

Christmas Day Booking Form

Name of Party

Contact Address

Email

Contact Tel No.

Sitting: 13.00 13.30

No. of Adults No. of Children

Total Number in the Party

STARTERS

Chowder Black Pudding.....

King Prawns..... Pepper Tart

MAIN COURSES

Turkey Duck

Salmon..... Vegetarian

Family Platter.....

DESSERTS

Christmas Pudding..... Orange Clafoutis

Panacotta..... Profiteroles

Cheeseboard.....

New Years Eve Gala Meal Booking Form

Name of Party

Contact Address

Email

Contact Tel No.

No. of Adults No. of Children

Total Number in the Party

STARTERS

Mushroom Timbale Duck

Scallops Venison

MAIN COURSES

Beef Venison

Sea Bass..... John Dory

Glamorgan Sausage.....

DESSERTS

Mille Feuille..... Chocolate Fondant.....

Cheeseboard..... Panacotta.....

New Years Eve

Whether you are dining with us before you go out or you want to celebrate midnight with us the Fwrrwm Ishta is the perfect place for your celebration.

Family and friends have the choice of an early evening three course meal or join us later to arrive to a Champagne cocktail and be entertained with live background music whilst enjoying a fine meal that the Fwrrwm has become renowned for.

After dinner entertainment will follow to lead you up to midnight, then party until 1am.

New Years Eve Early Evening Menu

17.30 - 19.00 last orders

Starters

VEGETABLE and BARLEY CAWL

SMOKED MACKEREL PATÉ
on toasted brioche with Cumberland sauce

SWEET and SOUR KING PRAWNS
in a filo basket (£1.25 supplement)

CREAMY WILD MUSHROOM RISOTTO
topped with parmesan shavings and pesto

Main Courses

SUPREME of CHICKEN
stuffed with bacon, leeks and cream cheese,
sat on Provencal tomato & rosemary sauce

VENISON STEAK

roasted with winter root vegetables, served with Bavarian red cabbage
and rich game & juniper jus (£5 supplement)

ROASTED BRECONSHIRE BEEF

with Yorkshire pudding, roast potatoes and traditional gravy

BAKED SWEET POTATO

stuffed with humus, spinach and horseradish cream
(other vegetarian options are available, please ring for details)

FILLET of PANGASIU

baked with garlic prawns, served with julienne cucumber
(pangasius is a white, delicate flat fish similar to plaice)

Desserts

STICKY TOFFEE PUDDING
with vanilla ice cream

'ETON MESS'
a mixture of diced strawberries, crushed pavlova and chantilly cream

TRADITIONAL TIRAMISU
with coffee syrup

CHEESE & BISCUITS

Two Courses - £16.95 • Three Courses - £19.95

Early sitting starts from 17.30 finishing at 19.30

Time restriction applies with table being vacated by 20.30

New Years Eve Gala Menu

20.00 until 21.45 last orders

Entertainment until 1am

Starters

WILD MUSHROOM TIMBALE
sat on a light vegetable nage

SMOKED DUCK DUMPLINGS
poached in asparagus soup

KING SCALLOPS
wrapped in smoked salmon and seared, served with a
wild rocket salad tossed in sun blushed tomato vinaigrette

PAN FRIED VENISON LIVER
on toasted brioche with a red wine and broad bean glaze

Main Courses

INDIVIDUAL FILLET of BEEF WELLINGTON
with Madeira sauce, chateau potatoes and glazed vegetables

PAN ROASTED VENISON STEAK
with dauphinoise potatoes, lemon broccoli and pepperonatta,
finished with a port reduction

JOHN DORY FILLET
on a salad of Peking duck, bok choy and bean sprouts
tossed in hoi sin sauce

SEARED SEA BASS FILLETS
on a crab, potato and coriander cake, served with julienne of
glazed vegetables and warm Grabich sauce

GLAMORGAN SAUSAGES
on red cabbage, with white onion cream, new potatoes and asparagus

Desserts

MILLE FEUILLE of RASPBERRIES & CRÈME CHIBOUST
drizzled with a light raspberry syrup

