



The Venue Christmas Fayre Menu



STARTERS

Winter Roast Vegetable Soup v

Our chef's homemade soup, served with croutons and a warm rustic roll

Ham Hock & Pea Terrine gf*

British slow-cooked ham hock with peas, mustard and honey, served with warm rustic bread and piccalilli

Garlic Mushroom Pot v

Assorted pan-fried mushrooms, garlic, white wine, fresh cream and brandy topped with a melted four-cheese crust and served with garlic and rosemary focaccia

Smoked Haddock & Cheddar Cheese Fishcake

Smoked Haddock flakes and light potato bound together with a melt in the middle Applewood cheddar cheese, encased in a crispy breaded fishcake sat on a bed of mixed salad leaves

Cauliflower Bites ve

A basket of crisp, spicy cauliflower bites served with sweet chilli and garlic mayonnaise dipping sauces

Hoi Sin Duck Noodle Salad

An Asian inspired noodle salad, topped with warm shredded Hoi Sin Duck, topped with spring onions

MAIN COURSES

Roast Turkey with the Trimmings gf*

Hand-carved Traditional roast Turkey served with chestnut and red onion stuffing, oven roasted carrots, Brussel sprouts, roast and mashed potatoes, Yorkshire pudding, Cumberland wrapped in streaky bacon blanket and our famous roast gravy

Beef Bordelaise

A slow roasted dorbe of beef in a red wine reduction with garlic, parsley and shallots, served with thick cut chips and a selection of seasonal vegetables

Christmas Burger

Our butcher's 100% beef burger, topped with softened brie, best back bacon and cranberry compote served in a brioche bun with a pig in blanket and our thick cut chips.

Vegan alternative available

Seafood Coquilles gf*

A selection of succulent salmon chunks, smoked haddock, prawns, in a light mornay sauce, topped with creamy mashed potato, sprinkled with cheddar cheese, served with a selection of vegetables

Festive Pie

Our delicious homemade pie filled with chunks of turkey breast, gammon ham, field mushrooms, sage and onion bound in a white wine and cream sauce oven baked in shortcrust pastry and served with seasonal vegetables and herb roasted potatoes

Belly Pork Stack

Mouth-watering belly pork slow roasted in a cider and honey jus, piled high on a bed of sage and onion mashed potato with a thick slice of Bury black pudding and a side of festive vegetables

8oz Sirloin Steak gf* £4 Supplement

Our butcher's finest 8oz sirloin steak, cooked to your liking smothered in our luscious peppercorn sauce, with grilled tomato, garden peas, and our thick cut chips

Butternut, Brie & Beetroot Tart v gf*

A hand crafted pastry tart filled with butternut squash, beetroot chutney, Brie and Vintage Cheddar cheese and truffle infused olive oil served with herb roasted potatoes and seasonal vegetables

DESSERTS

Perfectly Baked Apple Tart ve

Served with vegan ice cream

Scrumptious Chocolate Torte v

With a Tia Maria injection

Lemon Brûlée Cheesecake v

Served with fresh cream

Luxury Christmas Pudding v

Smothered in traditional brandy sauce

Ice Cream Assortment ve* gf*

Refreshing quality ice cream served with a crisp wafer

Cheese & Biscuits v £2 Supplement

Served with festive chutney

SAMPLE

Some dishes may be changed due to supply issues during the Covid-19 pandemic

* Can be altered to suit dietary requirements which MUST be specified when ordering