

Christmas Day Menu 2023



Starters

HONEY ROAST PARSNIP SOUP (v gf*)

Our Chef's homemade soup, served with a warm crusty roll and butter

SEAFOOD ASSIETTE (gf*)

Freshwater prawns tossed in lime infused crème fraiche, smoked and poached salmon on a bed of mixed leaves

WILD GARLIC MUSHROOMS (v gf*)

Assorted mushrooms sautéed in a garlic, white wine, fresh cream and brandy sauce served on a sourdough crumpet with a red onion and balsamic glaze

CHICKEN LIVER PÂTÉ (gf*)

Chef's own chicken liver pâté, served with rustic bread and a festive red onion and cranberry chutney

PASSIONFRUIT MELON MARTINI (ve gf)

Mixed melon pieces soaked in a passionfruit puree and prosecco blend topped with a passionfruit garnish

Main Courses

TRADITIONAL ROAST TURKEY (gf*)

Hand-carved roast turkey served with chestnut and red onion stuffing, sausage in streaky bacon blanket, Brussel sprouts, honey-roasted carrots, Yorkshire pudding, roast and mashed potatoes with a generous helping of our rich roast gravy

BEEF BOURGUIGNON (gf*)

A tender, juicy daube of beef simmered in a red wine gravy with, pearl onions, mushrooms and smoked bacon, served with double dipped chips, honey-roasted carrots and Brussel sprouts

SLOW ROASTED BOWLAND LAMB

Our butcher's finest shoulder of Lamb in a minted jus sat on a bed of creamy mashed potatoes and served with oven roasted carrot and swede and Brussel sprouts

FILLET OF SALMON (gf*)

A poached salmon fillet, served in a creamy thermidor sauce with steamed samphire and herb roasted hasselback potatoes

BEETROOT WELLINGTON (ve)

A delicious blend of butternut squash, chickpea, sweet potato, carrot, walnuts and beetroot encased in puff pastry served with pickled beetroot, herb roasted parmentier potatoes, celeriac puree and red wine sauce

LAKELAND RIBEYE STEAK (gf*) £6 supp

Prime ribeye steak cooked to your liking with a mushroom and port or creamy peppercorn sauce, thick cut chips, onion rings and grilled cherry tomatoes

Desserts

DECEDANT CHOCOLATE TART (ve* gf)

A luxurious chocolate pastry, topped with layers of toffee sauce and rich chocolate ganache finished with gold shavings, fresh cream and an Irish cream injection

FESTIVE BAKEWELL (v)

An all butter tart, filled with a generous layer of mincemeat and topped with a light almond flavour sponge, served with ice cream and an amaretto injection

ICE CREAM (ve* gf*)

A selection of locally sourced chocolate, strawberry and vanilla ice cream, with a crisp wafer

CHRISTMAS PUDDING (v)

Traditional Christmas Pudding served with piping hot brandy sauce

CHEESE & BISCUITS £4 supp (v)

A festive cheese selection, served with crisp biscuits and a fruit chutney

ADULT THREE-COURSES - £69.50

CHILDREN UNDER 12 - £33.50 - CHILDREN UNDER 5 - £29.50

SANTA'S GROTTO WILL BE OPEN FOR DRINKS BEFORE AND AFTER YOUR MEAL
With a special appearance from Santa himself, his magical singing elves, plus our table side magician to mystify you during your visit

Some dishes will contain known allergens, please specify any dietary requirements when pre-ordering. Changes can be made upon request. £10 deposit required to secure your booking.

Balance must be settled and completed pre-order should be handed in four weeks before booking. Food served 11:30am - 4pm. £10 discount per adult for reservations made before 12:30pm.



Children's Christmas Day Menu

Starters

HONEY ROAST PARSNIP SOUP (v gf*)

Our Chef's homemade soup, served with a warm crusty roll and butter

MACARONI CHEESE POT

Macaroni pasta spirals stirred through a cheese sauce, served with garlic and rosemary focaccia

CHICKEN LIVER PÂTÉ (gf*)

Chef's own chicken liver pâté, served with rustic bread and a festive red onion and cranberry chutney

PASSIONFRUIT MELON (ve gf)

Mixed melon pieces soaked in a passionfruit puree and lemonade blend

Main Courses

TRADITIONAL ROAST TURKEY (gf*)

Hand-carved roast turkey served with stuffing, potatoes, vegetables, Yorkshire pudding, roast and rich roast gravy

SAUSAGE AND MASH

Served with a Yorkshire pudding, garden peas and rich roast gravy

CHICKEN GOUJONS

100% chicken breast in a natural breadcrumb, served with chips and garden peas

SPAGHETTI BOLOGNAISE

Our chef's own recipe prepared and served the traditional way, served with garlic and rosemary focaccia

CHEESEBURGER

A 100% beef burger, topped with melted cheese in a brioche bun served with chips

Desserts

DECEDANT CHOCOLATE TART (ve* gf)

A chocolate pastry, topped with layers of toffee sauce and rich chocolate ganache finished with gold shavings, served with fresh cream

ICE CREAM (ve* gf*)

A selection of locally sourced chocolate, strawberry and vanilla ice cream, with a crisp wafer

CHRISTMAS PUDDING (v)

Traditional Christmas Pudding served with piping hot brandy sauce

CHILDREN UNDER 12 - £33.50

CHILDREN UNDER 5 - £29.50

SANTA'S GROTTO WILL BE OPEN FOR DRINKS BEFORE AND AFTER YOUR MEAL

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INTERNAL USE ONLY - BOOKING REF. NO.

The Venue Christmas Booking Form

REF -

NAME:.....

COMPANY / ORGANISATION:.....

ADDRESS:.....

.....

.....

POSTCODE:..... TEL:.....

MOBILE:.....

E-MAIL:.....

DATE OF BOOKING:..... TIME AGREED:.....

NO OF ADULTS..... NO OF CHILDREN.....

WHEELCHAIR/HIGHCHAIR/PRAM SPACE REQUIRED:.....

PRICE PER ADULT:..... PRICE PER CHILD:.....

DEPOSIT ENCLOSED:.....

SIGNED:.....

Please complete and return this form with your deposit as soon as possible to

BOOKING TERMS AND CONDITIONS

- £10 per person deposit is required for Christmas Party Nights, Christmas Day and New Year's Eve bookings.
- Deposits are required within 7 days of booking
- Balance of payment, final numbers and menu choices are required 4 weeks prior to the date of event
- All reservations on Christmas Party Nights will be made for 7pm unless agreed otherwise
- Christmas Party Night bookings will be served the Christmas Party Menu at £27.50 plus an additional charge of £12.50 for the live entertainment and DJ
- All deposits are non-refundable
- No refunds will be given for a drop in numbers or non-attendance on the day