

CHRISTMAS JAZZ SUPPERS

Our regular Monday Jazz evenings will be running throughout December with a fantastic line up of well loved musicians and some new faces to accompany your festive dining. These evenings fill up quickly so book early to avoid disappointment.

NEW YEAR'S EVE PUTTING ON THE RITZ

Ladies and Gentlemen we would like to invite you to a **New Year's Eve Party** like no other: kicking off with Champagne cocktails followed by a decadent five course dinner. Flash your cash on our casino tables and dance until 1.00am with live music from JB Jazz and Blues Band.

Tickets are available now and cost £100 per person.

EXCLUSIVE CHRISTMAS HIRE

Our Mezzanine Circle Bar is one of the most exclusive locations for an elegant canapé party. Delight up to 50 guests with delicious canapés and fabulous cocktails and wines to match. The Daffodil in its entirety can cater from 100 – 140 guests. Our range of bespoke Christmas Party services will help take the stress out of the planning making you the star of the show.

Booking Information, Terms and Conditions.

All party sizes, booking dates, and menu choices are subject to availability. Bookings can only be secured with a £10 per person deposit and are to be made in one payment.

Provisional bookings will be held for 14 days after which they will lapse should the relevant confirmation deposit not be received.

Please note all deposits paid are non refundable and non transferable.

All deposits must be received by 1st December.

Full payment for festive parties must be received either prior to or on the day of the event unless credit arrangements have been previously agreed with our Events Manager.

All prices quoted are inclusive of 20% VAT. The restaurant reserves the right to alter this rate in accordance with government law.

A discretionary service charge of 10% will be added to your bill.

For further information or to discuss your specific requirements please contact our reservation team on 01242 700 055 or email eat@thedaffodil.com

GREAT IDEAS FOR CHRISTMAS GIFTS

Looking for the perfect present for that someone special?

Our gift vouchers can be used throughout the year for lunch or dinner and are beautifully presented ready to pop under the tree. They can be collected from the restaurant or posted to you. For further information please call our reservations team on 01242 700 055 or email eat@thedaffodil.com.



18-20 Suffolk Parade Cheltenham Gloucestershire GL50 2AE
Reservations & Enquiries 01242 700 055
F: 01242 700 088 E: eat@thedaffodil.com
www.thedaffodil.com

THE DAFFODIL
RESTAURANT | BAR | DELICATESSEN



where fine dining meets fun festive dining...

HOW TO BOOK

The festive season is upon us again and where better to celebrate than The Daffodil with its unique Art Deco surroundings and mouth watering cuisine.

Bookings can be made by simply calling our reservations team on 01242 700 055, or by completing and returning the Christmas booking request form overleaf.

To secure a booking a £10 per head deposit is required. Upon receipt of your booking form we will contact you to confirm your reservation, deposit and any special requirements you may have.

Christmas Menus

Available from 1st – 31st December (excluding Sunday's)

Our Head Chef Norbert Schon has designed a special **Christmas Party Menu** with all the trimmings you need to celebrate this festive season and can be found both overleaf and on our website.

Our A La Carte menu using locally sourced seasonal produce to create beautiful mouth watering dishes is available throughout December and can be viewed on our website from the 1st.

Party sizes up to 12 guests may order on the day. For parties 12-80 guests a pre-selection of menu choice is required 72 hours prior to the event. Party sizes of 80+ guests we can arrange exclusive hire.

The 'Dailies' lunches

available Midday – 2.30 to 3.00pm everyday (excluding Sunday's)

The carefully considered and modestly priced 'Dailies' menu is ideal for both corporate lunches and those wishing to celebrate with a lower budget.

If you would like to have all the trimmings of Christmas we can do this for a small cost just ask when booking.

CHRISTMAS PARTY MENU

Roasted Fennel and Celeriac Soup
toasted hazelnuts, homemade focaccia

Venison and Beetroot Carpaccio
rocket and parmesan salad

Twice Baked Double Gloucester Soufflé
chive and truffle oil dressing

Smoked Salmon and Haddock Terrine
parsley jelly, potato salad, light horseradish cream

ooOoo

Parcel of Roast Turkey Wrapped in Pancetta
orange and cranberry stuffing & traditional trimmings

Josper Grilled Chump of Lamb
carrot and coriander seed puree, fondant potato, port jus

Pan Roasted fillet of Sea Bass
three bean cassoulet and smoked paprika crème fraiche

Portobello Mushroom Wellington
port and stilton sauce

ooOoo

Orange Pannacotta
coffee bean ice cream, lang du chat

Dark Chocolate Pave
passion fruit jelly

Christmas Sticky Toffee Pudding
brandy anglaise

Selection of British Artisan Cheeses
onion marmalade, cracotti biscuits

Filter Coffee or Tea
with bite-size mince pies
crackers and novelty packs

£34.50 per person

including vat at 20%

CHRISTMAS BOOKING FORM

Guest /	<input type="text"/>	
Company name	<input type="text"/>	
Contact name	<input type="text"/>	
Daytime telephone	<input type="text"/>	
Address	<input type="text"/>	
	<input type="text"/>	
	<input type="text"/>	
	<input type="text"/>	
	<input type="text"/>	
Email	<input type="text"/>	
Date requested	<input type="text"/>	Lunch <input type="checkbox"/> Dinner <input type="checkbox"/>
Number in party	<input type="text"/>	Deposit (£10 per head)
Total amount	<input type="text"/>	
Cheque enclosed	<input type="checkbox"/>	Call me for Credit Card details <input type="checkbox"/>

MENU CHOICES

Starters

Roasted Fennel and Celeriac Soup	<input type="text"/>
Venison and Beetroot Carpaccio	<input type="text"/>
Twice Baked Double Gloucester Soufflé	<input type="text"/>
Smoked Salmon and Haddock Terrine	<input type="text"/>

Main

Roast Turkey Wrapped in Pancetta	<input type="text"/>
Josper Grilled Chump of Lamb	<input type="text"/>
Pan Roasted fillet of Sea Bass	<input type="text"/>
Portobello Mushroom Wellington	<input type="text"/>

Desert

Orange Pannacotta	<input type="text"/>
Dark Chocolate Pave	<input type="text"/>
Christmas Sticky Toffee Pudding	<input type="text"/>
Selection of British artisan cheeses	<input type="text"/>

Filter coffee or tea

Dietry requirements

Confirmation number

Y N

Total

<input type="text"/>
<input type="text"/>
<input type="text"/>
<input type="text"/>