

Why not dine and stay?

We can offer a rate over the Christmas Period of just £95 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 buffets start at just £12.95 per person.

WRAPPING IT UP

- First** Choose your menu

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

- 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.

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

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



MEET . EAT . DRINK . STAY

The World's End, Ecton
Northamptonshire NN6 0QN
Telephone: 01604 414 521
Email: info@theworldsend.org
Web: www.theworldsend.org

THE WORLD'S END
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Christmas 2023

Festive Fayre Menu

1st-24th December

Lunch 12.00-2.00pm - Dinner 6.00pm-8.30pm

Per Person: Lunch £28 • Dinner £32 • Under 12's £16

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

Starters

Leek & potato soup
& rustic bread (V)

Chicken liver parfait,
red onion chutney
& toast

Creamy garlic mushrooms
on rustic toast (V)

TWE prawn cocktail,
Marie Rose sauce

Mains

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

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

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

Mediterranean vegetable tart,
new potatoes, seasonal vegetables (V)

Desserts

Traditional
Christmas pudding
& brandy sauce (V)

Dark chocolate brownie,
chocolate sauce,
Chantilly cream (V)

Creamed rice pudding,
berry coulis (V)

Selection of
British cheese
& biscuits (V)

Boxing Day Menu

26th December

Food Served 12.00noon-4.00pm

£35 per person • Under 12's £20

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

Starters

Leek & potato soup
& rustic bread (V)

Chicken liver parfait,
red onion chutney
& toast

Creamy garlic mushrooms
on rustic toast (V)

TWE prawn cocktail,
Marie Rose sauce

Mains

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

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

Pan seared salmon supreme,
dauphinoise potato, seasonal vegetables
& cream white wine cream sauce

Mediterranean vegetable tart,
new potatoes, seasonal vegetables (V)

Desserts

Traditional
Christmas pudding
& brandy sauce (V)

Creamed rice pudding,
berry coulis (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

£85 per person • Under 12's £45

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

Starters

Leek & potato soup
& rustic bread (V)

Crayfish &
smoked salmon cocktail,
Marie Rose sauce

Chicken liver parfait,
red onion chutney
& toast

Red onion &
goats cheese tart,
balsamic glaze,
petite salad (V)

Mains

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

Poached salmon, dauphinoise potato,
baby vegetables, lemon
& parsley cream sauce

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

Beetroot & butternut wellington,
baby vegetables, roast potatoes
& tomato & black olive sauce (V)

Desserts

Traditional
Christmas pudding
& brandy sauce (V)

Creamed rice pudding,
berry coulis (V)

Honey & almond
frangipane tart,
Chantilly cream (V)

Selection of
British cheese
& biscuits (V)

New Years Eve Menu

31st December

Food Served 6.00pm-8.30pm

£45 per person • Dine & stay £195 per couple

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

Starters

Leek & potato soup
& rustic bread (V)

Chicken liver parfait,
red onion chutney
& toast

Creamy garlic mushrooms
on rustic toast (V)

TWE prawn cocktail,
Marie Rose sauce

Mains

Slow braised lamb shank,
roasted root vegetables,
creamy mash & minted gravy

Pan seared salmon supreme,
dauphinoise potato,
seasonal vegetables &
cream white wine cream sauce

Oven roasted breast of chicken
stuffed with sundries tomato &
cheddar cheese, wrapped in smoked
back bacon, dauphinoise potato,
roasted baby vegetables & pan jus

Mediterranean vegetable tart,
new potatoes,
seasonal vegetables (V)

Desserts

Honey & almond
frangipane tart,
Chantilly cream (V)

Dark chocolate brownie,
chocolate sauce,
Chantilly cream (V)

Creamed rice pudding,
berry coulis (V)

Selection of British
cheese & biscuits (V)

**DJ in
the Bar
until
12.30am**

New Year Stayover
£195 Per Couple
To Include
Dinner, Bed &
Breakfast.