00 per head deposits are required for New Years Eve

Deposits or full payments are non refundable under any circumstances

NOTIFICATION of your choice of meal is required for parties of twelve or more, **TWO WEEKS** before the date of your reservation.

The Restaurant and Lounge Bar will be closed from
26th December to 30th December inclusive

Railway Terrace, Rugby CV21 3HE
t. 01788 560211 f. 01788 563939
www.thecarltonrugby.co.uk

Christmas Fayre

Two Course Lunch £14.95 • Three Course Lunch £16.95
Two Course Dinner £16.95 • Three Course Dinner £18.95
Service charge is left to the discretion of the customer



Piel de Sapo Melon
apple coulis

Home Made Winter Vegetable Soup
herb croutons

Peppered Mackerel & Potato Salad
coriander crème fraîche

Mushroom Bruschetta
button mushrooms, leaf spinach & blue cheese sauce, toast



Fresh Roast Turkey
chipolata, home made seasoning - cranberry relish

Beef Stroganoff
tender pieces of beef cooked with onions, butter, pimentos & mustard sauce,
flamed with brandy

Moroccan Chicken
pieces of chicken cooked in a rich sauce of leaf spinach. chick peas & tomatoes

Fillet of Salmon
the freshest fish simply seasoned and grilled in coriander & lime butter

Roast Loin of Pork
with apple sauce

Fresh Seasonal Vegetables
vegetarian main course available - see overleaf



Luxury Christmas Pudding
brandy and cream sauce

Mandarin & Cointreau Trifle

Bailey's Cheesecake



Filter Coffee with Fresh Cream
hot mince pies, Christmas cracker, blowouts

Available by arrangement only. Deviations to other menus are NOT permitted - Not available on Saturday Evenings

Five Course Christmas Day Luncheon

£60.00 per person (inc VAT)

Children 5-10 years £29.00

Service charge is left to the discretion of the customer



Chilled Melon

cinnamon yoghurt & blueberries



Champagne Sorbet & Strawberries



Fresh Roast Turkey

chipolata, homemade seasoning - cranberry relish

Roast Rib of Midshires Matured Beef

Yorkshire pudding and horseradish sauce

Grilled Seabass

tomato, corriander & white wine sauce

Roast Potatoes

Fresh Baby Brussel Sprouts With Chestnuts

Wrapped Carrots

Leek Mornay



Luxury Christmas Pudding

brandy and cream sauce

Exotic Fruit Salad

grand marnier



Filter Coffee with Fresh Cream

hot mince pies, Christmas cracker, blowouts



Five Course New Year's Eve Menu

£34.50 per person (inc VAT)

Service charge is left to the discretion of the customer



Smoked Salmon

with horseradish crème fraîche & rustic bread



Champagne Sorbet & Strawberries



Chicken Stroganoff

succulent goujons of chicken cooked with onions, butter, pimentos & mustard sauce, flamed with brandy

Sea Bass

the freshest fish simply seasoned and grilled tomato, coriander & white wine sauce

Medallions of Beef Fillet

one with rossini sauce, the other with wild mushroom, Roquefort & cream sauce

A Selection of Fresh Seasonal Vegetables



Lemon Meringue Pie

Profiteroles

with hot chocolate sauce

English & Continental Cheeses

grapes, celery and biscuits



Filter Coffee with fresh cream and Petit Fours



Vegetarian Main Courses

Mushroom, Cranberry, Brie & Hazelnut Wellington

sautéed mushrooms, cranberries & seasoned spinach with hazelnuts, topped with brie & encased with puff pastry

Vegetable Lasagne

fresh vegetables cooked in a rich tomato & herb sauce, layered with lasagne verdi, and topped with cream sauce & cheese