



How to book :

Simply email us at bookings@felisrestaurant.com

Or

Call us on **01905 840647**

Xmas party menu Available

Tuesday - Sunday Lunch *

Tuesday - Thursday Dinner *

2 courses 23.50 pp 3 courses £30 pp

Friday Saturday dinner 3 courses £30

* subject to a minimum number of guests

We kindly ask for a non—refundable deposit of £5 per person to secure your booking

Final number and menu choices must be confirmed 48 hours before your function

Xmas Day and New Year's Eve booking

We kindly ask for a non refundable deposit of £20 per person to secure your booking.

We would appreciate if you could let us have your pre-order by the 22th of December for Christmas day and the 29th of December for New Years Evening

Require a different menu? We cater for all occasions and budgets, why not enquire about a bespoke menu, that we can create especially for you and your guests.

Or make it that extra special with your own cookery demonstration in Feli's Kitchen, before or after dinner

Please enquire

Have a Christmas party with difference,
and organise your own cookery class.



Pasta, fish, dinner party,
Italian, patisserie, or whatever
takes your fancy,
classes can be
organised any day subject to
availability;
choose from half, or full day.

Coffee and pastry on arrival, ingredients,
cook along with Felice, glass of bubbly,
followed by lunch with wine,
E. recipe pack after event
Please enquire for availability and prices
(some classes might have a number restriction)

Follow us on...



Feli's
bar & restaurant

bird in hand | hawbridge | stoulton | worcester |
wr7 4rj

t. 01905 840647 | f. 01905 841495
e: bookings@felisrestaurant.com
www.felisrestaurant.com

December 2021



Feli's
bar & restaurant



Xmas @ feli's

Xmas party menu

TO START

Honey roasted parsnip & toasted seed soup (V GF DF)

Pressed pork belly terrine & chicken liver parfait (GF)
Apple and orange gel, onion marmalade

Smoked salmon and goat cheese roulade (GF)
Fennel and pomegranate salad, orange vanilla dressing

Minted pea pannacotta (V DF GF)
Pickled vegetable ribbons, balsamic caviar

Tordelli di Mamma Teresa al ragout di carne
Felice's Mum recipe, pasta parcels filled with a meat and cheese forcemeat with a rich beef and red wine ragout

TO FOLLOW

Traditional roast turkey (DF)
Chipolata rolls, chestnut, apricot and sage stuffing, rosemary potatoes, cranberry compote, roast jus

Pan roasted bass (GF)
Creamed leeks, roasted beetroot and potato cake, wild mushrooms, saffron sauce

Roasted butternut squash (V GF)
Barley pearls, feta and cranberry filling, tahini sauce

Pot roasted breast of local shot pheasant
Bubble and squeak, port and elderberry jus, Pheasant bon-bons

Salt chamber dry aged Ribeye steak (£5 extra) (GF)
Paprika fries, port sauce, tarragon and garlic butter

Seasonal vegetables

PUDS

Feli's Christmas pudding (V)
Spiced rum sauce

Cheese selection
Biscuits, pickled grapes and pears

Baileys and white chocolate cheesecake

Feli's mess (GF)
Lemon set cream, crushed meringues, berries, sorbet

Medley of fruits (DF GF HC)
Laced with kirsch

Tea /coffee and mince pie £3pp

(DF) Dairy free (GF) Gluten free (V) Vegetarian

Pranzo di Natale 25 December 2021

Canapes

Raviolo all'aragosta
Lobster ravioli, wilted spinach, lobster bisque, saffron sauce

Duo of terrine (GF)
Duck and black truffle & pressed pork belly & apple
Port and cranberry compote

Butternut squash honey & sage soup (V GF DF)

Salmon and Peas
Smoked salmon and soft goat cheese roulade, minted pea pannacotta, pickled ribbons, orange vanilla dressing

Chef's Christmas palate cleanser

Traditional roast turkey (DF)
Chipolata rolls, chestnut, apricot and sage stuffing, rosemary potatoes, cranberry compote, roast jus

Bacon wrapped beef fillet
braised Ox bon-bons, fondant potatoes, winter green parcels, port jus

Steamed medallions of monk fish (DF)
Sweet little gem, Beetroot and orange sauce, coral

New Forest wild mushroom (V GF)
chick pea pancake wrap, blue cheese and cream sauce, potato glass

Seasonal vegetables

Feli's Christmas pudding (V)
Spiced rum sauce

Cheese selection
Biscuits, celery, grape and chutney

Deconstructed chocolate, strawberry and limoncello cheesecake
Limoncello pearls ,

Madagascan Vanilla crème brulee
Sultana and oat cookie

Coffee, Panforte and mince pie

£75 per person
Children up to the age of 12 £35,
over 2 and Under 4's £15



NEW YEAR'S EVE DINNER MENU 31st December 2021

To start

Chicken liver and black truffle parfait (GF)
Port and cranberries compote, pea veloute

Sea bream, salmon and coconut ceviche (GF)
Pickled cucumber, sour cream, balsamic caviar

Maple roasted parsnips soup (V GF DF)
Toasted seeds crunch

Petto di piccione (GF)
Seared pigeon breast, beetroot & potato cake, mung beans and Sangiovese cassoulet

Pot roasted breast of chicken (DF GF)
Orange & almond polenta filling, home cured pancetta wrap, orange and ginger sauce

Seared fillet of bass (GF)
Olive oil mash & samphire, wild mushrooms, saffron cream

Cannon of lamb (GF)
Mint mousse, leeks wrap, port and cranberry sauce, creamed dauphinoise

Wild mushrooms and dolcelatte gâteau (V)
Potato glass, sautéed mushroom blue cheese dressing

Filetto di manzo
Smoked bacon wrapped beef fillet, fondant potato, winter green parcels, carrots ribbons, Three peppers sauce

Cheese selection
Biscuits, celery, grape and chutney

Gratin of exotic fruits (DF GF)
pink champagne sabayon

White chocolate and Baileys cheesecake
Amaretti base,

Feli's mess (GF)
Lemon set cream, crushed meringues, berries, sorbet

Coffee and petit fours
£57.50 per person

(DF) Dairy free (GF) Gluten free (V) Vegetarian



Happy New Year
from all Of Us X X X