

# PRIMROSE CAFE CHRISTMAS MENU 2011

Welcome to the Primrose Cafe Christmas Menu 2011. On the following page you will see our menu for this December, available from Thursday 1st until Friday 23rd, from 7pm onwards.

The price is £28 per head with a specially discounted price of £25 on Mondays and Tuesdays until 13th December.

The price includes the three courses, bread, seasonal vegetables with the main course, crackers and VAT. An optional 10% service charge will be added to the final bill, which is distributed equally between the staff.

Please note that this menu and price is for parties of 6 or more who have pre-ordered and paid the appropriate deposit (see conditions and booking forms below) - our normal a la carte and specials menus will also be available.

Our two cosy private rooms are available for tables of between twelve and twenty people, either singly or together for larger parties. There is no charge for either room, but please note the minimum spend requirements detailed below



### *Christmas Party Menu 2011*

*Available from Thursday 1st - Friday 23rd December*

*Please note this price and menu is for parties who have pre-ordered and paid the appropriate deposit  
- our normal a la carte and specials menus will also be available*

*Home-cured gravlax, dill sauce, toasted rye*

*Cream of celeriac soup, chestnuts and truffle oil (v)*

*Potted pheasant, hot buttered toast*

*Baked Chavignol goat's cheese in thyme crumbs, mixed leaves, tomato relish (v)*

*Seared scallops, black pudding and bubble & squeak (£2 supplement)*

*Warm salad with sticky, smoked, shredded pork shoulder, mustard sauce and garlic croutons*

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*Wild duck breast, confit leg, braised red cabbage, port sauce and quince jelly*

*Roast hake fillet, herb crust, spaghetti with crab and cherry tomatoes*

*Portobello mushroom, nut croquette, sweet potato chips and red wine glaze (v)*

*Baked salmon stuffed with smoked salmon, buttered greens, lemon and ginger sauce*

*Chargrilled fillet steak, braised oxtail, parsnip puree and herb butter (£3 supplement)*

*Rich and hearty game pie with a puff pastry top*

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*Caramelised white chocolate creme brulee with vanilla shortbread*

*Poached pear in Marsala wine, creme fraiche, hazelnut praline*

*Hot chocolate fudge cake, chocolate and orange ice-cream*

*Sticky toffee pudding with butterscotch sauce and clotted cream*

*Iced Christmas pudding parfait with hot rum butter*

*Colston Bassett stilton, Montgomery cheddar and Bath Oliver biscuits*

*We pride ourselves on using local, seasonal and organic produce where possible; our eggs are free-range or organic  
and we use fish from sustainable sources and locally-reared meat and poultry*

*£28*

*\*special discounted price £25 Mondays/Tuesdays/Wednesdays until 14th December\**

*An optional 10% service charge will be added to the final bill*

Wine may be pre-ordered from the list below - you don't have to pre-order wine, but it allows us to ensure that we have enough of your choice in stock ready for you when you arrive

