

## Jeremy's Christmas shopping basket

### Wines

It's festive tradition to offer a Jeremy's Christmas "six-pack" of mixed reds, whites and a fizz and this year is no exception. We have put together some of our favourites. Our mixed case is available from Tuesday 2nd November. £60 per case.

### Puds

Vera's Christmas Puds available this year from £15. You can either pick one up from reception or any special orders can be made through Vera on T: 01444 458845.

### Gift Vouchers

Struggling for that ideal Christmas present? Choose a Jeremy's Christmas Gift Voucher in any denomination you wish. Available through reception or T: 01444 441102.

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## New Year opening times

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Jeremy's annual respite will mean that the restaurant will be closed from 2nd January (inc) to Saturday 15th January when we will reopen for lunch and dinner.

Café Elvira will close from December 25th to Tuesday 3rd January 2011 (inc).

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## Burns Night – Tuesday 25th January 2011

We kick off the new year in celebratory mood with a "wee taster fae Burns", with a traditional Burns Night supper. Being scottish is not a pre-requisite, all are welcome!

**4-course supper £40 per person to include a "wee dram"**  
**7.30 pm for 8.00 pm**

## Jeremy's introduction

**T**wenty-five years and counting! Jeremy's started at the King's Head in Cuckfield when we were at the vanguard of the new exciting modern British restaurant scene. Far greater chefs than I were still at the stove pushing eighty, so no plans for retirement yet after celebrating a significant birthday in magnificent style in 2-star Michelin splendour in the Dolomites.

I rejoice that in the intervening years, we Brits have broadened our culinary horizons and now demand proper food and wine with greater knowledge and sophistication. Our challenge at Jeremy's is to continue moving forward as dishes, which we were first to introduce to our Sussex patrons, have become commonplace in aspiring gastropubs all over the country. I admire the cutting edge of young chefs who have brought science, technology and vivid imagination to gastronomy, though we remain rooted in a more classical tradition with a few modern twists.

Happily we recognised the value of the internet in good time and have profited from developing the website and the growth of our email community has enabled us to keep clients up to speed with special events. Café Elvira has been a huge success and will spur us on at Jeremy's to deliver an even better dining experience.

There's plenty to savour in both sites this autumn and for the Christmas season.

Thanks to all of our staff, customers and friends who have shared in our story over the years and continue to be part of our ongoing culinary journey.

*Jeremy, Vera, Merlin and the team*

## Autumn wine dinner

**Thursday 11th November**  
**Catalonia**

A class double act when we are joined by winemaker Ana Espelt from one of the oldest family-owned vineyards in Catalonia and Joseph Puig, author, winemaker and owner of Vinedos de Ithaca vineyard in Priorat. Taste the elegant, fresh and celebrated wines from these two individual vineyards from this bountiful part of Spain and enjoy the company of these two knowledgeable and entertaining wine experts.

**£55 per person – 4-courses**

**7.30 pm for 8.00 pm**

*With our thanks to Moreno wines.*

## Join our club

And be the first to hear about special events, wine dinners and exciting seasonal offers.

Please visit our website  
[www.jeremysrestaurant.com](http://www.jeremysrestaurant.com)

## Autumn Tuesday suppers

Formerly known as Thursday suppers. We may have switched the day of the week but our trusted format remains pretty much the same; a focus on dishes with robust Autumn produce, from fresh south coast fish to feisty game from the local Estate.

**Tuesday 12th October** – South Coast fish

**Tuesday 19th October** – Vegetarian

**Tuesday 26th October** – Flavours of the Raj

**Tuesday 9th November** – Sussex

**Tuesday 16th November** – Comfort food

**Tuesday 23rd November** – Nordic

**Tuesday 30th November** – Game

**4-courses – £30 per person** *Table d'hote menu also available*

### Windfall menu

Moules Mariniere

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Game casserole, herb dumplings and spiced red cabbage

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Pear sorbet and hazelnut shortbread

**3-courses @ £15.50 per person**

*Available 5th October to 27th November 2010*

*Tuesday to Saturday lunchtimes*

*Wednesday & Thursday evenings*

### Degustation Menu

6-course tasting

Degustation menu

During the winter season, Degustation will be on the first Tuesday in every month.

**£35 per person** for menu alone.

**£55 per person** for menu including the chosen wines.

*Still available for parties by prior request*

## Café Elvira

is also a great venue for informal evening parties, suppers and special occasions. We also take pre-orders for take-away homemade produce such as tarts and pies, canapes and puddings.

**Book now for your Christmas party.**

### Pre-Christmas Menu

Available Wednesday 1st December to Thursday 23rd December (inc).

**3-courses £21 per person**

*(Please pre-order your menu at least 7 days in advance)*

### Danish Christmas Eve

Available from mid-day, last orders at 8 pm

**3-courses £22 per person**

**T: 01444 458845 E: info@cafe-elvira.co.uk W: www.cafe-elvira.co.uk**

## Celebrate the festive season

This year Jeremy's is offering a full programme of menus and events to make this Christmas special. Please also contact us should you wish to organise a private festive event, lunch or dinner for colleagues, friends or family.

### Pre Christmas menu

Including a welcome glass of mulled wine and canape, Christmas crackers, coffee and warm mince pies. Available for lunch and dinner from Wednesday 1st December to Thursday 23rd December, inclusive.

#### 2-courses

Lunch £26.00 per person

Dinner £28.00 per person

#### 3-courses

Lunch £32.50 per person

Dinner £35.00 per person

### Christmas party night

Jeremy's is offering a perfect solution for your company festive 'do' this year with a Christmas party night on **Thursday 9th December**.

Take the stress and strain out of organising your own festive event by joining us this year for a special Christmas party night with dance DJ, Christmas menu and all the trimmings.

It doesn't matter if there is just a few of you or you wish to bring the whole office along and take a table or more. With mulled wine on arrival, Christmas crackers and a festive 3-course menu, make this Christmas a special occasion.

**£50 per person including a half bottle of our house wine**  
**7.30 pm for 8.00 pm. Dancing 'til midnight.**

### Christmas Day

Including a welcome glass of champagne upon arrival and canapes of home cured salmon with creme fraiche, dill curred herring on rye and cheese straws.

**6-course lunch £95 per person**

### Boxing Day

The 3-course festive family lunch

**£45 per person with under 12's at £25 per child**

### New Year's Eve

A special 7-course supper with live music and midnight champagne.

**£90 per person**

To make your reservation please either telephone on 01444 441102

or e-mail us at [reservations@jeremysrestaurant.com](mailto:reservations@jeremysrestaurant.com)

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