

## BOOKING INFORMATION

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We can cater for parties from 1 - 36 people. A deposit of £5.00 per person will be required to secure a booking on tables of 6 people and over. This deposit will then be deducted from your final bill. A provisional booking will only be confirmed once a deposit has been paid. Payment of the deposit can be made by either cheque, cash or credit/debit card. The deposit is non-refundable if the party size is reduced less than one week prior to the booking. Guests who fail to turn up will unfortunately not have their deposit returned nor deducted from the final bill. Deposit payments can be made over the telephone, however please try to avoid 12-2pm or 6.30-8.30pm as these are our busiest times.

All bookings for Christmas Day and New Year's Eve will require a deposit of £5.00 per head to secure the booking and a pre-order to be completed for each booking.

We kindly request that parties of 6 people and over provide a pre-order for each person for all three courses. Please keep a copy of this pre-order so that we can ensure our service to you is efficient as possible.

To enable us to provide you with the best service possible, tables requiring several bottles of wine or more are kindly asked to pre-select their choice. Our wine list is available on request.

Seasoned Greetings  
from Kevin, Jade, Kate and all  
the team at Stones



**Relaxed Modern British Dining**  
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stones  
RESTAURANT



**December 2009**



Come and enjoy the Christmas season 2009 at Stones Restaurant. Whether it be a work party, intimate table for two, family get together, Christmas Day or to see in the New Year, Stones is sure to deliver the perfect meal.

Inside this brochure you will find details of our special events and menus which will be served over the Christmas and New Year period.

Please take a look at our menus and booking information and if you would like to book a table simply call us or contact us via our website and we will get everything organised for you, leaving you to enjoy yourselves.



## À LA CARTE

Served 6.30 - 9pm  
Monday - Saturday

### STARTERS

- Leek and potato soup, poached egg, chive oil (v)
- Smoked duck and ham hock terrine, spiced red pepper chutney
- Potted salmon, toasted rye bread, dill mayonnaise
- Baked crottin goats cheese, confit tomato, beetroot and basil (v)

### MAINS

- Roasted breast of turkey, ballotine of leg meat, sprout and chestnut fricassee, cranberry jus
- Fish of the day, shellfish and saffron risotto, wilted greens, shellfish foam
- Braised blade of Derbyshire beef, slow cooked red cabbage, celeriac puree, wild mushroom and smoked bacon jus
- Butternut squash and red onion tartlet, confit potato, wilted baby spinach, feta cream (v)

### DESSERTS

- Warm chocolate brownie, praline ice cream, chocolate sauce
- Christmas pudding, brandy ice cream, crème anglaise
- Calvados poached pear, almond sponge, armagnac ice cream
- Selection of British and continental cheese, homemade tomato chutney, rosemary and sea salt biscuits

**Three courses £29.50**

**Add a cheese course for £4 per person**

## LUNCH MENU

Served 12 - 2pm  
Sunday - Saturday

### STARTERS

- Leek and potato soup, chive oil (v)
- Smoked haddock and spring onion risotto, finished with parmesan
- Chicken liver and wild mushroom fricassee, toasted brioche

### MAINS

- Roasted breast of turkey, confit potato, sprouts, pancetta and chestnuts, cranberry jus
- Fish of the day, crushed potatoes, creamed leeks, saffron and chive veloute
- Butternut squash and red onion tartlet, wilted baby spinach, feta cream (v)

### DESSERTS

- Christmas pudding, brandy ice cream, crème anglaise
- Pear and almond tart, armagnac ice cream
- Selection of British and continental cheese, homemade tomato chutney, rosemary and sea salt biscuits

**Three courses £17.50**

A vegetarian menu is available on request for both the Christmas Day and New Year's Eve menu. Most other dietary requirements can also be catered for.

## CHRISTMAS DAY 2009 MENU

£65 PER PERSON  
Arrival 12-12.30pm

### APPETISER

Tomato, red pepper and fennel soup finished with goat's cheese

### TO START

Warm salmon, new potato and pancetta terrine, crispy capers, dill mayonnaise, pea shoot salad  
or  
Confit duck and foie gras ballotine, kumquat puree, orange muscat jelly, balsamic syrup

### MAIN

Fillet of beef, crushed celeriac, fondant potato, wild mushroom and smoked bacon jus  
or  
Assiette of turkey, sprouts and pancetta, chestnut puree, cranberry jus

### DESSERT

Christmas pudding, vanilla ice cream, brandy anglaise  
or  
Chocolate and hazelnut parfait, warm chocolate mousse, tia maria ice cream

### CHEESE BOARD

A selection of British and continental cheese, home made chutney

### TO FINISH

Coffee or tea, served with our homemade petit fours

## NEW YEAR'S EVE 2009

£65 PER PERSON  
Arrival 7-7.30pm

### APPETISER

Smoked salmon parfait, keta caviar, wasabi

### TO START

Oven roasted quail, apple fondant, pistachio crust, sage and pancetta glaze  
or  
Seared scallops and crispy pork belly, cauliflower puree, raz el hanout vinaigrette

### MAIN

Duo of beef, pomme anna, beetroot puree, confit cabbage, horseradish foam  
or  
Fish of the day, dill crushed potatoes, sweetcorn puree, baby spinach, crab and spring onion chowder

### DESSERT

Trio of chocolate, raspberry ripple ice cream  
or  
Caramelised apple and cinnamon tart tatin, cinnamon ice cream, apple siphon

### CHEESE BOARD

A selection of British and continental cheese, home made chutney

### TO FINISH

Glass of champagne at midnight