

Booking Form

I would like to confirm my table reservation In the name of.....
 For..... Date..... Time.....pm
 My contact number is.....
 I Enclose a deposit of £..... To cover £..... per person

Christmas Party Pre-Order

Starters
 Soup Stilton mushrooms Cajun chicken
 Parsnip chips Smoked mackerel pate Beetroot & feta salad
 Total

Main courses
 Turkey Pork Beef Chicken Mediterranean veg Salmon
 Total

New Years Eve Pre-Order
 Lamb Chicken Lemon sole Vegetarian
 Total

Booking Requirements

Christmas party booking - We require a deposit of £10 per person to reserve the table and must be received within 14 days of making the provisional booking. We also ask for a pre-order 2 days prior to the booking.
 Christmas Eve ~Telephone bookings
 Christmas Day - A Deposit of £10 per person is required to confirm the table reservation.
 New years Eve - Payment in full is required to confirm the table reservation (A pre-order of the main course would be appreciated prior to the evening).

Gift Vouchers are available - They make great Christmas presents
 Please note no tables are reserved without confirmation of deposit



Junipers Restaurant & Cafe bar
 11 South street · Cockermouth · Cumbria · CA13 9RU
www.junipersrestaurant.co.uk
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Christmas & New Year 2011

Christmas Party Menu

Starters

Freshly made vegetable soup

Button mushrooms with stilton and port finished in cream

Cajun Chicken on tomato lime and coriander salsa

Parsnip chips breadcrumbbed & deep fried accompanied by a mild curry mayonnaise

Homemade smoked mackerel pate with oatcakes

Mulled beetroot and feta cheese salad

Main Courses

Roast turkey with sage & onion seasoning, chipolata sausage & bacon

Pork fillet rolled in cracked black pepper served on a spiced apple & juniper chutney

Beef bourguignon, large pieces of beef slowly braised in red wine with fresh herbs & vegetables

Chicken breast filled with Austrian smoked cheese wrapped in bacon served on an orange sauce lightly scented with vanilla

Roasted Mediterranean vegetables topped with goats cheese on a bed of salad leaves dressed in balsamic vinegar & olive oil finished with toasted pine kernels

Salmon fillet topped with a herb crust set on a bed of spinach with a ratatouille sauce

(All served with vegetables & potatoes of the day)

Desserts

Choose from a selection of homemade desserts

Fresh filter coffee & mints

£25.50 per person

Christmas Day Lunch

Appetisers

Exotic fruit platter with fruit coulis & sprinkled with peach shnapps

Chicken bacon and pistachio terrine with dressed salad leaves

Austrian smoked cheese deep fried served on a homemade apple and juniper chutney

Smoked mackerel fillet on mulled beetroot and horseradish puree

Soup course

Light vegetable broth

Main Courses

Roast turkey with sage & onion seasoning, bacon & chipolata sausage

Roast silverside of beef with rich pan gravy Yorkshire pudding & creamed horseradish sauce

Roasted Mediterranean vegetables topped with goats cheese on salad dressed in balsamic vinegar & olive oil finished with toasted pine kernels

Sirloin steak cooked to your liking and finished with a sauce of red wine baby onions, button mushrooms and smoked bacon

Scottish salmon fillet topped with a herb crust served on a bed of spinach with tomato and basil sauce

(All served with fresh vegetables & potatoes)

Desserts

Your choice from our homemade selection

Tea or filter coffee & mince pies

£55.00 (children under 12 £27.50)

New Years Eve Six Course Dinner

Hors d'oeuvres

(A mixed platter of savouries, meats, fish & fruit)

Soup Course

Carrot, orange and ginger soup

Main course

Herb crusted rack of lamb on Boulangere potatoes and red wine gravy

Chicken fillet filled with haggis wrapped in bacon and served on neeps and tatties finished with a mushroom and tarragon sauce

Lemon sole fillet wrapped around Scottish smoked salmon steamed mousse and served on Lyonnaise potatoes finished with lemon hollandaise sauce

Vegetarian dish on request

(All served with a selection of fresh vegetables & potatoes)

Desserts

Assiette of desserts

Cheese & biscuits

Mature Cheddar & stilton with apples celery & water biscuits

Filter coffee & mints

Bubbly @ 12 midnight

£55.00 (Sorry no children under 16)