## Martha's VINEYARD

# CELEBRATIONS



## WELCOME TO Martha's VINEYARD

**Martha's** Vineyard is a fully licensed restaurant located within Brunswick Moviebowl cinema and entertainment complex.

**Martha's** Vineyard is sure to delight even the most discerning diner, with its top-notch array of fabulous food on offer. For the Christmas 2017 season we have created a fantastic festive feast where traditional classic dishes sit alongside contemporary favourites with a fabulous fun game of **10** provide absolutely FREE!

For our 2017 Christmas season we have introduced a new line up to our festive entertainment.

On selected nights we are starting our party nights with **Acoustic Artists** providing a gentle accompaniment for your meal playing traditional and contemporary tracks in a relaxing background.

This is followed then by our **resident DJ** who will be belting out floor filling classics creating a winter wonderland on the dance floor till late... Bring your dancing shoes!!!

Our **Martha's** Midweek special is back by popular demand on selected dates for the very special price of £19.95  $\bowtie$  ( $\varepsilon$ ) per person

Mark Sargent Restaurant Manager

#### BOOK YOUR CHRISTMAS PARTY NOW ON:

N.I. 028 71 371 999 R.O.I. 048 71 371 999 EMAIL: bookings@brunswickmoviebowl.com WEB: www.brunswickmoviebowl.com



### CHRISTMAS PARTY NIGHTS Dance the night away at

## Martha's

	LUNCH	DINNER	MIDWEEK SPECIAL	SANTA SUNDAY
Friday 24th November	£14.95	£19.95		
Saturday 25th November	£19.95	£19.95		
Sunday 26th November	Santa Sunday			
Friday 1st December	£14.95	£26.95		
Saturday 2nd December	£19.95	£26.95		
Sunday 3rd December	Santa Sunday			<b></b> •
Thursday 7th December	£14.95	£19.95		
Friday 8th December	£14.95	£26.95		
Saturday 9th December	£19.95	£26.95		
Sunday 10th December	Santa Sunday			<u> </u>
Monday 11th December	£14.95	£19.95		and the second
Tuesday 12th December	£14.95	£19.95		1000
Wednesday 13th December	£14.95	£19.95		
Thursday 14th December	£14.95	£19.95		
Friday 15th December	£19.95	£26.95	1	
Saturday 16th December	£19.95	£26.95	1	
Sunday 17th December	Santa Sunday			<b>_</b>
Monday 18th December	£14.95	£19.95		-
Tuesday 19th December	£14.95	£19.95		231
Wednesday 20th December	£14.95	£19.95		. 1
Thursday 21st December	£14.95	£19.95		
Friday 22nd December	£19.95	£26.95	v.	1
Saturday 23rd December	£19.95	£26.95	A comments	-

#### STARTER, MAIN COURSE, DESSERT & FREE 10PIO

#### **COCKTAILS**

J. A.L

CHRISTMAS COCKTAILS

+ Martha's +

-ENJOY-

ME	RRY BERRY GIN FIZZ	4.95
Gin	Raspberries, Lemon Juice,	
	ar & Prosecco	
NC	RTH STAR MARTINI	4.95
Abs	olut Vanilla, Passoa, Vanilla	
Syru	ıp, Passion Fruit & Prosecco	
ESI	PRESSO MARTINI	4.95
Vod	ka, Tia Maria & Espresso Coffee	
FR	OZEN STRAWBERRY DAIQUIRI	3.95
Run	n, Strawberry Liqueur,	
Gre	nadine & Strawberry Puree	
SEX	( ON THE SNOW	3.95
	ka, Peach Schnapps,	
Ora	nge & Cranberry Juice	
	LLEN ANGEL	3.95
	ibu, Peach Schnapps,	
	eapple Juice & Strtawberry Puree	
	RISTMAS COSMO	3.95
	ka, Triple Sec, Lime & Cranberry Juice	
	PLAND ICED TEA	3.95
	ka, Gin, Rum, Tequila,	
	le Sec, Lemon Juice & Coke	
	RRY XMAS FRUIT PUNCH	3.95
	wberry Liqueur, Cherry Brandy,	
	mbord & Cranberry Juice	
	ASSIC MOJITO	3.95
	n, Mint, Lime And Sugar	
	RY BERRY MOJITO	3.95
	n, Strawberry Liqueur, Mint,	
	e & Strawberry Puree	2.05
	IARETTO SOUR	3.95
	aretto, Lemon & Lime Juice <b>ERRY SOUR</b>	3.95
		3.95
Che	rry Brandy, Lemon & Lime Juice	

