

Christmas Lunches

£22.50
per person

STARTERS:

Roasted Parsnip Soup

A bowl of our chef's homemade roasted parsnip soup

Smoked Trout Paté

Smoked trout paté served with toast and onion chutney

Parmesan Herb-Crusted Chicken Goujons

Chicken goujons, in a parmesan and herb bread crumbs served with a homemade tangy tomato dip

Traditional Prawn Cocktail

North Atlantic Prawns In a Marie Rose sauce served on a bed of iceberg lettuce with brown bread and butter

Melon and Berries

Fanned honeydew melon served with wild berries and sorbet

MAIN COURSE

Traditional Christmas Dinner

Slices of roast turkey and maple glazed ham, with all the trimmings

Minted Lamb

Oven roasted lamb, served on a bed of wholegrain mustard mash potato, finished with a homemade mint and cranberry jus

Seared Pork Fillet

Seared pork fillet, served on a bed of garlic mash, with mushrooms and bacon served with a rosemary and mustard sauce

Chicken Escalopes

Breaded chicken escalopes served with crispy bacon and a white wine sauce

Leek and Mushroom Tartlet

Puff pastry tartlet filled with sautéed leeks and mushrooms in a cream sauce topped with melted cheese

Herb Crusted Salmon

Herb crusted salmon, pan fried with a mixed vegetable cous cous

DESSERTS:

Christmas Pudding

Served hot with a mince pie & brandy butter with your choice of custard/cream/ice cream

White Chocolate and Strawberry Cheesecake

Homemade white chocolate and strawberry cheesecake served with fresh cream and white chocolate swirls

Chocolate Yule Log

Chocolate yule log, served with fresh cream

Eton Mess

Berries and cream with homemade meringue pieces

Toffee and Pecan Pavlova

Homemade pavlova islands topped with a homemade butterscotch, and vanilla ice cream sprinkled with chopped pecans

Fresh Fruit Salad

Served with cream or ice cream

Cheese & Biscuits

£25.00
per person

Afternoon Cabarets

Enjoy a 4-course lunch from our lovely Christmas lunch menu, fantastic entertainment and either sit back and relax or join in and dance along

DATES AVAILABLE: 2nd 8th 9th 12th 13th 15th and 21st DECEMBER

Hunters Meet

The Hunters Meet
Chelmsford Road, Hatfield Heath CM22 7BQ
www.huntersmeet.co.uk

01279 730549

Evening Party Night Menu

STARTERS

Roasted Parsnip Soup

A bowl of our chef's homemade roasted parsnip soup

Smoked Trout Paté

Smoked trout paté served with toast and onion chutney

Tomato, Goats Cheese and Mint Leaf Salad

Tomato, goats cheese and mint leaf salad

Beef Skewers with a creamy Horseradish Dip

Tender pieces of marinated beef and onion served with a creamy horseradish dip

Asparagus and Smoked Salmon Bundles

Asparagus and smoked salmon bundles with a citrus dressing

Sundried Tomatoes and Mozzarella Kebabs

Skewers of sundried tomatoes and buffalo mozzarella with fresh basil

Melon and Berries

Fanned honeydew melon, served with wild berries and sorbet

Grilled Tiger Prawns

Tiger prawns marinated with soya and ginger, with toasted sesame seeds accompanied by a mango and chilli chutney

Stuffed Peppers

Half a roast pepper stuffed with spinach and ricotta

Parmesan Herb Crusted Chicken Goujons

Chicken goujons, in a parmesan and herb breadcrumbs served with a homemade tangy tomato dip

MAIN COURSE

Traditional Christmas Dinner

Roast turkey, maple glazed ham served with all the trimmings

Sirloin Steak

8oz sirloin steak, chargrilled to your liking served with a homemade peppercorn sauce

Chicken Escalopes

Breaded chicken escalopes served with crispy bacon and a white wine sauce

Reindeer Burger

Sourced in Scotland and prepared freshly on the premises with red wine and spices, served with cheese, onion rings, lettuce and a red nose salsa

Minted Lamb

Oven roasted lamb, served on a bed of whole-grain mustard mash potato, finished with a homemade mint and cranberry jus

Seared Pork Fillet

Seared pork fillet, served on a bed of garlic mash, served with a meaty mushroom rosemary and mustard sauce.

Roasted Duck Breast

Oven roasted duck breast served with a homemade orange and Gran Marnier sauce.

Pan Fried Sea Bass

Sea bass fillets marinated with chilli and garlic with toasted sesame seeds

Herb Crusted Salmon

Herb crusted salmon, pan fried with a mixed vegetable cous cous

All main Courses Are served with a selection of seasonal vegetables and Sautéed/ new potatoes

**Followed by a Hunters Meet dessert platter
Enjoy a selection of individual homemade mini desserts
and tea/coffee and mints.**

Cheese and biscuits £4.95 (must be pre ordered)

Evening Entertainment

Pre Christmas Parties

Thursday 1st December £35

Soul Motown and Party Night with Douglass

Friday 2nd December £49

50s/60s night with rock and roll band Retrovox and comedy from Micky Travis

Saturday 3rd December £49

Live all era band Cliché and comedy from Micky Travis

Monday 5th and Tuesday 6th £35

Soul Motown and Party Night with Douglass

Wednesday 7th and Thursday 8th £35

Soul Motown and Party Night with Douglass

Friday 9th December £49

Live band BABY GO BOOM and Comedy from Micky Travis

Saturday 10th December £49

Live band Cliché and Comedy from Micky Travis

Monday 12th and Tuesday 13th £32

Soul Motown and Party Night with Douglass

Wednesday 14th December £37

Soul Motown and Party Night with Douglass

**Thursday 15th December
£41 Glamour Christmas
Party Night, brilliant live
music with
Drag Queen host**

Friday 16th December £49

Live band Kemistry and comedy from Gary Marshall

Saturday 17th December £49

Fantastic live music and top comedy cabaret with Ian Richards

Monday 19th and Tuesday 20th £35

Soul Motown and Party Night with Douglass

**Wednesday 21st and
Thursday 22nd £35**

Soul Motown and Party Night With Douglass

Post Christmas Parties

Friday 6th January £35

Soul Motown and Party Night with The fantastic Douglass

Friday 13th January £35

Soul Motown and Party Night with the fantastic Douglass

Saturday 14th January £40

Live all era music and top comedy cabaret

Friday 20th January £36

Rock & Roll Night with Retrovox

Friday 27th January £36

80s Night with live band and drag queen host!

Booking Conditions

All orders must be received at least 28 days prior to function.

The full balance must be paid 28 days prior to function.

To avoid confusion the party menu card we provide must be returned with name and coinciding choices (see point 1). Please ensure all steak preferences are indicated on the cards. Eg well done/medium/rare.

All monies are non-refundable and in the event of your part dropping in numbers we are unable to credit any monies to be spent at the bar.

Only alcohol purchased on the premises can be consumed a levy of £50 per person will be charged.

We do not allow all male parties, and will refuse entry to any all male groups.