



BOOKING FORM

Organiser's Name

Company/Department

Address

Tel. No.

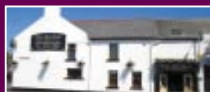
Email

Date & Time of Lunch/Dinner

Amount Paid/Date

Payment by cheque, visa or cash to be made in advance to:-

The Parlour Bar & Restaurant



4 Castle Place, Newtownards
Telephone : 028 9181 4154
www.theparlourbarnewtownards.co.uk

Printed by Macarthur - The Printing Company T: 028 9048 0008

Special Wine Deal

Pre order a bottle of House White,
Red or Rose Wine when booking
Christmas Lunch or Dinner

for
only **£10**

TRADITIONAL LUNCHES & CHRISTMAS FAYRE

Mon - Sun from 12pm

Christmas Lunch

£16.95

Christmas Dinner

£19.95

*Jim, Dawn and all the Staff at
The Parlour Bar & Restaurant
wish all our Customers a
Merry Christmas and a
Happy, Healthy and
Prosperous New Year*

The Parlour Bar & Restaurant



4 Castle Place, Newtownards
Telephone : 028 9181 4154
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Christmas Menu 2017



*Merry Christmas
& Seasons Greetings*

Christmas Lunch

Starters:	Quantity
Melon Cocktail <i>with blackcurrant sorbet</i>	<input type="checkbox"/>
Vegetable Soup	<input type="checkbox"/>
Prawn Cocktail <i>with marie-rose sauce & wheaten bread</i>	<input type="checkbox"/>
Brandy & Chicken Liver Pate <i>melba toast & redcurrant coulis</i>	<input type="checkbox"/>
Mains:	
Roast Beef & Pepper Sauce <i>served with mash potato, chefs vegetables, roast potatoes & Yorkshire pudding</i>	<input type="checkbox"/>
Turkey, Ham, Stuffing & Chipolatas <i>served with mash, vegetables, roast potatoes & gravy</i>	<input type="checkbox"/>
Panfried Salmon <i>with garlic & herb butter served on a bed of mash with seasonal vegetables</i>	<input type="checkbox"/>
Stuffed Aubergine (v) <i>filled with stir fried vegetables & topped with Cashel blue cheese</i>	<input type="checkbox"/>
8oz Sirloin (£3 supplement) <i>portabello mushroom, grilled tomato, chips & pepper sauce</i>	<input type="checkbox"/>
Desserts:	
Fresh Fruit Pavlova & Chantilly Cream	<input type="checkbox"/>
Hot Chocolate Fudgecake & Vanilla Ice-cream	<input type="checkbox"/>
Glastry Farm Christmas Pudding Flavoured Ice Cream	<input type="checkbox"/>

£16.95pp

Christmas Dinner

Starters:	Quantity
Melon Cocktail <i>with blackcurrant sorbet</i>	<input type="checkbox"/>
Vegetable Soup	<input type="checkbox"/>
Prawn Cocktail <i>with marie-rose sauce & wheaten bread</i>	<input type="checkbox"/>
Brandy & Chicken Liver Pate <i>melba toast & redcurrant coulis</i>	<input type="checkbox"/>
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Hot Chocolate Fudgecake & Vanilla Ice-cream	<input type="checkbox"/>
Glastry Farm Christmas Pudding Flavoured Ice Cream	<input type="checkbox"/>

£19.95pp

*If you wish to make a booking or require
further information please phone
028 9181 4154*



Booking conditions

All bookings are provisional and held for 10 days. Bookings are only confirmed upon receipt of a non-refundable deposit of

£5 per guest for lunch and
£10 per guest for dinner.

The balance of payment and menu choices are required 10 days before the date of reservation.

Deposits refundable by voucher.

Switch/Credit Card Details

Name

Card Number

Expiry Date

Issue Number

Signature