

Festive Lunch Menu

3 courses - £18

Starters

Pork and prawn steamed Dim Sum, served with soy sauce
Smoked salmon mini rolls coated in a honey and dill dressing
Broccoli and toasted almond soup
Honeydew melon fan, with winter berry compote

Mains

Black Rock Grill:

served with wok fried new potatoes or chips, and salad.

Choose from:

8oz rib eye steak, 8oz sirloin steak, 6oz tuna steak
or Fresh vegetables and Halloumi cheese

From The Kitchen:

Turkey roulade with cranberry stuffing wrapped in
bacon and served with a Thyme jus
Baked goats cheese and red onion tart
Tuna loin marinated in honey and soy,
served on a bed of nicoise salad
Slow roasted duck leg with braised apple and sultana
savoy cabbage finished with a spice plum sauce

Sweets

Chocolate and chilli mousse
Christmas pudding with brandy cream
White chocolate cheesecake with poached strawberry
Lemon tart with orange Chantilly cream

Add coffee & mince pies for £1.95

Festive Dinner Menu

4 courses - £24

Starters

Red wine poached pear with pickled walnuts and port syrup
Baked goats cheese and red onion tart
Cream of mushroom soup drizzled with black truffle oil
Pork, prawn and ginger steamed dim sum
Smoked salmon mini rolls coated in honey and dill dressing

Mains

Black Rock Grill:

served with wok fried new potatoes or chips and salad.

Choose from:

Lamb fillet, 8oz sirloin steak, 6oz tuna steak
kangaroo fillet or fresh vegetables and Halloumi cheese

From the Kitchen:

Turkey stir-fry with cranberries and cashew nuts
Cod teriyaki on a bed of creamed leeks
Slow roasted belly of pork served with sweet & sour peppers
Vegetable tempura with sweet chilli sauce
Slow roasted duck leg with braised apple and sultana
savoy cabbage finished with a spiced plum sauce

Sweets

Chocolate and chilli mousse
Christmas pudding with brandy cream
White chocolate cheesecake with poached strawberry
Lemon tart with orange Chantilly cream
Cheese & biscuits

Coffee & mince pies

Christmas Day

7 courses - £62

(Under 12s - £35)

Soup

Watercress soup with creme fraiche and homemade bread & butter

Starters

Venison and baby leek terrine with
spiced apple chutney and walnut bread
Goats cheese crotin wrapped in smoked salmon
with curly endive and avocado salad
Pan-fried scallops with apple and celeriac puree,
pancetta lardon and black pudding

Pre-main

Champagne & Strawberry sorbet

Main

Turkey roulade with all the trimmings,
served with goose fat roasted potatoes
Rump of lamb, rosemary roasted veg and redcurrant jus
Pan-fried sea bass fillet on a bed of asparagus topped with
poached egg and then covered in a white wine and lemon cream
Fillet of beef stuffed with blue stilton and served with Port jus

Pre-dessert

Banoffee mousse

Dessert

Espresso creme brulee with amaretto biscuits
Chocolate fondant with orange Chantilly
Christmas pudding with brandy cream

Coffee & Mince Pies
Add a cheese course for £4.95

Booking Form

Please call us on 01452 332993 to arrange and confirm your booking before completing the form and returning to:

Christmas Bookings, Tiger's Eye (Gloucester) Ltd,
9a Southgate Street, Gloucester GL1 1TG

Please make cheques payable to "Tiger's Eye Ltd"

Organiser:.....

Organisation:.....

Address:.....

.....Post Code:.....

Telephone:.....

Email:.....

Date & Time of Event:.....

Number of Diners:.....

I enclose a £..... deposit @£5.00 per head

Signature:..... Date:.....

A PRE-ORDER MENU WILL BE SENT TO YOU
ALONG WITH YOUR BOOKING CONFIRMATION LETTER

New Year's Eve

£10 Per Ticket

*Live Music @ DJs
A Free Cocktail on arrival
Hot @ Cold Fusion Buffet*

TIGER'S EYE

FUSION RESTAURANT

- AT THE OLD BELL -

9a Southgate Street · Gloucester · GL1 1TG

Tel: 01452 332993

www.theoldbell-tigerseye.co.uk



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Christmas Menu 2010