

# *Christmas 2020*

*at*

HIGHLAND RESTAURANT  
— STEAKHOUSE AND CARVERY —



8-11 The Precinct, Broxbourne, EN10 7HY | 01992 466933  
[info@highlandrestaurant.co.uk](mailto:info@highlandrestaurant.co.uk) | [highlandrestaurant.co.uk](http://highlandrestaurant.co.uk)

Dear Party Organiser

We at the Highland Restaurant would be delighted to share the Christmas joys and festivities with you all.

It is the season for giving and a time of fun and laughter, so we dedicate ourselves in making your time spent with us as memorable as possible.

Following your meal, you are invited to join in the festive fun with our various tribute acts and singers. We look forward to seeing you for an unforgettable time.

For further details, or to book, please call 01992 466933 or 01992 446497 between 10.30am - 2pm and from 5.30pm - 9pm.

Yours sincerely,  
Jimmy,  
Restaurant Manager

## Terms and Conditions

A deposit of £10 per person is required to secure any reservation. All deposits are refundable up to 14 days prior to the date of your reservation.

Final payment of the balance outstanding must be paid no later than 14 days prior to the date of your reservation and remains refundable up to 14 days prior to the date of your reservation.

If paying a deposit by cheque only one cheque per party will be accepted.

No service charge is applied and remains at your discretion.

All dates correct at time of publication. Entertainment provided will be in accordance with government guidelines. However, should government Covid-19 legislation alter, whereby events need to change, require modification or alteration to format, style, offering, timings etc, every endeavour will be made to make comparable alternatives to your booking.



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# Christmas Party nights

## November

Friday 13th - **Abalicious** – Abba duo - You'll abbasolutely love it!

Saturday 14th - **Discolicious** – the best disco & funk.

Friday 20th - **Motown & Soul Show** – the greatest hits!

Saturday 21st - **Tina Turner tribute night.**

Friday 27th - **Neil Diamond tribute night.**

Saturday 28th - **Queen of Soul** – a night of soulful classics.

## December

Friday 4th - **A Tribute to Swing** - songs from the Rat Pack & friends.

Saturday 5th - **The Soulful Soundz of Alex Stassi** – a night of musical mayhem!

Monday 7th - **Soulicious & Motown** – all the best soul & Motown.

Tuesday 8th - **Carla Winters** – the best from the 60s, 70s & 80s.

Wednesday 9th - **The Covers Show** – a collection of the best party music!

Thursday 10th - **Haifa Jordon** - Soul & Party Diva.

Friday 11th - **Motown & Soul show.**

Saturday 12th - **The Soulful Soundz of Alex Stassi.**

Sunday 13th - **Queen of Soul** – a night of soulful classics.

Monday 14th - **Jade Stapleton** – a night of diva classics.

Tuesday 15th - **Fastlove** – George Michael tribute night.

Wednesday 16th - **A Secret Night from the Palladium,**

with comedy pianist **Kev Orkian.**

Thursday 17th - Haifa Jordon - **Soul & Party Diva**, with all the dance floor classics!

Friday 18th - **Haifa Jordon** - soul & party diva.

Saturday 19th - **Jade Stapleton** – a night of diva classics.

Sunday 20th - a night with **Elvis & Friends.**

\* All dates correct at time of print but may be subject to change without notice, whereby a suitable alternative will be sought.



# Christmas Party menu

## Starters

Choose one from the following

Prawn Cocktail

Houmous

Garlic Mushrooms  
in a creamy garlic sauce

Smoked Salmon with Cray Fish  
(Supplement £3.95)

Minestrone soup

Chicken Liver Pate

Melon with Parma Ham

## Main courses

Choose one from the following

Hand Carved Turkey

Turkey breast served with roasted potatoes, honey glazed carrots & parsnips, sprouts, yorkshire pudding, stuffing and chipolata sausage with a rich gravy

Roasted stuffed Romano Peppers  
(vegan)

Couscous, butternut squash & sultana filling served with a beetroot & vegan cheese mixed salad and a balsamic dressing

Spinach Filled Chicken Breast

Rolled chicken breast, filled with creamy spinach & wrapped in Parma ham, served over roasted vegetables and potatoes

Beef Fillet

Served on brioche with a peppercorn sauce, house cut chips and a tomato & mushroom garnish  
(Supplement £7.50)

Braised Lamb Shank with a rich red  
wine gravy

Served with roasted potatoes & roasted winter vegetables

Pork Medallions

Pan fried, served over creamy mash with a creamy wholegrain mustard sauce with winter roasted vegetables

Salmon

Grilled & served over a creamy spinach risotto with asparagus

Choice of desserts

Sun - Weds £25.95

Thurs - Sat £36.95

Lunch - £20



# Christmas Day menu

## Starters

Choose one from the following

Avocado, Salmon & Crayfish Cocktail

Baked Camembert

Garlic Mushrooms  
in a creamy garlic sauce

Melon and Parma Ham

Chicken Liver Pate

Minestrone Soup

## Main courses

Hand Carved Roast Turkey

Hand carved turkey breast served with roasted potatoes, honey glazed carrots & parsnips, sprouts, yorkshire pudding, stuffing and chipolata sausage with a rich gravy.

Beef Fillet

Served on brioche with a peppercorn sauce and house cut chips and a tomato and mushroom garnish.

Duck with a red Wine and Berry Sauce

Pan seared duck breast with a red wine and berry sauce, served with roasted winter vegetables and creamy mashed potato

Roasted Stuffed Romano Peppers (vegan)

Couscous, butternut squash & sultana filling served with a beetroot & vegan cheese mixed salad and a balsamic dressing

Roasted Chicken with Lemon & Herbs

Accompanied by roasted potatoes & vegetables, gravy and bread sauce

Sea Bass with White Wine & Pink Peppercorn Cream Sauce

Grilled and served over a creamy mash with asparagus

## Choice of desserts

12pm to 3pm - £58.95

4pm onwards - £68.95

Children under 10 years - £35



# New Year's Eve menu

## New Year's with Live Motown, Soul & Disco Hits

### Starters

Choose one from the following

Garlic Mushrooms  
in a creamy garlic sauce

Goat's Cheese Salad  
With mixed leaves & an apricot and sultana dressing

Minestrone Soup

Smoked Salmon & Crayfish cocktail

Melon with Parma Ham

Chicken Liver Pate

### Main courses

Choose one from the following

#### Duck with a Red Wine and Berry Sauce

Pan seared duck breast with a red wine and berry sauce, served with roasted winter vegetables and creamy mashed potato

#### Beef Fillet

Served on brioche with a peppercorn sauce and house cut chips and a tomato and mushroom garnish.

#### Braised Lamb Shank with a Rich Red Wine Gravy

Served with roasted potatoes & roasted winter vegetables

#### Chicken A la Crème

Chicken breast, cooked in a cream, white wine and mushroom sauce, served with savoury rice.

#### Roasted Stuffed Romano Peppers (vegan)

Couscous, butternut squash & sultana filling served with a beetroot & vegan cheese mixed salad and a balsamic dressing

#### Cod with a tartare & parmesan crust, white wine cream sauce

Grilled & served over a creamy spinach risotto mash with asparagus

### Choice of desserts

£62.95  
per person