HOT CHOCOLATE FONDANT
with dark cherry and brandy sauce

VANILLA PANACOTTA
with shortbread crumble and rhubarb compote

SELECTION of WELSH CHEESE and BISCUITS
with apple and date chutney

Late sitting Three Course menu including drink
on arrival and entertainment £44.95

Late sitting reservations are required to pay a £20 deposit
per person within 14 days of booking

Celebrate Christmas

at



FWRWRWM
ISHTA

Restaurant & Bar

68 Commercial Road
Machen • Caerphilly
CF83 8PG

Tel: 01633 440227

www.fwrrwmishta.co.uk

Christmas Day

Take the work out of Christmas Day.
Leave the cooking and washing up to us!

Enjoy a glass of homemade mulled wine on arrival, relax with family and friends while we serve your traditional three course festive lunch, then retire to either of our fire lit lounges to enjoy coffee and liqueurs and open your presents.

We will make it a lunch to remember.

Booking times are either 13.00 or 13.45, the table is yours for as long as you like!

Reservations are required. £20 deposit per person is required within 14 days of booking. Full payment and pre-order is required by December 7th.

Christmas Day Lunch Menu

Starters

CREAMY SMOKED HADDOCK & CORIANDER CHOWDER
with a poached egg

BOURDIN NOIR BLACK PUDDING
baked in filo pastry, served with a fresh tomato salsa

TEMPURA of KING PRAWNS & CALAMARI
tossing in honey and soy dressing

ROASTED PEPPER, ASPARAGUS & MOZZARELLA TART
served on basil hollandaise

Main Courses

ROAST TURKEY
with chipolata sausage, stuffing and cranberry sauce

ROASTED DUCK BREAST
carved onto goat's cheese and garlic mashed potatoes,
accompanied with roasted figs wrapped in Proscuitto,
finished with a rich duck jus

'SALMON and SCALLOP COULIBIAC'
sautéed salmon and scallops layered with rice, mushrooms
and dill, wrapped in puff pastry and baked

QUORN and VEGETABLE RISOLE
with sweet potato fondue, julienne vegetables
and asparagus cream

FAMILY CHRISTMAS PLATTER
turkey, beef and boiled ham with all the trimmings
(the platter must be ordered for a minimum of 4 people)

Desserts

TRADITIONAL CHRISTMAS PUDDING
with brandy sauce and Champagne cream

SPICED ORANGE and APRICOT CLAFOUTIS
served with clotted cream ice cream

PROFITEROLES
filled with black cherry Chiboust, finished with a warm dark chocolate sauce

STRAWBERRY & MERINGUE PANACOTTA
with passion fruit sauce

SELECTION of CONTINENTAL & BRITISH CHEESES

£55.00 per person • £20.00 per child under 12 years
Children under 6 years - Free

Christmas Party Menu

Starters

CREAM of VEGETABLE SOUP

CORN BEEF HASH
on Provencal tomato sauce, topped with a fried egg

TRIO of SMOKED FISH
smoked salmon & cream cheese roulade, smoked trout &
horseradish rillette and smoked haddock & spring onion fishcake

DEEP FRIED BRIE
served with sweet pimento chutney

Main Courses

ROAST GLAMORGANSHIRE TURKEY
with chipolata sausage, stuffing and cranberry sauce

FREE RANGE BRECONSHIRE PORK STEAK
topped with garlic cream cheese and apple purée, on Madeira sauce

FILLET of HAKE
with garlic prawns, green beans and sun blush tomatoes

BARLEY and VEGETABLE BAKE
in a creamy Stilton sauce topped with herb crumble

Desserts

TRADITIONAL CHRISTMAS PUDDING
with brandy sauce

MILK CHOCOLATE and HAZELNUT CHEESECAKE
with black cherry compote

INDIVIDUAL STRAWBERRY & BANANA GATEAU
layered with crème chiboust and Genoise sponge

SAFFRON POACHED PEAR
with liquorice syrup and vanilla ice cream

SELECTION of CHEESE and BISCUITS

Lunch

Two Courses - £14.50 • Three Courses - £15.95

Dinner

Two Courses - £18.50 • Three Courses - £19.95

A non-refundable booking fee of £10 for dinner, £5 for lunch per person is required with 14 days of booking. Full Pre-Order and full payment is required 2 weeks before the event. If you make a reservation after this time full payment will be required.

