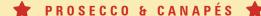
NEW YEAR'S EVE DINNER

Make your New Year's Eve one to remember this year, by joining us for an evening of first class dining & service in our luxurious newly refurbished restaurant.

Welcome Drinks & Canapés served from 6.30pm
Dinner served at 7.15pm





Celeriac & Leek Soup, served with Artisan Bread

Belly Pork stuffed Ravioli, with Pea Emulsion
& a Seared King Scallop

Trio of Beetroot, Beetroot Gel, Horseradish Panna Cotta Crab Risotto, Brown Crab Bisque, White Crab & Parmesan Crisp





Braised Shin of Beef en Croûte with Creamed Mashed Potatoes

Pan Roasted Halibut with a Clam, Mussel, King Prawn & Samphire Chowder

Whole Roasted Poussin with a Wild Mushroom Sauce, Baby Leeks, Carrot Purée & Chicken Broth Braised Potato

Spinach & Ricotta Tortellini finished with a Basil Emulsion





Chocolate & Peanut Butter Fondant with Chocolate Soil

& Honeycomb Ice Cream

Red Wine Poached Pear, Honeyed Figs, Glazed Black Cherries, with Aged Madagascar Vanilla Ice Cream

Mini Scottish Cheeseboard

Selection of Giacopazzi's Ice Cream



NEW YEAR'S EVE BOOKING

Name	
Address	
	Postcode
Telephone	
Email	
Nø of People	
	Deposit Paid £ Oper person at time of booking (non refundable)
Balance to Pay f	



BAR & BISTRO



18-20 Harbour Road, Eyemouth, Berwickshire, TD14 5HU
Tel: 018907 52527

www.oblobar.com

CHRISTMAS MENU

Whether it's your work's party, a celebratory night out, or a festive meal with friends or family, book now to enjoy our seasonal, special menu in December in our fabulous new surroundinas!

Just make your selection from our menu here then complete and return the attached booking & pre-order form along with your deposit to ensure your festive fun starts with us!

For those of you wishing to party into the night, we've also got music from 9.30pm until Midnight on the following dates:

- Saturday 10th December DJ
- Friday 16th December Roger West
- Saturday 17th December Roger West
 - Friday 23rd December DJ



Cauliflower & Chestnut Soup finished with Shaved Parmesan

Pan Fried Chicken Livers with a Warm Brandy Cream

Carpaccio of Smoked Salmon with Golden Beetroot, Mandarin & Radish, finished with a Horseradish Cream

Mulled Wine Poached Pear, Roquefort & Walnut Salad, finished with a Mulled Wine Syrup



Braised Shin of Beef en Croûte with **Creamed Mashed Potatoes**

Roast Turkey with Apricot & Chestnut Stuffing & all the Trimmings

Roast Salmon Fillet with a Sloe Gin & Plum Sauce & Sautéed New Potatoes

Nut Roast topped with Goats Cheese, finished with a Redcurrant Jus & Roast Potatoes

All main courses served with seasonal vegetables



Christmas Pudding with Brandy Sauce

Gingerbread Cheesecake with Honey Ice Cream

White Chocolate & Cardamon Tart, finished with Raspberry Dust

Selection of Scottish Cheeses with Oatcakes. Celery & Grapes (£2.00 Supplement)



3 COURSES per person

Lunch & Dinner available from 5th to 24th December 2016



Name	
Organisation	
Address	
	Postcode
Telephone	
Email	
Date of Party	Nø of People
Nø of 2 course meals	Nø of 3 course meals
Total for Booking £	Deposit Paid £

Balance to Pay f



★ CHRISTMAS MENU PRE-ORDER ★

STARTERS

01711112110		
Cauliflower & Chestnut Soup		
Pan Fried Chicken Livers		
Carpaccio of Smoked Salmon		
Mulled Wine Poached Pear		
	TOTAL NØ OF STARTERS	

BAALNIC

WAINS		
Braised Shin of Beef en Croûte		
Roast Turkey		
Roast Salmon Fillet		
Nut Roast		
	TOTAL NØ OF MAINS	

DESSERTS

DEGGENIO	
Christmas Pudding	
Gingerbread Cheesecake	
White Chocolate & Cardamon Tart	
Selection of Scottish Cheeses	
TOTAL NØ OF DESSERTS	