

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

★ PROSECCO & CANAPÉS ★



STARTERS

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

★ BUCKS FIZZ SORBET ★



MAINS

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



DESSERTS

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 Giacomazzi's Ice Cream

★ TEA OR COFFEE ★



NEW YEAR'S EVE BOOKING

Name _____

Address _____

Postcode _____

Telephone _____

Email _____

No of People _____

Total for Booking £ _____ Deposit Paid £ _____

Booking essential & deposit required of £10 per person at time of booking (non refundable)

Balance to Pay £ _____



OBLÓ

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 surroundings!

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



STARTERS

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



MAINS

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



DESSERTS

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)

MAKE YOUR CHRISTMAS PARTY ONE TO REMEMBER
BOOK NOW TO RESERVE YOUR TABLE
PARTIES LARGE & SMALL WELCOME



Lunch & Dinner available from

5th to 24th December 2016



PARTY NIGHT BOOKING

Name _____

Organisation _____

Address _____

Postcode _____

Telephone _____

Email _____

Date of Party _____ No of People _____

No of 2 course meals _____ No of 3 course meals _____

Total for Booking £ _____ Deposit Paid £ _____

*£10 per person at time of booking
(non refundable)*

Balance to Pay £ _____

★ CHRISTMAS MENU PRE-ORDER ★

STARTERS

Cauliflower & Chestnut Soup _____

Pan Fried Chicken Livers _____

Carpaccio of Smoked Salmon _____

Mulled Wine Poached Pear _____

TOTAL NO OF STARTERS _____

MAINS

Braised Shin of Beef en Croûte _____

Roast Turkey _____

Roast Salmon Fillet _____

Nut Roast _____

TOTAL NO OF MAINS _____

DESSERTS

Christmas Pudding _____

Gingerbread Cheesecake _____

White Chocolate & Cardamon Tart _____

Selection of Scottish Cheeses _____

TOTAL NO OF DESSERTS _____