



CUTTERS WHARF
CHRISTMAS 2017

CELEBRATE!



With its unique location on the bank of the river Lagan, Cutters Wharf is the perfect setting for your festive celebrations.

Enjoy stunning waterfront vistas from the comfort of our first floor **Restaurant**, or why not dine al fresco on our fully heated riverside **Terrace** with state of the art awnings, wonderfully cosy for all-year-round dining and events.

If you decide to take the car, we have ample **free car parking** to the rear of the premise and of course lift access to cater for all customers.

For delicious wining and dining plus a fabulous line-up of live entertainment, in the **Bar** let Cutters add the festive sparkle to your Christmas party this year.

A SEASONAL WELCOME AWAITS YOU.

CHRISTMAS MENU

Starters

- Honey Roast Parsnip & Chestnut Soup *With warm sourdough bread (v)*
- Cutters Wharf Prawn Cocktail *With fresh wheaten bread*
- Chicken Liver Pate *With melba toast and Cumberland sauce*
- Smoked Chicken Caesar Salad *With smoked bacon lardons, crispy croutons and parmesan shavings*
- Spiced Goats Cheese Bon Bons *With beetroot puree and peppered rocket (v)*

Main Course

- Roast County Down Breast of Turkey and Cured Ham *With pork, sage & cranberry stuffing and rich roasting juices*
- Sweet Chilli & Cranberry Glazed Supreme of Chicken *With crispy Parma ham and a port jus*
- 8oz Ribeye of Beef *With a whiskey & black peppercorn cream (£7 Supplement)*
- Pan-Seared Fillet of Sea Bass *With peppercorn hollandaise*
- Spicy Bean Pattie *With tomato & chilli broth (v)*
- All main course served with seasonal vegetables and potatoes*

Desserts

- Christmas Pudding Sundae *warm pudding, vanilla ice cream and brandy sauce*
- Sticky Toffee Pudding *With cinnamon ice cream*
- Winter Berry Eton Mess
- Flourless Chocolate Tart *With Chantilly Cream*

SUN - THU 2 Courses £21.95 • 3 Courses £25.95
FRI & SAT 3 Courses £29.95



CHRISTMAS ENTERTAINMENT

LIVE BANDS EVERY FRIDAY
& SATURDAY NIGHT

Fridays & Saturdays at 8pm

LIVE MUSIC up to Christmas

Fridays at 10.30pm

24 Nov	OVERTONES
1 Dec	JOEL HARRIS
8 Dec	THE REGULARS
15 Dec	THE LAZY HOOKS
22 Dec	HIDDEN AGENDA
29 Dec	NAT & NEIL

Saturdays at 10.30pm

25 Nov	THE RENEGADES
2 Dec	RHYTHM AND FURY
9 Dec	THE RENEGADES
16 Dec	THE RECKONERS
23 Dec	TONGUE & GROOVE
30 Dec	THE RECKONERS

TUESDAY 26 DEC
THE RENEGADES 10.30pm

SUNDAY 31 DEC
HIDDEN AGENDA 10.30pm

CUTTERS
RESTAURANT

- NEW YEAR'S EVE -

MASQUERADE BALL

SUNDAY 31ST DECEMBER



TOAST THE NEW YEAR
WITH A DELICIOUS
2 COURSE MEAL AND
GLASS OF SPARKLING

TICKETS £35 | 8PM

BIG BEN ON THE BIG SCREEN & PIPER AT MIDNIGHT

WINE SELECTION

Fizz

Alfred Gratien Brut, France £45.00

A refined blend in which the elegance of the Chardonnay melds with the fruitiness of the Pinot Meunier & the enduring flavour of the Pinot Noir. A wonderful balance of aromatic strength & the freshness of exotic fruits

Bolla Prosecco, Italy £25.00

The grapes for Prosecco are harvested early, preserving their natural acidity in this crisp, sparkling wine.

It has a pale straw colour with clean aromas of lemon, apple & a hint of peach. Very refreshing on the palate

Fresh Whites & Pinks

Petit Chablis Pas Si Petit, France £25.00

This "not so petit" wine is brilliant! The nose is open, fine & lively. The finale is lengthened with a fruity freshness.

Lamberti Pinot Grigio Santepietre, Italy £19.00

One of our modern classics, this wine is one of life's perfectionists. White, light, dry & unoaked.

Canyon Road White Zinfandel, California £17.00

Light-bodied with hints of strawberry, cherry and watermelon flavours and a smooth crisp finish.

