



Christmas &
New Year at



the
lime tree

Booking at The Lime Tree

We know how important this time of year is for you and want to create a wonderful time for everyone. Be sure to book your table as soon as you can so you don't miss out.

We require a deposit to secure your booking and a pre-order for our festive menus and all larger parties. Our menus and pre-order forms are available to download from our website:

www.limetreewhetstone.co.uk.

To book your table, call us on **0116 286 3195**, visit our website or pop in and we will organise the relevant menus and deposit for your peace of mind.

We have separate **Gluten Free** and **Vegan** menus and are more than happy to discuss in advance any other dietary requirements.

Book now, save now!

CALLING ALL PARTY ORGANISERS

Book a table for our
FESTIVE FAYRE MENU or
CHRISTMAS DAY and as a little

*thank
you
-x-*

we'll give you
a voucher for

30%
OFF FOOD

in November!



Discount applicable to full price main menu food only,
redeemable Mondays - Fridays in November 2020



the
lime tree

0116 286 3195

WWW.LIMETREEWHETSTONE.CO.UK

CAMBRIDGE ROAD, WHETSTONE, LE8 6LF

Festive Fayre Menu

STARTER & MAIN £17.95

ADD A DESSERT £5.50

Available: Monday - Saturday from
21st November to 23rd December

Deposit: £5 per person

Pre-order: At least 5 days in advance

Balance: On the day

Starters

Wild Mushroom Soup topped with chive crème fraîche and served with toasted sourdough bread V

Breaded Brie Wedges with chunky cranberry sauce V

Classic Prawn Marie Rose on crunchy baby gem lettuce

Smoked Chicken & Herb Terrine with chargrill tomato chutney

Roasted Portobello Mushroom topped with melting Stilton and peppercorn sauce on warm sourdough V

Mains

All served with roast potatoes, and brussel sprouts, glazed carrots and honey roasted parsnips at your table.

Roast Norfolk Turkey with sage & apricot stuffing and pigs-in-blankets

10oz Prime Rump Steak served with a Portobello mushroom, roasted vine tomatoes and homemade onion rings (+£3.00)

Chicken Supreme served on the bone in a delicate rosemary & white wine sauce

Pan-fried Sea Bass Fillets in a lemon & caper white wine sauce

Mushroom, Brie & Cranberry Wellington with seasoned spinach and walnuts, peanuts and almonds encased in pastry

Desserts

Luxury Christmas Pudding with orange & brandy cream

Rustic Apple Tartelette served with pouring cream

Raspberry & White Chocolate Roulade with cream

Salted caramel & Chocolate Millionaire Cheesecake

Belgian Chocolate Truffle Mousse with vanilla ice cream

Christmas Day 2020

ADULTS £66
UNDER 14s £33

Deposit: £20 per person
Pre-order: Sunday 6th December
Balance: Sunday 6th December

We require a deposit of £20 per person when you make your booking, with the balance and final menu choices due by Sunday 6th December.

Separate menus are available with Gluten Free and Vegan dishes. If anyone in your party has other dietary requirements, please let us know.

Starters

Slow-cooked Pork Belly & Confit Duck Terrine with toasted bread and chutney

Sweet Potato and Pumpkin Soup with lemon and garlic toast V

Duck Bonbons with a sticky honey and chilli sauce

Rosemary Baked Camembert with pig in blanket dippers, baked ciabatta and red onion chutney

Lobster, Crab & King Prawn Cocktail served on mixed leaves with homemade Bloody Mary dressing

Mains

All served with black pepper brussels, orange and thyme glazed carrots and honey roasted parsnips at your table

Roast Norfolk Turkey Breast stuffed with pork, sage & chestnuts and served with pigs in blankets, herb roasted potatoes, cranberry stuffing croquette and white wine & thyme gravy.

Roast Sirloin of Beef served pink with a slow braised beef brisket stuffed Yorkshire pudding, herb roasted potatoes and ale & roasted onion gravy

Pan Roasted Lamb Rump with winter root vegetable dauphinoise, roasted garlic puree and a red wine & port reduction

Seared Swordfish with crushed chive potatoes and vegetables in a mussel and chive cream sauce

Wild Mushroom & Stilton Pithivier encased in puff pastry with a champagne and truffle sauce V

Desserts

Traditional Christmas pudding served with brandy cream

Baileys Crème Brûlée with handmade truffles

Salted Caramel and Dark Chocolate Delice with berry compote

Gingerbread Caramel Cheesecake served with cream

Raspberry & White Chocolate Roulade served with pouring cream and fresh raspberries

New Year's Eve

Tickets: £29.95 per person (payable when booking)

Pre-order: by Sunday 20th December

What a year 2020 has been - let's end it on a high with the best night of the year and welcome in the new year at your local!

Book now for just £29.95 per person for our bespoke menu and a guaranteed table for the entire evening.

Dine, drink and enjoy the company and conversation of your nearest and dearest, with a soundtrack of the best party songs to see us up to midnight, and (regulations permitting!) we'll meet you on the dancefloor!

Starters

Rosemary Baked Camembert with pig in blanket dippers, baked ciabatta and red onion chutney

Duck Bonbons with a sticky honey and chilli sauce

Classic Prawn Marie Rose on crunchy baby gem lettuce

Roasted Portobello Mushroom topped with melting Stilton and peppercorn sauce on warm sourdough V

Mains

10oz Prime Rump served with chunky chips, onion rings, mushrooms and dressed watercress

Chicken Supreme with rock salt potatoes, garlic tenderstem broccoli and creamy Stilton & mushroom sauce

Minted Lamb Rump served pink with herb roasted parmentier potatoes, mixed greens and rich minted gravy

Duo of Seabass Fillets with crushed lemon new potatoes and caper & white wine sauce

Mushroom, Brie, Cranberry & Nut Wellington served with fries and dressed house salad V

Desserts

Baileys Crème Brûlée with handmade truffles

Gingerbread Caramel Cheesecake served with cream

Raspberry & White Chocolate Roulade served with pouring cream and fresh raspberries

Salted Caramel and Chocolate Delice with berry compote

A season full of fun

There's plenty more going on at The Lime Tree throughout November and December. Follow us on Facebook or visit our website for all the latest events.

Boxing Day & New Year's Day

We are open 12pm to 7pm on Boxing Day and New Year's Day serving our full main menu until 5pm. Book early, especially for larger parties, to ensure availability.

Breakfast with Santa

Saturday 5th December, 9am - 11am

Saturday 12th December, 9am - 11am

Tickets £10 per child

ADVANCE BOOKINGS ONLY

Enjoy a family breakfast with a **VERY** special guest. Places are limited so book early to avoid disappointment!

Tickets include a choice of cooked or continental breakfast, plus a present from Father Christmas.

A breakfast menu will also be available for adults so you can share in the fun too!



Opening hours

	Kitchen	Bar
Christmas Eve	12:00 - 20:00	12:00 - 23:00
Christmas Day	Bookings only	
Boxing Day	12:00 - 18:00	12:00 - 19:00
New Year's Eve	12:00 - 18:00 PM: Bookings only	12:00 - 1:00am
New Year's Day	12:00 - 18:00	12:00 - 19:00

Saturday 2nd Jan *Normal hours resume*

All hours subject to change