

# Why not dine and stay?

We can offer a rate over the Christmas Period of just £85 per room, per night including full English Breakfast from 1st to 30th December

## CELLAR BAR



Why not hire our private bar and cellar room? Perfect for your party of up to 75 people. We can lay on some festive background music or arrange a disco for you. We will serve a great hot and cold buffet and let you do your own thing to celebrate Christmas. There is a fully stocked bar for your private use. There is a room hire charge of £150 and our our buffets start at just £9.95 per person.

## WRAPPING IT UP

- First** Choose your menu

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- Second** Call our Christmas co-ordinator on 01604 414521 or email at [info@theworldsend.org](mailto:info@theworldsend.org) to provisionally book your table

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- Third** Confirm your booking within 14 days by paying a £10 deposit per person for the Christmas Fayre or Boxing Day menu, £30 per person for Christmas Day or £20 for NYE.

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- Fourth** Pre order your meal 14 days before your booking

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- Fifth** Settle your bill on the day and have a happy Christmas!



MEET . EAT . DRINK . STAY

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Northamptonshire NN6 0QN  
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THE WORLD'S END  
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Christmas 2021

## Festive Fayre Menu

1st-24th December

Lunch 12.00-2.30pm - Dinner 6.00pm-9.30pm

Per Person: Lunch £21 • Dinner £26 • Under 12's £13.50

Non-refundable deposit £10pp. Pre order two weeks prior to the event date

### Starters

Roasted tomato & red pepper soup, rustic bread (V)

Chicken liver parfait, red onion chutney & toast

Creamy garlic mushrooms on rustic toast (V)

Tempura battered calamari, lemon & chilli mayonnaise

### Mains

Roast Norfolk Turkey, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables & pan gravy

Braised blade of beef, spring onion creamy mashed potatoes, roasted root vegetables & pan jus

Pan seared salmon supreme, roast potatoes, seasonal vegetables & cream white wine cream sauce

Mediterranean vegetable tart, seasonal salad & hand cut chips (V)

### Desserts

Traditional Christmas pudding & brandy sauce (V)

Dark chocolate & raspberry tart, raspberry sorbet (V)

Sticky toffee pudding, butterscotch sauce & vanilla ice cream (V)

Selection of British cheese & biscuits (V)

## Boxing Day Menu

26th December

Food Served 12.00noon-5.00pm

£25 per person • Under 12's £15

Non-refundable deposit £10pp. Pre order two weeks prior to the event date

### Starters

Roasted butternut squash soup & rustic bread (V)

Chicken liver parfait, red onion chutney & toast

Tempura battered calamari, lemon & chilli mayonnaise

Creamy garlic mushrooms on rustic toast (V)

### Mains

Roast Norfolk Turkey, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables & pan gravy

Slow roasted prime sirloin of beef, Yorkshire pudding, seasonal vegetables & pan jus

Pan seared salmon supreme, roast potatoes, seasonal vegetables & white wine cream sauce

Mediterranean vegetable tart, seasonal salad & hand cut chips (V)

### Desserts

Traditional Christmas pudding & brandy sauce (V)

Dark chocolate & raspberry tart, raspberry sorbet (V)

Honey & almond frangipane tart, Chantilly cream (V)

Selection of British cheese & biscuits (V)

## Christmas Day Menu

25th December

Food Served 12.00noon-1.30pm

£75 per person • Under 12's £40

Non-refundable deposit £30pp/£15pc. Pre order two weeks prior to the event date

### Starters

Roasted butternut squash soup & rustic bread (V)

Crayfish, smoked salmon & mango cocktail, marie rose sauce

Crispy duck salad, mixed leaves, sesame seeds, hoisin dressing

Tempura battered cauliflower florets, sweet chilli glaze, cucumber & carrot ribbons (V)

### Mains

Roast Norfolk Turkey, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables & pan gravy

Poached salmon, potato rosti, grilled asparagus, lemon & parsley cream sauce

Slow roasted prime sirloin of beef, Yorkshire pudding, seasonal vegetables, roast potatoes & pan jus

Mushroom & chestnut wellington, seasonal vegetables, roast potatoes & vegan gravy (V)

### Desserts

Traditional Christmas pudding & brandy sauce (V)

Dark chocolate & Kirsch cherry cheesecake, winter berry compote (V)

Honey & almond frangipane tart, Chantilly cream (V)

Selection of British cheese & biscuits (V)

## New Years Eve Menu

31st December

Food Served 6.00pm-9.30pm

£35 per person • Dine & stay £175 per couple

Non-refundable deposit £20pp. Pre order two weeks prior to the event date

### Starters

Roasted butternut squash soup & rustic bread (V)

Chicken liver parfait, red onion chutney & toast

Duo of pan-fried calamari & tiger prawns, garlic & coriander dressing

Creamy garlic mushrooms on rustic toast (V)

### Mains

Braised blade of beef, spring onion creamy mash, roasted root vegetables & pan jus

Pan seared salmon supreme, roast potatoes, seasonal vegetables & white wine cream sauce

Cider braised belly of pork, parsley mashed potatoes, seasonal vegetables

Mediterranean vegetable tart, seasonal salad & hand cut chips (V)

### Desserts

Honey & almond frangipane tart, Chantilly cream (V)

Sticky toffee pudding, butterscotch sauce & vanilla ice cream (V)

Dark chocolate & raspberry tart, raspberry sorbet (V)

Selection of British cheese & biscuits (V)

DJ  
in the  
bar Area

New Year Stayover  
£175 Per Couple  
To Include  
Dinner, Bed &  
Breakfast.