

## ENTERTAINMENT

### **Fri Dec 1st – Dan Furniss**

Brilliant local artist singing hits from 60's right up to today!

### **Sat Dec 2nd – Dusty Springfield & Pink**

A night of dancing to all of Dusty & Pink classics to get you on the dance floor!

### **Fri Dec 8th – Beat'ulls**

A brilliant local band taking you back to the 60's with all of Beatles greatest hits!

### **Sat Dec 9th – The Costello's**

An evening of 60's, 70's and 80's music from this great band!

### **Fri Dec 15th – Louis Louis Louis**

such a talented group performing Blues, Ska, Jazz and more! They will definitely get you dancing!

### **Sat 16th Dec – Papa Otto**

an evening of Soul, Motown and Jazz to keep you entertained!

### **Fri 22nd Dec – Robbie Williams Tribute**

back by popular demand, with all of Robbie's hits and more!

### **New Years Eve – French Letter**

*(ticket only, £10 per head including hot and cold buffet)*

Fantastic band playing hits from 60's right through to today with songs from Jimi Hendrix, Pink Floyd, The Rolling Stones, Arctic Monkeys and many more!



# Great place to meet, eat and drink



Thorngumbald, Hull, HU12 9NG

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# Christmas 2017



# Christmas Fayre Menu

£17.95 for 2 course | £21.95 for 3 course

## STARTERS

### Smoked Haddock Bubble & Squeak

locally sourced Smoked Haddock & seasonal vegetable bubble & squeak, oven roasted, finished with a soft centred poached hens egg

### Traditional Prawn Cocktail

North Atlantic prawns in a marie rose sauce, on a bed of crisp iceberg lettuce served with a crusty bread roll

### Roast Tomato, Cinnamon & Red Currant Soup

served with a crusty bread roll and butter

### Chicken Liver Pate

creamed chicken livers cooked in brandy with roasted onions and garlic, served with red onion chutney, toasted ciabatta slices and dressed salad

### Poached Asparagus with Curried Leeks

locally sourced asparagus spears, wrapped in lightly curried leeks and drizzled with Hollandaise sauce

## MAIN

### Roast Turkey

### Roast Gammon

### Salmon, Spinach & Dill Wellington

### Chestnut, Spinach & Blue Cheese En Croute

### Chicken Breast stuffed with Cranberry & Chestnut stuffing and wrapped in streaky bacon

all of the above will be served with traditional festive accompaniments

### 8oz Ribeye

served with hand cut chips, onion rings, grilled tomato and mushroom (£5 supplement)

## DESSERTS

### Homemade rich & gooey Chocolate Brownie

served with vanilla ice cream

### Homemade boozy Trifle

vanilla sponge soaked in sherry, layered with custard, fresh fruit and cream

### Christmas Pudding

served with brandy sauce

### Homemade Cinnamon and Apple Pie

served hot with custard

### Baked Vanilla Cheesecake

served with pouring cream

£10pp non refundable deposit payable on booking, pre order must be received one week prior to booking

# Christmas Day Lunch

£59.95 per person | £24.95 under 12's

## Sittings

12pm Restaurant, 1pm Bar | 3pm Restaurant, 4pm Bar

A glass of Fizz on arrival

## STARTERS

### Prawn & Smoked Salmon Terrine

North Atlantic prawns, bound in a chive and spring onion cream cheese, wrapped in smoked Salmon and served with poached asparagus

### Homemade Pork & Apple Pate

slow cooked shoulder of pork, sweet apple & brandy Pate, topped with black pudding and clarified butter, served with watercress and pork crackling soldiers

### Homemade Rustic Winter Soup (v)

seasonal winter vegetables freshly prepared, served with vegetable ribbons & a parmesan crouton

### Homemade Mushroom & Stilton Tartlet (v)

homemade short crust pastry tartlet filled with Field and chestnut mushrooms, topped with stilton and parsley crust and oven baked

### Trio of Melon

served with a reduced melon coulis and parma ham shavings

followed by lemon sorbet

## MAIN

### Roast Turkey

### Honey Roast Gammon

### Fore Rib of Beef

### Loin of Pork

stuffed with festive stuffing

### Brie, cranberry & Spinach Wellington

### Smoked Haddock Roulade

stuffed with cream cheese & chives and asparagus

all main meals will be served from the carvery, with traditional festive trimmings

## DESSERTS

### Cinnamon, honey & essence of elderflower Posset

served with homemade brandy snap tuille and fruit garnish

### Trio of Chocolate Mousse

white chocolate & baileys, hazelnut & milk chocolate and dark chocolate & morrello cherry, served with homemade all butter shortbread

### Traditional Christmas Pudding

served with brandy sauce & brandy butter

### Festive Mess - A mixture of festive favourites!

Christmas pudding, homemade brandy snap, hazelnut ice cream, raspberries, roasted hazelnuts, topped with cream

### Homemade Bramley Apple Cinnamon filled Samosa

served piping hot with mince pie ice cream

£20pp non refundable deposit payable on booking, full payment by 19th December, All pre orders to be received no later than 10th December

Name: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Date of Booking: \_\_\_\_\_

Time : \_\_\_\_\_ Number of People: \_\_\_\_\_

Deposit Paid: \_\_\_\_\_

Christmas Fayre Pre-Booking Menu	
Starters	_____ Smoked Haddock Bubble & Squeak
	_____ Traditional Prawn Cocktail
	_____ Roast Tomato, Cinnamon & Red Currant Soup
	_____ Chicken Liver Pate
	_____ Poached Asparagus
Mains	_____ Roast Turkey
	_____ Roast Gammon
	_____ Salmon, Spinach & Dill Wellington
	_____ Chestnut, Spinach & Blue Cheese en croute
	_____ Chicken Breast with Cranberry & Chestnut 8oz Ribeye
Desserts	_____ Homemade Chocolate Brownie
	_____ Homemade Boozy Trifle
	_____ Christmas Pudding
	_____ Homemade Cinnamon & Apple Pie
	_____ Baked Vanilla Cheesecake

Christmas Day Pre-Booking Menu	
Starters	_____ Prawn & Smoked Salmon Terrine
	_____ Homemade Pork & Apple Pate
	_____ Homemade Rustic Winter Soup (v)
	_____ Homemade Mushroom & Stilton Tartlet (v)
	_____ Trio of Melon
Mains	_____ Roast Turkey
	_____ Honey Roast Gammon
	_____ Fore Rib of Beef
	_____ Loin of Pork
	_____ Brie, Cranberry & Spinach Wellington
_____ Smoked Haddock Roulade	
Desserts	_____ Cinnamon, Honey & Elderflower Posset
	_____ Trio of Chocolate Mousse
	_____ Traditional Christmas Pudding
	_____ Festive Mess
	_____ Homemade Bramley Apple Samosa