



HAVE A VERY MERRY CHRISTMAS AT



Angel & Harlequin Bistro | 26 College Road | Spinkhill | S21 3YB | 01246 432315  
[angelandharlequinbistro.co.uk](http://angelandharlequinbistro.co.uk) | [contact@angelandharlequinbistro.co.uk](mailto:contact@angelandharlequinbistro.co.uk)

# How to Book



WELCOME TO CHRISTMAS 2023 AT  
*Angel & Harlequin*

HOW TO BOOK

To book any of our festive dates, please call on

**01246 432315**

A non-refundable & non-transferable deposit of £10.00 per person will be required for all bookings. For Christmas Day a non-refundable & non-transferable deposit of £25 per person is required.

Pre-order forms are available to complete on our website  
[angelandharlequinbistro.co.uk](http://angelandharlequinbistro.co.uk)  
or alternatively can be posted out to the party organiser.

Special dietary dishes are available upon request, please notify us on booking. Gluten free dishes are available upon request and are indicated on our menus as GFO. If you require any of our gluten free menu items, please let us know when booking and also when pre ordering your food.

# Festive Afternoon Tea

The perfect treat this festive season.  
A glass of mulled wine and delicious Christmas treats,  
the perfect way to celebrate this December.  
Tuesday to Saturday throughout December  
12 - 5pm  
£19.95 per person  
(Advanced bookings only)

## Menu

Glass of Mulled Wine

A selection of festive sandwiches  
Turkey & Stuffing  
Brie & Cranberry  
Egg & Truffle Mayonnaise  
Smoked Salmon & Cream Cheese

Freshly Baked Sultana Scone with Clotted Cream &  
Strawberry Jam

A Delicious Selection of Freshly Made Festive Miniature  
Cakes & Desserts

Your Choice of Tea or Coffee



# Lunch Christmas Fayre

Served from December 1st to 23rd  
Served 12 – 3pm Tuesday to Saturday

Served 12 – 6pm Sundays  
2 courses £23 3 Courses £29

## Starters

- Roast tomato soup with cheese on toast (GFO)
- Deep fried brie with cranberry sauce & poached pear salad
- Chicken liver pate with spiced apple chutney & toasted bread (GFO)
- Prawn cocktail with baby gem lettuce, henderson's marie rose sauce & brown bread (GFO)

## Mains

- Roast turkey with sage, cranberry & onion stuffing, pigs in blankets & gravy (GFO)
- Pan fried salmon with creamed cabbage & bacon (GFO)
- Beetroot & butternut squash wellington
- Venison cottage pie with braised red cabbage (GFO)

*All served with honey glazed root vegetables, sprouts, roast potatoes & gravy*

## Desserts

- Christmas pudding with brandy sauce & rum and raisin ice cream (GFO)
- Double chocolate brownie with chocolate sauce & vanilla ice cream (GFO)
- Vanilla crème brulee with vanilla ice cream & gingerbread angel (GFO)
- White chocolate & cranberry bread & butter pudding with custard

**Coffee & mince pies | £4 per person**



# Evening Christmas Fayre



**From December 1st to 23rd**  
**Served Tuesdays to Saturdays 5 – 9pm**

*2 course £26    3 course £32*

## **Starters**

- Roast tomato soup with cheese on toast (GFO)
- Deep fried brie with cranberry sauce & poached pear salad
- Chicken liver pate with spiced apple chutney & toasted bread (GFO)
- Prawn cocktail with baby gem lettuce, henderson's marie rose sauce & brown bread (GFO)

## **Mains**

- Roast turkey with sage, cranberry & onion stuffing, pigs in blankets & gravy (GFO)
- Pan roasted duck breast with spiced sweet potato puree, soy sesame greens & honey five spice sauce (GFO)
- Pan seared salmon with spinach veloute, crushed potatoes, buttered tenderstem broccoli & charred king prawns (GFO)
- 31 day matured derbyshire sirloin steak with field mushroom & henderson's relish butter (GFO)
- Roast pumpkin risotto with winter spiced poached pear & blue cheese and rocket salad (GFO)

*All served with honey glazed root vegetables, sprouts, roast potatoes & gravy*

## **Desserts**

- Christmas pudding with brandy sauce & rum and raisin ice cream (GFO)
- Double chocolate brownie with chocolate sauce & vanilla ice cream (GFO)
- Vanilla crème brulee with blood orange sorbet & gingerbread angel (GFO)
- White chocolate & cranberry bread & butter pudding with custard

**Coffee & mince pies £4 per person**

# Christmas Eve

**Served 5 - 9pm**

*£39 per person*

**Glass of mulled wine on arrival**

## **Starters**

Roast tomato soup with cheese on toast (GFO)

Pan seared king prawns with chorizo & pineapple ragout, toasted sour dough & chilli oil  
Chicken & black pudding terrine with henderson's pickled shallots, grain mustard emulsion  
& home baked bread (GFO)

Creamy garlic mushrooms on toasted sourdough with watercress & truffle oil (GFO)

## **Mains**

31 day matured sirloin steak with field mushroom & henderson's relish butter (GFO)

Roast breast of chicken with chasseur sauce, boulangere potatoes & roast baby carrots

Herb crusted cod with chorizo crushed potatoes, sundried tomato sauce & charred tender stem broccoli (GFO)