# WINE LIST

## WHITE

Bottle 75cl

- |  |       |
|--|-------|
| 1. LES TROIS CEPAGES Dmne SAN de GUILHEM A.LALANNE 2010<br>Easy-drinking, characterful wine of great quality   | 15.00 |
| 2. DEBORTOLI WILLOW GLEN SEMILLON/CHARDONNAY 2009/10 AUSTRALIA<br>Dry white – rich Semillon and full-flavoured Chardonnay,<br>enhanced with tones of soft oak. | 17.00 |
| 3. PINOT GRIGIO 2010 TREFILI VENETO ITALY<br>Clean, dry and vibrant.   | 18.00 |
| 4. MUSCADET DE SEVRE ET MAINE SUR LIE 2010 Dmne Du VERGER<br>The classic accompaniment to fish.  | 21.00 |
| 5. URBINA RIOJA BLANCO 2008/9 SPAIN<br>Made from unwooded Viura in a traditional soft ripe floral style  | 22.00 |
| 6. DEVIL'S CORNER DRY RIESLING 2008 TAMAR RIDGE TASMANIA<br>Cool climate Riesling with citrus and limes  | 24.00 |
| 7. MUDHOUSE MARLBOROUGH SAUVIGNON BLANC 2010 NEW ZEALAND<br>Top quality Sauvignon from a world-class grower.   | 27.00 |
| 8. MACON VERZE LE CHEMIN BLANC 2009 Dmne N.MAILLET (B) FRANCE<br>Soft, light and creamy character, goes well with fish and white meat.                         | 27.50 |
| 9. ALBARINO BODEGAS AS LAXAS RAIS BAIXAS 2010 SPAIN<br>From Atlantic Galicia aromatic, dry and zesty, excellent with seafood                                   | 32.00 |
| 10. SANCERRE DOMAINE ANDRE DEZAT 2009/10 FRANCE<br>Classic Sancerre, dry, austere and finely balanced.   | 33.00 |
| 11. PETIT CHABLIS 2009/10 Dmne L'EGLANTIERE FRANCE<br>Quintessential unoaked Chablis, wet stones and mineral   | 34.00 |
| 11a. CHABLIS 2009 Dmne L'EGLANTIERE FRANCE   |       |
| 12. MEURSAULT VIEILLES VIGNES 2007 Dmne BUISSON CHARLES FRANCE   | 49.00 |

# RED

Bottle 75cl

13. MADREGALE ROSSO TERRE de CHIETI 2010  
Typical rich, ripe wine from Northern Italy. 15.00
14. WILLOWGLEN SHIRAZ 2009/10 AUSTRALIA  
Smooth from the start, peppery aromas, ripe plum and blackberry flavours. 17.00
15. TORRES SANTADICNA CABERNET SAUVIGNON RESERVA 2008/9 CHILE  
Full bodied Mediterranean style red 19.00
16. FINCA LA LINDA MALBEC 2009 MENDOZA ARGENTINA  
Powerful deep ruby red, spicy cherry nose, gentle tannin. 24.00
17. URBINA RIOJA CRIANZA 2005/6 SPAIN (O)  
Traditionally produced using organic methods,  
elegant style with hints of strawberries. 27.00
18. FLEURIE 2009 Dmne GRILLE MIDI Ch. RAOUSSET (halves Dmne.Collange 2009/10) 32.00  
Cru Beaujolais at its best - floral with lovely Gamay perfume, cherry fruitiness
19. CROZES-HERMITAGE REMIZIERES Dmne DESMEURE 2009 FRANCE 38.00  
Powerful style but with lovely fruit - Northern Rhone classic
20. Ch. BERNADOTTE MEDOC CRU BOURGEOIS 2002 FRANCE 42.00  
Austere well-aged classic claret style - excellent value
21. CHATEAUNEUF DU PAPE Dmne BOUTINIERE 2006/7 FRANCE 45.00  
Full bodied, luscious texture, spicy complexity with raisin notes.
22. DE BORTOLI YARRA VALLEY PINOT NOIR 2008 AUSTRALIA 46.00  
World class wine from a high altitude vineyard.
23. CHIANTI CLASSICO 2006/7 FATTORE CASALOSTE ITALY 47.00  
Biodynamic Sangiovese of great class from this historic Tuscan estate
24. SAVIGNY LES BEAUNE "aux grands liards" BRUCHON & FILS 2001/8 FRANCE 52.00  
Lovely feminine Pinot Noir from one of Burgundy's greatest domaines

# ROSE

25. LES OLIVIERS SYRAH Dmne de MONT-AURIOL 2010 FRANCE 17.00  
Full-on red fruit flavours in this delicious rose

26. RIOJA ROSADO MUGA 2010 SPAIN 25.00  
Rose Rioja in the classic tradition from this historic producer

# CHAMPAGNE AND SPARKLING

27. PROSECCO SPAGO le RIVE NV VENETO ITALY 22.00  
Bone dry and very refreshing

28. DAVENPORTS LIMNEY SPARKLING WINE 2006 ENGLAND 40.00  
Organic, genuine Champagne alternative from the chalk downs of Sussex

