



ISABEL'S BRASSERIE

CHRISTMAS PARTIES *at Isabel's*

21st November - 30th December 2023

Group bookings for up to 60 people

Set menu prices for all budgets

Drinks and wine packages

Cocktail masterclasses

CHRISTMAS PARTY SET MENU A

£35.95 per person - Tuesday to Thursday

STARTERS

TRIO OF MELON (V, GF)

Cucumber sorbet

WILD MUSHROOM (V)

Selection of wild mushrooms, truffled mushroom cream and puff pastry

HAM HOCK

Piccalilli, apple puree and watercress

EGG FLORENTINE

Poached egg on a bed of spinach, smoked haddock and sauce mornay

MAINS

TRADITIONAL ROAST TURKEY

Seasonal accompaniments

RIB EYE STEAK

Port sauce and stilton

CHICKEN BALLOTINE

Wild mushroom and tarragon farce, crispy skin and jus gras

BOUILLABAISSE (DF, GF)

Trio of market fish, clams, mussels, prawns, saffron, garlic rouille and crostini

THAI VEGETABLE CAKES (V)

Served with coconut rice

All the above served with a selection of seasonal vegetables and roast potatoes

DESSERTS

CHRISTMAS PUDDING

Brandy crème anglaise

LEMON POSSET

Shortbread crumble and raspberry coulis

CHOCOLATE BROWNIE

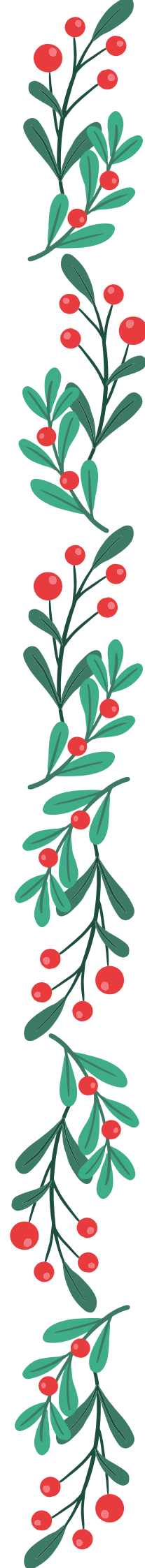
White chocolate and vanilla ice cream

VANILLA ICE CREAM

A choice of raspberry or fudge sauce and chopped nuts

CHEESEBOARD

Served with celery, grapes, and chutney.



CHRISTMAS PARTY SET MENU B

£39.95 per person, Tuesday to Saturday

STARTERS

SMOKED SALMON CANNELLONI

Salmon mousse and avocado relish

HAM HOCK

Piccalilli, apple puree and watercress

DOUBLE BAKED CHEESE SOUFFLEE (V)

Choice of cheddar, blue or smoked haddock

MOULES MARINIERE

Creamed white wine sauce

MAINS

TRADITIONAL ROAST TURKEY

Seasonal accompaniments

FILLET MIGNON

Truffled wild mushroom cream

RUMP OF LAMB

Ratatouille, Lamb and basil jus

PAN FRIED SEA BASS

Mediterranean dressing black olive tapenade

LIGHTLY CURRIED VEGETABLE FRICASSEE (V)

Served with coconut rice

All the above served with a selection of seasonal vegetables and roast potatoes

DESSERTS

CHRISTMAS PUDDING

Brandy crème anglaise

CREME BRULEE

Orange shortbread

CREPE NOISETTE

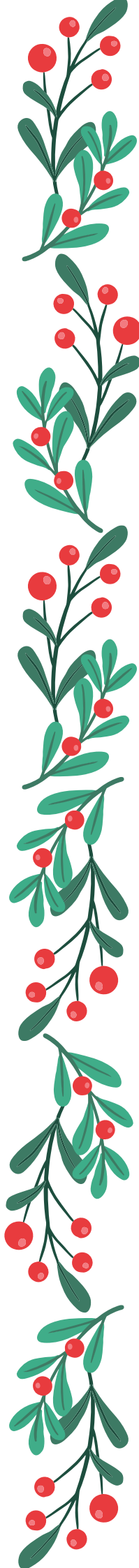
Chocolate and hazelnut filling and vanilla ice cream

STEAMED GINGER AND CHILLI PUDDING

Toffee sauce and ice cream

CHEESEBOARD

Served with celery, grapes, and chutney



COCKTAIL MASTERCLASS

The cocktail making classes are one of our most popular activities and it's easy to see why.

