

Boxing Day Menu

3 Courses £34.95

Starters

Stilton & Broccoli Soup

The taste of home, served with a crusty roll and butter

Macedonian Salad

Fresh tomato, feta, cucumber, onion and olives drizzled with olive oil.

Duck & Orange Pâté

Smooth pâté, served with toasted bread and plum & apple chutney

Tempura Prawns

Served on a bed of mixed leaf salad and with chilli sauce

Main Course

Roast Sirloin of Beef

Served with Yorkshire pudding

Traditional Local Roast Turkey

Served with all the festive trimmings

Vardar Kleftiko

The Macedonian way, shank of lamb marinated with onions and herbs, served with a rich gravy

Grilled Salmon

Grilled and served with new potatoes, vegetables and a cranberry & orange sauce

Vegetarian Cheese & Broccoli Bake

Crispy broccoli and diced onions in a white sauce, enriched with cream, topped with sliced potatoes and cheese and served with garlic bread

Butternut Squash, Lentil and Almond Wellington

Homemade individual portion of tasty vegan wellington, served with roast potatoes and vegetables

All main courses are served with a selection of vegetables and potatoes. We cannot guarantee that items on our menu are free from nuts or fish bones

Dessert

Christmas Pudding

A luxury Christmas pudding, rich chunky fruit and nuts laced with cider, rum, cherry brandy and topped off with an orange slice.
Served with cream or brandy sauce

Lemon Berry Delice

A biscuit base topped with a creamy zesty lemon filling topped with seasonal berries served with cream.

Chocolate Christmas Tree

A festive Christmas tree made up of layers of cocoa biscuit, dark chocolate and white chocolate mousse enhanced with chocolate starry icing and served with cream

Cheese & Biscuits

A selection of cheeses served with grapes and celery

Gluten free and vegan options available on request, please ask at the time of booking.

New Year's Eve Menu

£70.00 per head

A Cocktail on arrival

Starters

Homemade Leek & Potato Soup

The taste of home, served with a crusty roll and butter

Smoked Salmon Cornucopia

Presented on mixed leaves and served with brown bread and butter

Bacon & Feta Wedge

Feta wrapped in bacon, pan-fried and served with a jam dip

Vardar Mixed Salad

Fresh tomatoes, feta, cucumber, onions and olives, drizzled with olive oil

Main Course

Heart of Fillet Steak

Pan fried served with Lyonnaise potatoes and a choice of Diane or Peppercorn sauce

Shank of Lamb (Kleftiko)

The Macedonian way. Shank of lamb marinated with onions and herbs, served with a rich gravy, Lyonnaise potatoes and seasonal vegetables

Chicken Princess

Breast of chicken cooked with onions, mushrooms, asparagus, wine and cream, served with Lyonnaise potatoes and seasonal vegetables

Grilled Salmon

Grilled and served with new potatoes, vegetables and a cranberry and orange sauce

Dessert

A Choice of Tempting Desserts

Cheese & Biscuits

Ice Cream or Sorbet

MIDNIGHT GLASS OF BUBBLY

We cannot guarantee that items on our menu are free from nuts or fish bones.

Gluten free and Vegan options available on request, please ask at the time of booking.

Also available

Christmas Party in our **VIP Club**

Hot and Cold Buffet

For more information contact **01903 721226**

Enjoy Christmas and New Year with all the staff at the Vardar Restaurant

Vardar Restaurant

Christmas Menu

3 - 4 Selborne Place, Littlehampton, West Sussex BN17 5NH

Call 01903 721226

www.vardarrestaurant.co.uk

2 Course Sun – Thurs £22.50 3 Course Sun – Thurs £27.50
Friday and Saturday Evening 3 Course Meal £35.00
Disco included

Pre-Christmas Party Menu

Starters

Stilton & Broccoli Soup

The taste of home, served with a crusty roll and butter

Duck & Orange Pâté

A smooth duck liver and candied orange pâté served with warm toast, crisp salad and caramelised red onion chutney

Calamari Strips

Served with a crispy salad and house dip

Creamy Mushrooms

Cooked in a white wine and cream sauce, infused with fresh herbs, served on toasted bread and finished with a balsamic glaze

Macedonian Salad

Fresh tomato, feta, cucumber, onion and olives drizzled with olive oil.

Main Course

Traditional Roast Turkey

Traditional roast turkey with all the trimmings, served with vegetables and potatoes

Belly of Pork

Served with an apricot and herb glaze on a bed of crushed potatoes, served with vegetables

Vardar Klafitiko (£3 supplement)

The Macedonian way. Shank of lamb marinated with onions and herbs, served with a rich gravy, potatoes and seasonal vegetables

Grilled Salmon

Grilled and served with crushed potatoes, vegetables and a cranberry & orange sauce

Butternut Squash, Lentil and Almond Wellington

Homemade individual portion of tasty vegan wellington, served with roast potatoes and vegetables.

Dessert

Christmas Pudding

A luxury Christmas pudding, rich chunky fruit and nuts laced with cider, rum, cherry brandy and topped off with an orange slice.

Served with brandy sauce

Lemon Berry Delice

A biscuit base topped with a creamy zesty lemon filling topped with seasonal berries served with cream

Chocolate Christmas Tree

A festive Christmas tree made up of layers of cocoa biscuit, dark chocolate and white chocolate mousse enhanced with chocolate starry icing and served with cream

Selection of Ice Cream

Cheese and Biscuits

A selection of cheeses served with grapes and celery

Crackers are included in the price

Christmas Day Menu

£69.95 per head
Children under 12 £35.00

Starters

Stilton & Broccoli Soup

The taste of home, served with a crusty roll and butter

Followed by

Tempura Prawns

Served on a bed of mixed leaf salad with tomatoes, cucumber, red onions and our own homemade garlic dip

Main Course

Traditional Local Roast Turkey

Served with all the festive trimmings

and

Roast Sirloin of Beef

Served with Yorkshire pudding and rich homemade gravy

Grilled Salmon

Grilled and served with new potatoes, vegetables and a cranberry & orange sauce

Vegetarian Cheese & Broccoli Bake

Crispy broccoli and diced onions in a white sauce, enriched with cream, topped with sliced potatoes and cheese and served with garlic bread

Butternut Squash, Lentil and Almond Wellington

Homemade individual portion of tasty vegan wellington, served with roast potatoes and vegetables

All main courses are served with a selection of vegetables and potatoes. We cannot guarantee that items on our menu are free from nuts or fish bones.

Gluten free and Vegan options available on request, please ask at the time of booking.

Dessert

Traditional Christmas Pudding

Served with brandy sauce

MINCE PIES

CHEESE BOARD

FRUIT AND NUTS

COFFEE AND MINTS

Crackers are included in the price

Christmas Party Booking Form

Booking Procedure

1. Telephone and make a provisional booking
2. Confirm booking within 10 days with booking form and for parties of 6 or more we require a £10 deposit per person
3. Parties of 6 or more are asked to confirm 7 days before the party due date
4. Deposits are non refundable. Unconfirmed bookings will be assumed cancelled
5. Service charge is not added to your bill. Gratuities are at your discretion.

Most major credit cards are taken

Organisers Name

Company Name (if applicable)

Address

..... Post Code

Tel No

Email

Date of Function

Time of Party

Number in Party

Preferred Time

Deposit Include £