Roast pumpkin risotto with pickled pear, rocket & blue cheese (GFO)

*All served with honey glazed vegetables, roast potatoes & gravy*

## **Desserts**

Sticky toffee pudding with rum & raisin ice cream (GFO)

Millionaire chocolate pot with shortbread biscuit & caramel ice cream

White chocolate & cranberry bread & butter pudding with custard

Vanilla crème brulee with vanilla ice cream & gingerbread angel (GFO)

**Coffee & mince pie to finish**

# Christmas Day

**Served 12 – 2pm**

*5 course feast £99 per person*

*Children (12 and under) £55 per person*

## **Starters**

Gin & beetroot cured salmon with caramelised onion & fennel seed bread

Roast tomato soup with cheese on toast (GFO)

King prawn cocktail with baby gem lettuce, henderson's marie rose sauce & brown bread (GFO) ✨

Wild mushrooms on toast with garlic butter & truffle oil dressed rocket (GFO)

## **Intermediate**

Mulled berry sorbet

## **Mains**

Traditional roast turkey with sage, cranberry & onion stuffing, pigs in blankets & gravy (GFO)

Roast venison with dauphinoise potatoes, glazed shallots & red wine gravy (GFO)

Pan roasted halibut with roast salsify, potato terrine, warm tartare sauce & dill oil (GFO)

Sage, butternut squash & beetroot wellington with parsnip & chestnut puree

*All served with honey glazed root vegetables, sprouts, roast potatoes & gravy*

## **Desserts**

Christmas pudding with rum & raisin ice cream & brandy sauce (GFO)

Millionaire chocolate pot with shortbread biscuit & caramel ice cream

Baileys crème brulee with white chocolate ice cream and white chocolate cookie (GFO)

Cheese & biscuits with fruit loaf & chutney

**Coffee & mince pie to finish**

# Takeaway Christmas Day Hamper



Smoked Salmon Parcel with Prawns, Cream Cheese  
& Melba Toast

Roast Turkey with all the trimmings

*Cranberry Stuffing*  
*Pigs in Blankets*  
*Maple Syrup Carrots & Parsnips*  
*Beef Dripping Roast Potatoes*  
*Bacon Fried Sprouts*

Elm Tree Christmas Pudding with Brandy Sauce

Cheese Board

A Selection of British Cheeses

*Fruit Loaf*  
*Chutney*  
*Crackers*

Bottle of Prosecco

Bottle of Red Wine

£99 for two



# Boxing Day



**Served 12 – 3pm**

*3 courses £37 per person*

*Children (12 and under) £18 per person*

## **Starters**

Roast tomato soup with cheese on toast (GFO)

Chicken & black pudding terrine with henderson's pickled shallots, grain mustard emulsion & toasted sour dough

Creamy garlic mushrooms on toasted sourdough with watercress & truffle oil (GFO)

Prawn cocktail with henderson's spiced marie rose sauce & brown bread (GFO)

Deep fried brie with cranberry sauce & poached pear salad

## **Mains**

10 hour slow roast beef with Yorkshire pudding (GFO)

Roast loin of pork with sage & red onion stuffing (GFO)

Pork sausage with bubble & squeak mash & red currant gravy

Seared salmon fillet with fondant potato, buttered spinach, baby leeks & hollandaise sauce (GFO)

Lentil, sweet potato & coconut curry with cauliflower bhaji & homemade flat bread (GFO)

*All served with honey roast root vegetables, buttered greens, roast potatoes & gravy*

## **Desserts**

Sticky toffee pudding with rum & raisin ice cream (GFO)

Chocolate brownie with chocolate sauce & vanilla ice cream (GFO)

Cookies & ice cream

Cranberry & white chocolate bread & butter pudding with custard

Vanilla crème brulee with mulled berry sorbet (GFO)



# New Year's Eve

Join us for an end of year celebration to remember.

*Saturday the 31st of December*

*Served from 7pm*

**6 Course a la carte menu £75 per person**

**Prosecco on arrival**



**Amuse Bouché**

**Sticky glazed pork belly**

## **Starters**

Whipped goat's cheese with beetroot & thyme crumble

Roast pigeon breast with wild mushroom risotto, blue cheese and red wine jus

Pan seared king scallop with ox cheek bon bon, roast squash & sage oil

## **Main Courses**

Roast fillet of beef with savoy and pancetta parcel, beef dripping fondant, shallot puree & wild mushroom sauce

Duo of pork with grain mustard potato puree, spiced red cabbage, apple puree & cider sauce

Pan roasted salmon with buttered greens, saute potatoes & shellfish bisque

Herb gnocchi with celeriac puree, broad beans, wild mushrooms & a shaved parmesan & rocket salad

## **Desserts**

Chocolate & coffee delice with rum & raisin ice cream

Pear frangipane with candied walnut ice cream

Raspberry & white chocolate crème brulee with lemon shortbread

## **Cheese Course**

**Coffee & Chocolates to Finish**

# Gift Vouchers

*The perfect Christmas gift for  
those who like to dine out.*

Our gift vouchers are available to buy at Angel & Harlequin Bistro or  
over the phone for any amount you wish.

Please ring us on 01246 432315 or pop in to get yours.







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