

Boxing Day Menu 2024

3 Courses £34.95

Starters

Boxing Day Soup of the Day (V)

Served with crusty bread and butter

Smooth Duck Liver & Orange Pâté

Served with toasted bread and a caramelised onion chutney

Macedonian Salad (V) (GF)

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

Melon & Prosciutto

Traditional melon & prosciutto served with a drizzle of honey

Main Course

Traditional Christmas Roast Turkey

Served with all the festive trimmings

Roast Sirloin of Beef

Served with Yorkshire pudding and rich homemade gravy

Grilled Salmon

Grilled and served with crushed potatoes, vegetables and a seafood sauce

Vardar Klafitiko (£3 supplement)

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

Vegetarian Cheese & Broccoli Bake (V)

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

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

A Choice of delicious Desserts from our Dessert Trolley

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

New Year's Eve Menu 2024

3 Courses £55.00

A glass of Prosecco on arrival

Starters

Stilton & Broccoli Soup (V)

The taste of home, served with crusty bread and butter

Deep Fried Mushrooms

Served with a garlic butter & bacon

Torpedo King Prawns

Succulent raw tail on king prawns coated in a Japanese style light breaded coating served on a bed of crispy salad and sweet chilli dip

Smashed Avocado & Hummus Salad (V) (VE)

Smashed avocado & hummus served on a bed of crispy salad

Main Course

Ribeye Fillet

Cooked to your liking served with Lyonnaise potatoes and peppercorn sauce

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 crushed potatoes, vegetables and seafood sauce

Penang Curry (V) (VE)

A fiery aromatic coconut sauce with cauliflower, green beans, mangetout, peppers and kaffir lime leaves, served with white rice

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

A Choice of delicious Desserts from our Dessert Trolley

MIDNIGHT GLASS OF BUBBLY

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



3 - 4 Selborne Place, Littlehampton, West Sussex BN17 5NH
Call 01903 721226
www.vardarrestaurant.co.uk

2 Course Tues – Sun £23.50 3 Course Tues – Sun £27.50
Friday and Saturday Evenings 3 Course Meal only £35.00
Discos every Friday and Saturday night included in price

Pre-Christmas Menu 2024

Starters

Homemade Carrot & Coriander Soup (V)

Made with roasted carrots and potatoes, finished with a touch of cream and served with crusty bread and butter

Smooth Duck Liver & Orange Pâté

Served with toasted bread and a caramelised onion chutney

Vegan Butternut Squash & Caramelised Onion Tart in a Beetroot Pastry (VE)

Served with a mixed salad

Creamy Mushrooms (V) (GF)

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

Macedonian Salad (V) (GF)

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

Main Course

Traditional Christmas Roast Turkey

Served with all the festive trimmings

New York Chicken

Chicken breast topped with cheese, bacon and BBQ sauce served with chips and coleslaw salad

Butternut Kale and Apricot Vegan Roast (VE)

A wholesome mix of butternut squash, chestnuts, kale, apricots and brown rice with a sweet onion marmalade and a crunchy pumpkin seed, poppy seed and red pepper topping, served with mixed vegetables

Grilled Salmon

Grilled and served with crushed potatoes, vegetables and a seafood sauce

Vardar Klafitiko (£3 supplement)

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

Dessert

Traditional Christmas Pudding (V) (GF)

A moist Christmas pudding with juicy sultanas, cider and rum served with brandy sauce

Vegan Caramelised Biscoff Cheesecake (VE)

Crisply caramelised biscuit crumb, layered with smooth vegan cheesecake and baked with a triple helping of speculoos Biscoff - swirls of spread, toppings of sauce and lashings of crumb

Sticky Toffee Christmas Pudding (V)

Moist sticky toffee sponge pudding infused with mixed peel and topped with a sticky toffee sauce, served with cream

Selection of Ice Creams

Cheese & Biscuits

A selection of cheeses served with grapes and celery

Crackers are included in the price

Christmas Day Menu 2024

£72.00 per head

Children under 12 £35.00

Starters

Homemade Stilton & Broccoli Soup (V)

The taste of home, served with crusty bread and butter

Torpedo Panko Prawns

Succulent raw tail on king prawns coated in a Japanese style light breaded coating, served on a bed of crispy salad and sweet chilli dip

Main Course

Traditional Christmas Roast Turkey

Served with all the festive trimmings

Roast Sirloin of Beef

Served with Yorkshire pudding and rich homemade gravy

Grilled Salmon

Grilled and served with crushed potatoes, vegetables and a seafood sauce

Vegetarian Cheese & Broccoli Bake (V)

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

Butternut Kale and Apricot Vegan Roast (VE)

A wholesome mix of butternut squash, chestnuts, kale, apricots and brown rice with a sweet onion marmalade and a crunchy pumpkin seed, poppy seed and red pepper topping, served with mixed 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

Traditional Christmas Pudding (V) (GF)

A moist Christmas pudding with juicy sultanas, cider and rum served with brandy sauce

Mince Pies

Cheese Board (V)

Coffee & Mints

Crackers are included in the price

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

(V) Suitable for Vegetarians. (VE) Suitable for Vegans. (GF) Gluten Free.

Booking Form

Booking Procedure

1. Telephone and make a provisional booking
2. For Pre Christmas bookings a £10 pp deposit is required with full payment by 25th November 2024
For Christmas day, Boxing day and New Year's Eve a £20 per person deposit is required with full payment by 16th December 2024
3. Deposits are non refundable. Unconfirmed bookings will be assumed cancelled
4. A service charge of 10% will be automatically added to your bill.

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 £