

# Christmas Booking Details

## 3 Courses for an all inclusive price of £25.95

Panama Hatty's is a great place to celebrate your Christmas get together.

Over the past few years Hatty's has achieved a unique reputation for providing the ideal venue for friends and work colleagues to gather and enter into the festive spirit.

Reserve your table soon so that you may enjoy the warm and welcoming Christmas atmosphere that will be evident the moment you walk through the door.

To ensure that your visit to Panama Hatty's during this time is a memorable one, we have designed a special menu for larger groups, as the full range of choice found on our house menu cannot be offered for practical reasons.

A limited number of tables have been set aside for larger groups - so don't delay, make your provisional booking at once and then confirm your reservation by sending us your deposit payment within 7 days.

The party organisers should photocopy the menu enclosed and circulate it to the other members of the group.

Use this as a pre-order form indicating the number for each selection next to the menu item. **MENU IS ON NEXT PAGE.**

The completed pre-order form should then be returned to the restaurant with the balance of the payment **at least 14 days before the booking date.** After receipt of your preorder an administration fee of £10 for each request to make alterations to the food choices *may* be charged.

**'PHONE THE RESTAURANT BOOKING HOTLINE ON  
0161 832 8688 (Manchester) | 01829 260 068 (Spurstow)**

### BOOKING REQUEST FORM

Booking name:	Date:
Time:	No. of guests:
Contact name:	
Daytime telephone number:	
Address:	
Deposit enclosed £	(Deposit required is £10.00 per person, non-refundable and payable on all bookings)
Signed:	Dated:

**TERMS OF BOOKING** - Organisers should be aware of the following terms and conditions when making a party booking.

The menu is designed to meet the needs of larger groups and parties who wish to visit the restaurant over the Christmas period. Please note that the menu is not available on Saturday evenings.

#### WHAT YOU SHOULD DO NEXT...

Check with the restaurant manager that the date and time you require is available and make your provisional booking. To confirm your booking, a NON-REFUNDABLE DEPOSIT of £10.00 per head is required to be paid within 7 days of making the provisional booking. If we do not receive the deposit monies within this time, then the provisional booking will be deemed cancelled.

Upon receiving your deposit, you will be sent written confirmation of your booking together with a receipt. (Please do not post any cash as we are unable to accept any responsibility for this).

The balance of the payment should be paid in full at least 14 days before the date of your booking when the completed food pre-order booking form should also be returned.

Upon receiving the balance of the payment you will be issued with a further receipt, please bring both booking receipts with you when you dine.

Please note that the balance of the payment will only be refunded if written or faxed (01829 260067 - Spurstow or 0161 839 3671 - Manchester) notification of cancellation is received at least 48 hours before the booking time and date. **NB - Deposits are not refundable and are required for ALL bookings, even those not having the Christmas menu.**

# Christmas at Panama Hatty's

A very popular event - Book as soon as possible to avoid disappointment

3 Courses for an all inclusive price of £25.95

## Menu

Number of  
dishes req'd

### STARTERS

- HOT 'N' HEARTY - Hatty's wholesome and spicy chunky vegetable soup.
- SLOW ROASTED RIBS - Individually cut, fall off the bone, baby back ribs in tangy barbecue sauce.
- LOCK GARDEN GLORY - Slices of fresh pineapple, melon, kiwi, grapes, and strawberries. Served with tropical and raspberry fruit sauces.
- SALAMACCIO - Ribbons of smoked salmon draped over sliced melon with spiced virgin olive oil, chopped chives, lemon, black grapes and cracked black pepper.
- STILTON BAKE - Plump button mushrooms oven baked 'til golden brown in a white wine and cream sauce flavoured with Blue Stilton pieces and fresh herbs.
- RED SNORT CHILLI - A bowl of chilli beef topped with a cheese crust, cool soured cream & chopped green onions, served with taco chips.

### MAIN COURSES

- HATTY'S SEASONAL PLATE - Medallions of roasted turkey breast fillet crammed with a traditional stuffing served with a rich bourbon gravy and presented on a bed of spring onion mashed potato and dressed with bacon strips.
- HATTY'S VEGETARIAN SEASONAL PLATE - Homemade vegetarian cutlet served with a rich bourbon gravy and presented on a bed of spring onion mashed potato.
- POLLO AL FUNGHI - Char-branded chicken breast fillet sautéed in a creamy white wine, garlic and wild mushroom sauce.
- ZESTED PINK FISH - Baked prime salmon steak fillet topped with a mixed herb crust and drizzled with a light lemon and lime sauce.
- PERIGORD LAMB - A tender roasted lamb shank served in a rich gravy with caramelised shallots.

*All the above are served with a selection of seasonal vegetables and spicy roasted potatoes.*

### TO FINISH

- HATTY'S YULETIDE SCHMALTZ - Meringue pieces, blended with fresh whipped cream, strawberries, raspberries and fruit liquor.
- CHOCOLATE AND BERRY YULE CAKE - A rich chocolate mousse and sponge dessert, with white and dark chocolate sauces and a dressing of forest fruits in a raspberry coulis.
- INDIVIDUAL HOME MADE SHERRY TRIFLE - Hatty's own recipe Christmas classic made with sherry soaked fresh fruits, rich Madeira sponge and freshly whipped cream.