Soft & Luscious Whites

Montes Sauvignon Blanc, Chile £18.00

Crisp, dry, zingy white wine showing true Sauvignon style. With the freshness & flavour of New World coupled with the style, elegance & aftertaste of the old.

Villa Maria Private Bin Sauvignon Blanc, New Zealand £21.00

Flavours of ripe gooseberries, passionfruit & exotic herbaceous aromas finishing with crisp, clean acidity.

Errazuriz Max Reserva Chardonnay, Chile £22.00

A refined, concentrated new world Chardonnay showing nice complexity & balance, with subtle herbal undertones.

Smooth & Juicy Reds

Faustino VII Rioja, Spain £18.00

Fruity with ripe black berry notes and a medium finish.

Errazuriz Wild Ferment Pinot Noir, Chile £25.00

Renowned for its full body, rich fruit & silky texture, but also its "wild, sexy earthiness". Well-balanced acidity with a long finish.

McWilliams Cool Climate Shiraz, Australia £21.00

An aromatic & spicy wine with dark berry flavours.

Big Reds

Argento Selection Malbec, Argentina £19.00

This superb Malbec has a deep violet colour & offers concentrated aromas of plums, black cherries & notes of chocolate rounded off perfectly by soft, supple tannins.

Errazuriz Reserva Cabernet Sauvignon, Chile £22.00

A profile of cassis, blackcurrant, coffee & cedar, along with sweet spice notes from the oak to heighten the blend. Fine, supple tannins lead to a very firm, bright wine with a great finish.

Full Wine List available on request

BOOKING FORM

Organisers Name.....

Company Name

Address.....

Telephone (Day).....

Telephone (Evening).....

Email

Date & Time of Booking.....

2 Course Option 3 Course Option

Number in Party

Total Deposit Enclosed

Deposit

A non-refundable, non-transferable deposit of £10 is required for each place booked.

No booking will be confirmed until the deposits are received.

Office Only

Paid On

Deposit Receipt Issued By.....

Balance Paid

Date of Payment.....

Numbers Confirmed

Balance Received By.....

MENU SELECTION

MENU CHOICE	NUMBERS REQUIRED
STARTER SELECTION	
Honey Roast Parsnip & Chestnut Soup	
Cutters Wharf Prawn Cocktail	
Chicken Liver Pate	
Smoked Chicken Caesar Salad	
Spiced Goats Cheese Bon Bons	
MAIN COURSE SELECTION	
Roast County Down Breast of Turkey and Cured Ham	
Sweet Chilli & Cranberry Glazed Supreme of Chicken	
8oz Ribeye of Beef (£7 Supplement)	
Pan-Seared Fillet of Sea Bass	
Spicy Bean Pattie (v)	
DESSERT SELECTION	
Christmas Pudding Sundae	
Sticky Toffee Pudding	
Winter Berry Eton Mess	
Flourless Chocolate Tart	

DIETARY REQUIREMENTS

WINE SELECTION

WINE MENU CHOICE	NUMBERS REQUIRED
FIZZ	
Alfred Gratien Brut	
Bolla Prosecco	
FRESH WHITES & PINKS	
Petit Chablis Pas Si Petit	
Lamberti Pinot Grigio Santepietre	
Canyon Road White Zinfandel	
SOFT & LUSCIOUS WHITES	
Montes Sauvignon Blanc	
Villa Maria Sauvignon Blanc	
Errazuriz Max Reserva Chardonnay	
SMOOTH & JUICY REDS	
Faustino VII Rioja	
Errazuriz Wild Ferment Pinot Noir	
McWilliams Cool Climate Shiraz	
BIG REDS	
Argento Selection Malbec	
Errazuriz Reserva Cabernet Sauvignon	

Please visit www.cutterswharf.co.uk to see our full wine list, available to order.



ORGANISERS CHECKLIST

1. Provisionally book Cutters Wharf for your Christmas Party.
2. Collect deposits and inform each party member that their place is confirmed. Deposits are non-refundable and non-transferable.
3. Pay deposit in full to Cutters Wharf within two weeks of your provisional booking.
4. Final numbers, remaining balances, dietary requirements and pre-orders must be received no later than **two weeks** prior to the date of your function.

DEPOSIT

Pay your deposit before 14th October 2017 to be entered into our prize draw.
WIN a £50 Cutters Restaurant voucher!

JUST REWARD

Complimentary Voucher to the Value of £30 for the party organiser.
Voucher Redeemable in January 2018. Applies to parties of 10 or over. T&C's apply.



CUTTERS WHARF

Lockview Road, Belfast

028 9080 5100 www.cutterswharf.co.uk