Upon receiving payment you will be contacted
acknowledging receipt of payment.

Please bring your original receipt with you when you dine.

Please mention any allergies or intolerances with your
Pre-Order, and call us on 01633 440227 for advise on
items that are suitable.

Christmas Party Evenings

Murder Mystery Evenings

Wednesday 9th and 16th December (Marquee)

Fancy yourself as a bit of a detective? We play host to a Cluedo style Murder Mystery night. Throughout a Festive three course Meal professional actors will set the scene and leave you clues while you try to solve who dunnit! The team who guesses correctly and most accurately wins a bottle of bubbly!
£29.95 per person including 3 courses & entertainment

Stand Up Comedy and Vocal Act

Friday 11th & 18th and Saturday 19th December

A night of fun and laughter lies ahead, arrive to pre-dinner cocktails and enjoy a traditional three-course Christmas meal in our themed Marquee before the fun begins. Our professional stand up will have you rolling in the aisles with side-splitting humour.
£29.95 per person, including drink on arrival, 3 course meal and entertainment.

Ray Ronso, Hypnotist

Saturday 12th December

One of the UK's and Europe's top comedy hypnotists, with over 26 years entertaining experience.

The Ray Ronson Hypnosis Show is a fun packed performance in which his hypnotised volunteers enjoy the experience of a lifetime, just as much as the audience! Your clients, colleagues, friends and family will be amazed and totally entertained after attending this comedy hypnosis show.
£29.95 per person, including drink on arrival, 3 course meal and entertainment.

Christmas Party Booking Form

Name of Party/Company.....

Date of Party/Themed Evening.....

Arrival Time

Contact Address

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Email

Contact Tel No.

No. of Adults No. of Children

Total Number in the Party

Starters

Soup Hash Fish Trio .. Brie

Main Courses

Turkey.... Pork Steak Hake Veg Bake

Desserts

Xmas Pud. Cheesecake Gateau Poached Pear...

Cheese

Christmas Parties

Whether it's a work party, a group of friends or a family gathering, whatever the occasion a warm friendly atmosphere awaits you at the Fwrrwm Ishta.

In this leaflet you will find all of the themed evenings we hold throughout December, please note that the themed evenings are all held in the heated Marquee with the exception of the Choir evenings.

The Restaurant is open for service as normal on all of the themed nights.

Restaurant

Our restaurant offers a wide selection of meals; set menus, A'la carte menu or traditional Christmas menu. Parties of up to 40 people can be catered for in the Conservatory Restaurant, alternatively you can hire out a private marquee which seats 90. The entire restaurant can be hired for one night, please call for details.

Marquee

After the success of last year's themes we are holding even more for 2009. Our Marquee function room will host events such as Caerphilly Male Voice Choir, Murder Mysteries and Stand Up Comedians. Spaces are limited so book soon.

Christmas Party Lunches

Rat Pack Tribute

Tuesday 15th December

A nostalgic trip down memory lane as we host a lunch with a Rat Pack theme. After your Festive meal our live act will serenade the room with sounds of old, from the Kings of Swing.

£15.95 per person - 3 courses

Christmas Party Evenings

Meals are served at 19.45.

Entertainment starts after the meal at 21.30

A Carolling Christmas

**Thursday 10th, Tuesday 15th, Thursday 17th
and Wednesday 23rd December**

Log fires, mistletoe, mulled wine and carols. A traditional lunch awaits you as you arrive to a warm glass of mulled wine before going through to the traditionally decorated dining room to enjoy your 3 course festive meal, then move through to our marquee function room to enjoy a Welsh Male Voice Choir who will bring back the true spirit of Christmas with a wonderful Christmas carol concert and sing along.

**£29.95 per person including drink on arrival, 3 courses
and entertainment**