Ideal for small group Christmas parties (maximum 10), start off with a two-course meal followed by 90-minutes interactive session where you will learn how to make fabulous cocktails like a mixologist. Great fun and will get you in the mood to party.

STARTERS

PEELED PRAWNS AND CUCUMBER (GF/DF)

Dill mayonnaise garnished with melon

ARTICHOKE GRATIN

Artichoke hearts, bacon, roasted peppers, light cheese sauce

FETA, BEETROOT, POMEGRANATE AND PEAR SALAD

Fresh leaves, mint dressing

CHICKEN LIVER PATE

Chutney, melba toast

MAINS

ENTRECÔTE MINUTE STEAK (GF)

Thin sirloin served plain or with peppercorn sauce

TRADITIONAL ROAST TURKEY

Chipolata sausage and stuffing

SEA BREAM (GF)

Fillet of sea bream with saffron sauce

TAGLIATELLE WITH MUSHROOMS

with a blue cheese sauce

All the above served with a selection of seasonal vegetables

£79.95 per person

Available Tuesday to Friday throughout December (subject to availability)



TERMS AND CONDITIONS

The below Terms and Conditions will apply to your booking, please read the information thoroughly and let us know if you have any questions or concerns.

Once your date and number of guests has been decided Christmas Party bookings require a up-front payment of £20 per person, 1 week prior to your booking date. We (Isabel's Brasserie) will contact you to ask for payment. This payment is non-refundable and non-transferable.

All payment card details are held and any deposit or cancellation fees will be processed by Stripe Payments UK Limited, who act on behalf of Isabel's Brasserie Limited. For full details of Stripe's policy please refer to <http://stripe.com/gb/privacy>.

PRE-ORDERS & MENU CHOICES

As Christmas is a very busy time, we need a full pre-order for all food bookings within 1 week of your event date. We will need the name of your guest next to your food choices.

If you have made your booking less than 3 working days before the booking date, or if you have not submitted a pre-order within the time frames set out, we are unable to guarantee your menu choices, but will always do our best to accommodate them.

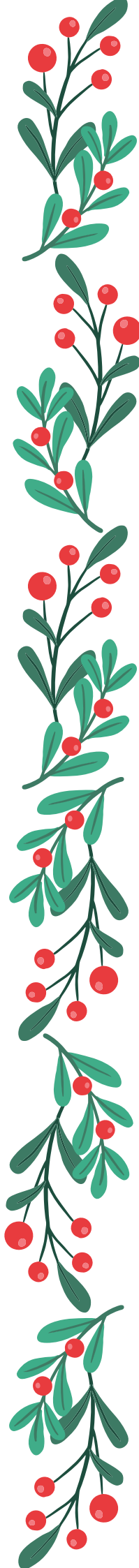
We will send you a pre-order pack to place and manage the pre-orders for you and your guests. Please let us know of any dietary requirements or allergies when you submit your food order so we can plan accordingly. If you need information on allergens, please ask and we will be happy to provide this information.

SERVICE CHARGE FOR PARTIES OVER 6

If you are a party of 6 or more people, please note that a discretionary 12.5% service charge will be applied to your bill. For parties less than 6 service charge will not be applied and is at your own discretion.

BOOKINGS OR ENQUIRIES

Please call Sarah on 01202 747885, who will be happy to help.





Isabel's Brasserie
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Poole, BH14 9LY

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