

# Away2dine

## Restaurant Christmas Programme

2017



**Away2dine Limited**  
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# Away2dine



## **Restaurant Christmas Programme 2017**

**1 December – 23 December 2017**

### **Festive Evening Dinner Cruise**

Scheduled Cruises Friday and Saturday. Boarding 7pm

5 course dinner with cruise £54.95

Booking Recommended

Group Bookings available Monday to Saturday

3 or 5 course - Price on application

### **Festive Sunday Lunch**

Every Sunday Boarding 12 noon Booking Recommended

3 course lunch with cruise £39.95

### **Festive Cruising Lunch – Group Bookings Only \***

Monday – Saturday inclusive.

Boarding in Brindleyplace opposite the ICC

2 courses with 2 hour cruise £33.95

3 courses with 3 hour cruise £39.95

### **Non-Cruising Festive Lunch \***

Group Bookings Only – Call for Details

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## **Christmas Eve 24 December 2017**

### **Christmas Eve Cruising Lunch \***

Boarding 1200 noon. Bookings only

3 course lunch with cruise £42.95

\* - Minimum numbers apply







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**Christmas Day 25 December 2017**

**CLOSED**

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**Boxing Day 26 December 2017**

**CLOSED**

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**27 to 30 December 2017 \***

**Roast Lunch Cruises**

Boarding 12 noon Bookings Only  
3 course dinner with cruise £39.95

**Evening Dinner Cruises**

Boarding 7pm Bookings Only  
5 course dinner with cruise £54.95

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**New Year's Eve 31 December 2017**

**Evening Dinner Cruise**

8:15pm boarding time with return after Midnight  
5 course dinner with cruise £74.95

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**New Year's Day 1 January 2018\***

**Afternoon Tea Cruise**

4pm boarding time  
Champagne Cream Tea with one hour cruise £29.95





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## Sample Festive Lunch Menu

**Chef's Homemade Soup and Garnish**

**Smoked Mackerel Pâté**

**Fresh Melon with Ginger and Mango Coulis**

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**Traditional Roast Turkey with all the Trimmings**

**Pot Roast Belly Pork with Grain Mustard Sauce**

**Poached Salmon with a Lemon and Thyme Dressing**

**Spiced Lentil Parcel accompanied by Coriander Cream**

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**Traditional Rich Christmas Pudding with Brandy Sauce**

**Chocolate & Orange Mousse**

**Exotic Fruit Meringue**

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**Coffee or Tea with Warm Mince Pie**

(Included in cruising lunch charge, charged at £1.95 extra with static lunches)

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**Please Note all Menus subject to availability and may change.**





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## Sample Sunday Festive Lunch Menu

**Chef's Homemade Soup and Garnish**

**Smoked Mackerel Pâté**

**Fresh Melon with Ginger and Mango Coulis**

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**Pan Fried Turkey Steak with a Port & Cranberry Gravy**

**Roast Topside of Beef with Yorkshire Pudding**

**Poached Salmon with a Lemon and Thyme Dressing**

**Spiced Lentil Parcel accompanied by Coriander Cream**

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**Traditional Rich Christmas Pudding with Brandy Sauce**

**Chocolate Orange Mousse**

**Exotic Fruit Meringue**

**Selection of Cheeses served with Biscuits, Celery & Grapes**

(Supplement of £1.95 applies as dessert, £5.95 as additional course)

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**Coffee or Tea with Warm Mince Pie**

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## Sample Festive Evening Dinner Menu

**Homemade Soup of the Day served with Chef's Garnish**

**Smoked Mackerel Pâté**

**Fresh Melon with a Ginger and Mango Coulis**

**Baked Goats Cheese with a Walnut Crust served on a Bed of Leaves**

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**Sorbet**

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**Pan Fried Turkey Steak with a Port & Cranberry Gravy**

**Rump of Lamb with Mint & Blackcurrant Sauce**

**Salmon En-croute with a Lemon and Thyme Dressing**

**Roasted Vegetable Tart served with a Coriander Cream**

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**Traditional Rich Christmas Pudding with Brandy Sauce**

**Apple Sponge with Vanilla Cream**

**Chocolate Orange Mousse**

**Exotic Fruit Meringue**

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**Selection of Cheeses served with Biscuits, Celery & Grapes**

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**Coffee or Tea with Warm Mince Pie**

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## New Year's Eve 2017 Evening Dinner Cruise Menu

**Carrot and Coriander Soup**

**Pan Fried Prawn and Crab Cakes with a Mango and Chilli Salad**

**Brie and Red Onion Filo Parcel**

**Crown of Melon with Fresh Fruits and a Yoghurt & Honey Dressing**

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**Sorbet**

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**Roast Rump of Lamb with Spiced Lentils and Garlic Cream**

**Breast of Guinea Fowl with Coriander Stuffing and Curry Leaf Sauce**

**Herb Crusted Cod Steak with a Pea Puree and Light Tomato Sauce**

**Wild Mushroom Parcel with Mustard Sauce and Asparagus**

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**Double Chocolate Cheesecake**

**Baileys Iced Parfait with Mulled Wine Berries**

**Cherry Bakewell Tart with Almond Cream**

**Poached Pear with Vanilla Cream**

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**Selection of Cheeses served with Biscuits, Celery & Grapes**

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**Coffee or Tea with Warm Mince Pie**

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**Champagne at Midnight**