#### **SPARKLING**

NUA PROSECCO	16.95			
QUATER BOTTLE PROSECCO	5.25			
SHOTS				
CHOC POP	2.50			
Mint Liqueur & Baileys				
SANTA SHOT	2.50			
Strawberry Liqueur & Baileys				

### DINNER MENU £19.95/£26.95

#### **STARTERS**

#### HOME-MADE WINTER VEGETABLE SOUP

Freshly prepared vegetable soup served with a selection of homemade breads

#### SALT 'N' CHILLI CHICKEN

Strips of chicken coated in a blend of cayenne pepper, garlic & chilli spices served with naan bread, Asian salad and a sweet chilli mayonnaise

#### STUFFED BUTTON MUSHROOMS

Button mushrooms stuffed with garlic & cream cheese, coated in golden breadcrumbs served with a garlic & chive mayonnaise

#### CLASSIC PRAWN COCKTAIL

Delicious prawns served with home-made marie rose sauce, lettuce salad & micro leaves with a contemporary cocktail twist!

#### WARM CHICKEN SALAD

Crispy breaded chicken with baby gem lettuce, parmesan & smoked bacon finished with a creamy Caesar dressing

#### DESSERT A TRIO OF HOMEMADE FESTIVE DESSERTS

A selection of delicious homemade desserts freshly prepared daily by our pastry chef



TOO FULL FOR DESSERT? Have a Christmas Shooter instead! Choose from CHOC POP or SANTA SHOT

#### MAINS

#### **CHICKEN MELTER**

Marinated escalope of chicken coated in a golden sesame seed breadcrumb topped with hickory smoked bacon and a Mexican & mozzarella cheese melt finished with a stack of crispy tobacco onions and a sauce of your choice

#### ROAST STUFFED TURKEY & HONEY GLAZED HAM

Traditional roast breast of turkey & honey glazed ham served with a sage & shallot stuffing and a rich thyme and redcurrant gravy

#### CHICKEN SUPREME

Roast supreme of chicken served with a mushroom & bacon cream sauce topped with crispy tobacco onions finished with a basil pesto dressing

#### 10oz SIRLOIN STEAK

Grilled prime Irish sirloin steak resting on a bed of creamed mashed potato served with a creamy brandy & peppercorn sauce

#### **BAKED SALMON**

Oven baked fillet of salmon served on buttered mash with creamed leeks finished with a light cream sauce

#### **CAULIFLOWER & BROCCOLI BAKE**

Cauliflower & broccoli encased in puff pastry baked with a delicate white wine sauce topped with grated cheddar & blue stilton

#### **CHORIZO CHICKEN**

Sliced breast of chicken dusted in charcoal Cajun spices served on Spanish style potatoes topped with crispy tobacco onions finished with a rich chorizo cream sauce

All main courses are served with creamy buttered mash, herb roast potatoes & a selection of roasted seasonal veg.

#### E 19.95/£26.95 | PRICE INCLUDES COMPLIMENTARY GAME OF 1000

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## How to Book

## TELEPHONE NI. 028 7137 1999 ROI. 048 7137 1999

#### EMAIL

bookings@brunswickmoviebowl.com

#### ONLINE

www.brunswickmoviebowl.com

A £10 non-refundable, non-transferable deposit is required, per person to secure all bookings. \*Full payment is required within 14 days prior to the date of your booking.

We look forward to hearing from you and assisting you with your festive celebrations.

## **Gift Vouchers**

### Looking for the perfect gift for someone special this Christmas?

Brunswick Moviebowl gift vouchers allow you to give someone special a truly memorable experience at a time of their own choosing.

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CARD

Martha's Bauleward bananas 100000000

YOU CHOOSE THE **VALUE**, THEY CHOOSE WHERE TO **SPEND** IT





## BOOK YOUR TABLE TODAY 3 COURSE SUNDAY LUNCH

Ø 028 71 371999 <sup>©</sup> bookings@brunswickmoviebowl.com

# santa sunday Meet Santa

Every Sunday from November 26th from 12:00pm - 5:00pm



### 3 COURSE SANTA SUNDAY CARVERY LUNCH ADULT £12.95, CHILD £6.50

SUNDAY 26<sup>TH</sup> NOVEMBER SUNDAY 3<sup>RD</sup> DECEMBER SUNDAY 10<sup>TH</sup> DECEMBER SUNDAY 17<sup>TH</sup> DECEMBER

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Available for hire on these dates

## Brunswick MOVIEBOWL

Brunswick Lane, Pennyburn Ind Est, BT48 OLU Tel: 028 7137 1999 Fax: 028 7125 9072 Email: info@brunswickmoviebowl.com www.brunswickmoviebowl.com

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