

How to book your Meal

BOOKING PROCEDURE

1. Telephone and make provisional booking
2. Confirm booking within 10 days with booking form and for parties of 6 or more we require a £5 deposit per person.
3. New Years Eve bookings require 50% deposit in advance and the balance to be paid in full by December 1st.
4. Parties of 6 or more are asked to confirm numbers 7 days before party due date.
5. Deposits are non-refundable. Unconfirmed bookings will be assumed cancelled.
6. Boxing Day bookings require a £10 per person deposit in advance.
7. For parties of 10 or more - advance ordering will be required. This will enable us to provide you with a more efficient service.
8. Service Charge is not added to your bill. Gratuities at your discretion.

Please make cheques payable to THE ARUN VIEW

Most Major Credit Cards taken

Organisers Name

Company Name (if applicable)

Address

.....

.....

Postcode

Tel.No.

Email:

Date of Function

No. in Party Preferred Time

Deposit enclosed £.....

Forthcoming Events

Friday September 30th

Dinner dance with Phil Charles,
a great collection of rat pack music
2 courses £15.00 • 3 courses £20.00

Thursday October 6th

The Willy Austen Band and Curry Evening

Friday October 7th

Synphony 101, great sound's from the 80's

Friday October 21st

Dinner dance with Mel,
a popular cover collection to suit all
2 courses £15.00 • 3 courses £20.00

Friday November 18th

Dinner dance with the Corner Club duo,
a great collection of rat pack music

Wednesday December 7th

The Willy Austen Band • Christmas Party Night

★ ~~Thursday December 29th~~ ★

A tribute to the Beatles with Daytripper

Party Night's with Tony Jay

Saturday October 11th • Saturday October 29th

Saturday November 19th

Christmas Party Nights

Starting from Friday November 25th

Every weekend in December,
and selected midweek evenings

Please visit our website for food and wine promotions
throughout October and November

★ Now on Wednesday 28th December ★

We are open for:

BRUNCH - Monday - Saturday, 10am to 12 noon

LUNCHES - Monday - Saturday, 12 noon to 2.30pm

DINNERS - Monday - Saturday, 6.00pm to 9.30pm

SUNDAYS - 12noon to 9pm

Sunday Lunch & Dinner

Bookings are advisable
to avoid disappointment

We are always available to discuss
arrangements for
Receptions, Birthday Parties etc...

Please visit our Website

www.thearunview.co.uk

for up to date information on
events and special offers

4 STAR TOURIST BOARD ACCOMMODATION

plus... a variety of live entertainment
throughout

October, November, December and January

Be sure and book your table now!!

DON'T FORGET...

DON'T DRINK and DRIVE

order your TAXI WELL IN ADVANCE

please 'phone if you require any further information

We are open for Lunches on

NEW YEARS DAY

12noon to 3.00pm

The Arun View

Wharf Road • Littlehampton • West Sussex • BN17 5DD

Tel: 01903 722335

www.thearunview.co.uk

Christmas Party Lunch Menu

Served from Friday November 25th to Saturday December 31st
excluding Christmas Day and Boxing Day

3 courses £20 per person • 2 courses £16 per person

STARTERS

Roasted Butternut Squash & Thyme Soup
with cottage roll

Deep Fried Breaded Brie Wedges
served with a port, orange and redcurrant sauce

Tempura Battered Prawns
with a sweet chilli dip

Chicken Liver Paté
with an Autumn fruit chutney and toast

Prawn and Crayfish Cocktail
with marie rose sauce

MAIN COURSES

Traditional Roast Turkey Breast
with all the festive trimmings

Honey Glazed Salmon
on egg noodles and stir fried vegetables with an oriental sauce and prawn crackers

Tenderloin of Pork
served with tagliatelle tossed in a sundried tomato and red onion sauce,
with wilted spinach and glazed with gorgonzola

Chicken Breast
with lyonnaise potatoes, coated in a creamy white wine and mushroom sauce

Steak, Ale and Mushroom Pie
with shortcrust pastry

Vegetarian Indian Selection
mushroom rice, vegetable samosas, onion bhaji,
curried vegetables in a light creamy curry sauce

Tagliatelle
tossed in a sundried tomato and red onion sauce, with wilted spinach
and glazed with gorgonzola

DESSERTS

Traditional Christmas Pudding
with brandy butter

Spiced Winter Fruit Crumble
with custard or vanilla ice cream

Chocolate and Rum Truffle Torte
with whipped cream

Brandy Snap Basket
filled with pannacotta ice cream with forest berries

Orange and Grand Marnier Crème Brulee
with shortbread biscuits

TO FINISH

Coffee & Mints

Christmas Party Dinner Menu

Served from Friday November 25th to Saturday December 30th
excluding Christmas Day and Boxing Day

Sunday to Thursday – 2 courses £19.25 or 3 courses £23.95 per person

Friday & Saturday – 2 courses £20.95 or 3 courses £25.95 per person

STARTERS

Roasted Butternut Squash & Thyme Soup
with cottage roll

Deep Fried Breaded Brie Wedges
served with a port, orange and redcurrant sauce

Tempura Battered Prawns
with a sweet chilli dip

Chicken Liver Paté
with an Autumn fruit chutney and toast

Smoked Salmon and Crayfish Cocktail
with a sour cream and cucumber dressing

MAIN COURSES

Traditional Roast Turkey Breast
with all the festive trimmings

Honey Glazed Salmon
on egg noodles and stir fried vegetables with an oriental sauce and prawn crackers

