



New Year's Eve

Bucks Fizz and Canapes
on arrival



Pork and Orange Pate served with a crusty Bread
or
Shallot Tarte Tatin drizzled with
Balsamic Syrup
or
Double baked Cheese Souffles
or
Smoked Trout with a Provencale dressing

Old English Beef
(Fillet Steak topped with Stilton with a Port Jus)
or
Chicken Breast stuffed with Mozzarella and Sundried
Tomatoes wrapped in Parma Ham with a tangy
Tomato Sauce
or
Treacle Duck with a Date and Parsnip Puree
or
Seafood Mariniere
(Monk Fish, King Prawn and Mussels)
Cooked in White Wine, Shallots, Garlic, Herbs and Cream

All dishes served with Seasonal Vegetables and Potatoes

Vegetarians and Coeliac Dishes catered for on request

Selection of Hot or Cold Homemade Desserts

Freshly brewed Coffee and Truffles

£41.95 per person

REGAN'S

Judith, Lynn, Jackie and all the Staff
Wish all our Customers a
Very Merry Christmas and a Happy New Year

Telephone: 01472 698978

www.regansrestaurant.co.uk

76 St. Peter's Avenue, Cleethorpes,
North East Lincolnshire, DN35 8HU.



Bringing the World to your Table
REGAN'S
RESTAURANT



**Christmas
& New Year's Eve
MENU 2010**

All tables will only be confirmed with a deposit of
£5 (Lunch) £10 (Eve) per person, and please pre-order no later
than 14th November otherwise tables will be re-booked.
All deposits are non-refundable unless we have
24 hours notice of cancellation.



Shoppers Christmas Lunch



Wednesday 1st December - Friday 24th December
from 12.00 Noon

Winter Vegetable Soup with a warm Roll and Butter
or
Melon and Sorbet
or
Cajun Mushrooms with a Garlic Mayo
or
Prawn and Crab Cocktail



Roast Lincolnshire Turkey and Trimmings
or
Braised Steak, Red Wine and Mushrooms
or
Orchard Pork
(Cream, Brandy, Apricot and Apple)
or
Salmon with a White Wine Dill Cream Sauce

All dishes served with Seasonal Vegetables and Potatoes



Vegetarians and Coeliac Dishes catered for on request



Homemade Christmas Pudding and Brandy Sauce
or
Selection of Hot or Cold Homemade Desserts



Freshly brewed Coffee, Mints
and Homemade Mince Pies



£13.45 per person



Christmas Evening Fayre



Wednesday 1st December - Friday 24th December

Chefs Winter Vegetable Soup with
a warm Roll and Butter
or
Chefs Homemade Chicken Liver Pate
with a Orange and Cranberry Chutney
or
Grilled Goats Cheese with caramalised Onions
drizzled with Balsamic Syrup
or
Prawn Cocktail with Granary Bread



Roast Lincolnshire Turkey and Trimmings
or
Lamb Noisettes with a rich Port and Mint Jus
or
Tenderloin of Pork with an Orange Nutmeg,
Maple Syrup and Yoghurt Sauce
or
Salmon topped with a Herb and Cheese Crust

All dishes served with Seasonal Vegetables and Potatoes



Vegetarians and Coeliac Dishes catered for on request



Homemade Christmas Pudding and Brandy Sauce
or
Selection of Hot or Cold Homemade Desserts



Freshly brewed Coffee, Mints
and Homemade Mince Pies



£24.95 per person