29. LOUIS ROEDERER BRUT PREMIER CHAMPAGNE NV 50.00 26.00  
(half)  
Light, toasty, and a touch buttery, very fine mousse

# DESSERT

30. MONTBAZILLAC ANCIENNE CURE 2007 DMNE CHRISTIAN ROCHE FRANCE  
Honey and creamy, terrific with dessert or just by itself after dinner. 25.00 5.00 (125ml)

31. CHATEAU DE CERONS 1998/9 24.50 (half)  
From the Barsac commune delicious and very individual

32. DE BORTOLI VAT 5 BOTRYTIS SEMILLON 2006/7 AUSTRALIA  
Classic dessert wine from Australia's pre-eminent producer. 21.50 (half)

33. CLOS du GRAVILLAS DOUCE PROVIDENCE MUSCAT de St JEAN de MINERVOIS (o) 30.00 (50cl)

**We are licensed to sell alcohol until 12 midnight**

**Please note, vintages change without notice from our suppliers, as do prices. We reserve the right to supply a different vintage to that listed, but we guarantee the price**

WE ALSO CARRY A FULL RANGE OF SOFT DRINKS, BEERS, CIDER AND SPIRITS - FOR FURTHER DETAILS, PLEASE

VISIT OUR WEBSITE AT [WWW.PRIMROSECAFE.CO.UK](http://WWW.PRIMROSECAFE.CO.UK)

# How to book with us

To make a provisional booking, please do so:

by 'phone on 0117 946 6577

by email at [reservations@primrosecafe.co.uk](mailto:reservations@primrosecafe.co.uk)

in person at 1 Clifton Arcade, Boyces Avenue, Clifton BS8 4AA - please avoid our busy lunchtime period, as we may not be free to give you enough attention.

This must be followed up by the appropriate deposit within seven days

## Deposit

Please note that we require a deposit of £10 per head to hold your table or room booking. This is fully refundable on the evening, provided the terms (see below) are followed.

Deposits can be paid by:

- cash in person - (please 'phone ahead and check that someone will be available to help you)
- cheque made payable to Primrose Cafe
- credit or debit card

Together with deposit payment, we require a completed and signed booking form (below) - this ensures that we have all your details in writing to enable us to contact you should we need to and to make sure that your requirements on the evening are fully met. Please print this and return by post, or by hand if you're coming in with the deposit

# Primrose Cafe booking form Christmas 2011

## Contact details:

Your name:

Company name (if applicable):

Contact telephone:

Contact email:

## Booking Details:

Date of party:

Time of Party:

How many guests will be coming:

Do you require a private room - parties over 12 people only - (please note conditions):

Deposit payment (£10 per head): £.....

Card no:

start date \_\_\_/\_\_\_/\_\_\_ expiry \_\_\_/\_\_\_/\_\_\_ issue no. (if applicable)\_\_\_

Security code\_\_\_\_\_

## Terms and conditions

### Booking confirmation

All bookings are considered as provisional until we receive a signed copy of this form and the appropriate deposit

### Deposit

The full deposit will be credited to your bill (or refunded to you if members of your party are paying separately), provided that we receive at least 7 days' notice of any drop in numbers. We reserve the right to retain a pro-rata amount if we do not receive this notice, particularly if we are left with empty space which we cannot fill.

### Private rooms

If you have requested a private room, we require a minimum spend of £500 per room - in the unlikely event your final bill falls short of this amount, we reserve the right to deduct the difference from the deposit

### Pre-order

Please ensure that the preorder form is completed and returned to us at least 14 days before your meal - this enables us to guarantee your choices and the price paid.

Please don't bring streamers or spray string

By signing, I agree to the above terms and conditions.

Name:

Signed:

Date:

