



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 26.50 pp 3 courses £34 pp

Friday Saturday dinner 3 courses £34

* 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 Closed 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 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

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www.felisrestaurant.com

December 2022



Feli's
bar & restaurant



Xmas @ feli's

Xmas party menu

TO START

Carrots, sweet potatoes and orange soup
fresh coriander, sweet potatoes crisps (V GF DF)

Pressed pork belly and confit duck leg terrine
Apple and orange compote, sourdough crisps

Avocado and prawn mousse (GF)
Tomato couli, basil oil

Heritage beetroots and goat cheese roulade (V)
Sweet pickled cucumber, buttermilk

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

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

Pan roasted bass (GF)
Red wine and wild mushroom risotto, red wine syrup

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,

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)
Winter berries ice cream, rum sauce

Four cheeses selection
Biscuits, pickled grapes and pears

Baked ricotta and salted caramel cheesecake
Salted caramel ice cream, honeycomb

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

Dark chocolate delicé
Coffee mousse, candied oranges, chocolate shard

Tea /coffee and mince pie £3pp

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



Italian Christmas Party

(No need to choose
you will get everything!)

Antipasto boards

(served in the centre of the table for guests to help themselves)

Selection of Italian cured meats, mortadella, salame Napoli, salame Milano, prosciutto crudo, spianata Calabrese

Marinated Mediterranean vegetables (V) Olives (V)
Sun blushed tomatoes (V)

Roasted artichokes (V)
Bruschettine (V) Panzanella (V)

* * *

Tris di pasta

(served on the centre of the table for guests to help themselves)

Cavatielli, gamberetti e nduja

Sardinian gnocchi, prawns, nduja sausage, cherry tomatoes, garlic, chilli, olive oil, spicy breadcrumbs

Risotto ai funghi

Wild mushroom risotto (V) (DF)

Penne alla puttanesca

Penne pasta, onions, garlic, chilli, red wine, olives, capers, tomato sauce (V)

* * *

Arrosto misto *

A trio of, roast turkey
Join of pork, goose, pigs in blakets, stuffing, apple, bread and cranberry sauce, red wine jus

Rosemary potatoes Seasonal vegetables

* * *

Zuccotto di panettone meringato

Ice cream, panettone, limoncello, soft meringue...

* * *

Caffe e panforte

Coffee, Panforte

£55 per person

* Vegetarian alternative available



NEW YEAR'S EVE DINNER MENU 31st December 2022

To start

Chicken liver and black truffle parfait
Port and cranberries compote, sourdough crisps

Sea bream, salmon and coconut ceviche (GF)
Sweet pickled cucumber, buttermilk, balsamic caviar

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

Petto di piccione

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

Cod and sweet potato tian (GF)

Ratatouille, samphire, cheese glaze

Cannon of lamb (GF)

Mint mousse, leeks wrap, port and cranberry sauce, creamed dauphinoise

Jerusalem artichoke soufflé (V)

Shaved gouda, hazelnuts

Fillet of black angus two ways

Poached and seared fillet, glazed baby onions, creamed celeriac and potatoes, roasted baby vegetables, Barolo reduction

* * *

Selection of 4 British and European cheeses

Crackers and condiments

Gratin of exotic fruits (DF GF)

pink champagne sabayon

Dark chocolate fondant

Whisky ice cream, raspberry sauce

Baked ricotta and salted caramel cheesecake

Salted caramel ice cream, honeycomb

* * *

Coffee and petit fours

£67.50 per person

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



**Happy New Year
from all Of Us X X X**