Tenderloin of Pork
served with tagliatelle tossed in a sundried tomato and red onion sauce,
with wilted spinach and glazed with gorgonzola

Chicken Breast
with lyonnaise potatoes, coated in a creamy white wine and mushroom sauce

Braised Lamb Shank
served with a rosemary and redcurrant jus, on a bed of mash potato

Vegetarian Indian Selection
mushroom rice, vegetable samosas, onion bhaji,
curried vegetables in a light creamy curry sauce

6oz Fillet Steak
cooked medium, served with potato wedges, grilled tomato & mushroom
with a pepper cream and brandy sauce

Tagliatelle
tossed in a sundried tomato and red onion sauce, with wilted spinach
and glazed with gorgonzola

DESSERTS

Traditional Christmas Pudding with brandy butter

Spiced Winter Fruit Crumble with custard or vanilla ice cream

Chocolate and Rum Truffle Torte with whipped cream

Brandy Snap Basket filled with pannacotta ice cream with forest berries

Orange and Grand Marnier Crème Brulee with shortbread biscuits

TO FINISH

Coffee & Mints

Boxing Day Lunch

3 courses £30 per person • 2 courses £25 per person

STARTERS

Roasted Butternut Squash & Thyme Soup
with cottage roll

Deep Fried Breaded Brie Wedges
served with a port, orange and redcurrant sauce

Tempura Battered Prawns
with a sweet chilli dip

Chicken Liver Paté
with an Autumn fruit chutney and toast

Smoked Salmon and Crayfish Cocktail
with a sour cream and cucumber dressing

Deep Fried Crispy Whitebait
with a lemon and chive dip

MAIN COURSES

Traditional Roast Turkey Breast
with all the festive trimmings

Honey Glazed Salmon
on egg noodles and stir fried vegetables with an oriental sauce and prawn crackers

Roast Rump of Beef with Yorkshire Pudding

Tenderloin of Pork
served with tagliatelle tossed in a sundried tomato and red onion sauce,
with wilted spinach and glazed with gorgonzola

Chicken Breast
with lyonnaise potatoes, coated in a creamy white wine and mushroom sauce

Cold Platter
salmon, turkey and beef served with mixed salad and new potatoes

Braised Lamb Shank
served with a rosemary and redcurrant jus, on a bed of mash potato

Vegetarian Indian Selection
mushroom rice, vegetable samosas, onion bhaji,
curried vegetables in a light creamy curry sauce

6oz Fillet Steak
cooked medium, served with potato wedges, grilled tomato & mushroom
with a pepper cream and brandy sauce

Fillet of Cod
grilled in lemon butter or deep fried in crispy batter, chips and salad

Tagliatelle
tossed in a sundried tomato and red onion sauce, with wilted spinach
and glazed with gorgonzola

DESSERTS

Traditional Christmas Pudding with brandy butter

Spiced Winter Fruit Crumble with custard or vanilla ice cream

Chocolate and Rum Truffle Torte with whipped cream

Brandy Snap Basket filled with pannacotta ice cream with forest berries

Orange and Grand Marnier Crème Brulee with shortbread biscuits

TO FINISH

Coffee & Mints

New Years Eve Gala Dinner

Dancing until 3am with Tony Jay
a great way to welcome in the New Year!

Party Hats • Blow Trumpets • Poppers • Rocket Balloons

£60.00 per person

STARTERS

Deep Fried Smoked Applewood Cheese
with a scorched pear salad

Skewered Tandoori Chicken
with a tomato and cucumber salad, yoghurt and mint dressing

Wild Mushrooms in a Creamy Sauce
presented in a puff pastry parcel, garnished with asparagus and crispy bacon

Smoked Salmon, Avocado and Crab Timbale
with a dill and sour cream dressing

Mulligatawny Soup
with rustic bread

MAIN COURSES

Honey Glazed Duck Breast
with egg noodles, chinese greens, spring rolls and a plum sauce

Fillet Steak
glazed with gorgonzola cheese and pancetta served with a port and mushroom jus

Roast Saddle of Lamb
filled with apricot stuffing wrapped in prosciutto ham and served with roasting gravy

Poached Lemon Sole Fillets
with a salmon & spinach mousse, with a lobster sauce and
garnished with Mediterranean prawns

Caramelised Onion, Mushroom, Cranberry & Brie Wellington
with a Sanderson jus

DESSERTS

Selection of Sussex Cheeses
with grapes, biscuits and a glass of port

Crepes Suzette
with vanilla ice cream, caramel oranges,
coated in an orange and Grand Marnier sauce

Bread and Butter Pudding
glazed with orange marmalade, served with an Armagnac cream

Chocolate and Rum Truffle Torte
with raspberries and clotted cream

Fresh Fruit Pavlova

TO FINISH

Coffee & Belgian Chocolates