



CHRISTMAS 2011

OPENING HOURS

1st-23rd December- Tuesday-Saturday 6-9pm
& Sunday- 12-2pm

Christmas Eve – Arrival 7-7.30pm

(A pre-order will be required for **all** bookings)

Christmas Day- Arrival 12-12.30pm

Boxing Day- Closed

27th, 28th, 29th & 30th December- Closed

New Year's Eve- Arrival 7-7.30pm

New Year's Day- Closed

2nd, 3rd, 4th & 5th January- Closed

Friday 6th onwards- Back to normal!

For booking please call **(01629) 56061** or alternatively you can visit our website and simply click on our reservations page **www.stones-restaurant.co.uk**

Bookings of x6 or more are required to pay a £5 deposit per person payable by cheque, cash or credit/ debit card. This will then be deducted from the total bill. For tables over x6 people a pre-order will also be required to be returned to us no later than one week prior to your booking. All of this information will be forwarded by email / post upon booking. We will also be open for our usual Sunday lunches throughout December (12-2pm).

Subject to availability we can also open weekday lunchtimes by request. There will be no tapas or chefs' tasting menus taking place in December. These will resume in January 2012 (dates to be confirmed). Additional Vegetarian choices will be available on request. Most other dietary requirements can be catered for and can be noted on the pre-order form. We are more than happy to adjust dishes on the menu to suit your needs, please just ask.

stones
RESTAURANT

CHRISTMAS EVENING

6-9pm

Tuesday- Saturday

STARTERS

PHEASANT AND DUCK TERRINE

carrot puree, walnut puff pastry, red currant dressing

SEAFOOD MOSAIC

beetroot chutney, gruyere crisp, crème fraiche

ROAST PARSNIP SOUP

game croquette, rye bread crouton

OAT CRUSTED BRIE (V)

cranberry compote, rocket pesto

MAIN COURSES

BREAST OF FREE RANGE CHICKEN

fondant potato, savoy cabbage and bacon, stilton sauce

ROAST SIRLOIN OF BEEF

truffle mash, braised red cabbage, glazed shallots, red wine jus

FISH OF THE DAY

lemon crushed potato, baby leek, cray fish and saffron chowder

TWICE BAKED STILTON AND WALNUT SOUFFLE

creamed leeks, roasted courgettes, tomato and olive dressing

DESSERTS

PISTACHIO PARFAIT

treacle tart, roasted hazelnut

'CHOCOLATE ORANGE AND VANILLA CHEESECAKE'

cocoa and Cointreau sorbet

RED CURRANT CRÈME BRULEE

almond biscuit, apricot ice cream

SELECTION OF BRITISH AND CONTINENTAL CHEESES

homemade chutney and biscuits (£1.50 Supplement)

Two Courses £27.50

Three Courses £31.00

(please note this menu will also be served on Christmas Eve)

stones
RESTAURANT

CHRISTMAS LUNCH

**Open by request
12-2pm**

STARTERS

PHEASANT AND DUCK TERRINE

red currant dressing

ROAST PARSNIP SOUP (V)

rye bread crouton

OAT CRUSTED BRIE (V)

cranberry compote, rocket pesto

MAIN COURSES

BREAST OF FREE RANGE CHICKEN

fondant potato, savoy cabbage and bacon, stilton sauce

ROAST RUMP OF BEEF

truffle mash, braised red cabbage, glazed shallots, red wine jus

FISH OF THE DAY

lemon crushed potato, cray fish and saffron chowder

DESSERTS

PISTACHIO PARFAIT

roasted hazelnuts

'CHOCOLATE, ORANGE AND VANILLA CHEESECAKE'

cocoa and Cointreau sorbet

SELECTION OF BRITISH AND CONTINENTAL CHEESES

homemade chutney and biscuits (£1.50 Supplement)

Two Courses £16.00

Three Courses £19.00

stones
RESTAURANT

CHRISTMAS DAY

Arrival 12-12.30pm

APPETISER

ROASTED PARSNIP SOUP

pheasant sausage

STARTERS

SEARED LANGOUSTINE

basil and lemon gnocchi, shallot marmalade, truffle dressing

or

CONFIT DUCK TERRINE

carrot puree, plum chutney, toasted rye bread

MAIN COURSE

ROASTED BREAST OF TURKEY

sprouts and pancetta, apricot and chestnut stuffing, cranberry jus

or

FILLET OF BEEF

cep puree, red cabbage, honey roasted parsnip, truffle jus

DESSERTS

CHOCOLATE DELICE

salted caramel, candied pecan nuts, banana ice cream

or

WARM PISTACHIO CAKE

winter fruit compote, strawberry sorbet

TO FOLLOW

A SELECTION OF BRITISH AND CONTINENTAL CHEESES

homemade tomato chutney, assorted biscuits

£65 per person

stones
RESTAURANT

NEW YEAR'S EVE

Arrival 7-7.30pm

APPETISER

CHICKEN AND TRUFFLE BALLOTINE

red onion marmalade

STARTERS

POACHED LEMON SOLE

celeriac remoulade, baby beetroot, pea and mint dressing
or

ROASTED QUAIL

butternut squash puree, almond foam, confit apple

MAIN COURSE

ROASTED SIRLOIN OF BEEF

carrot puree, confit cabbage, goats cheese bon bon, red wine jus
or

PAN ROAST BALLOTINE OF SALMON

fondant potato, wild mushroom fricassee, baby leek, horseradish siphon

DESSERTS

CHOCOLATE PUDDING

red currant jelly, pistachio ice cream
or

CARAMELISED LEMON TART

winter fruit compote, orange mascarpone

TO FOLLOW

A SELECTION OF BRITISH AND CONTINENTAL CHEESE

homemade tomato chutney, assorted biscuits

£65 per person