

Christmas Fayre 2019

2 Courses £20.50 3 Courses £26.50

Starters

Homemade Soup of the Day
With homemade bread

Goosnargh Confit Duck Salad
Radish, orange segments, garden leaves and hoi sin sauce

A Plate of Scottish Smoked Salmon
Tempura squid rings and lemon mayonnaise

Main Courses

All served with a selection of winter vegetables and potatoes

Locally sourced Roasted Turkey Breast
With all the trimmings

Simply Grilled Sea Bass Fillet
Topped with a herb crust, buttered leeks, chive and white wine sauce

Roasted Bacon Chop
Braised cabbage, creamy mash potato and cider gravy

Grilled Goats Cheese and Mediterranean Vegetable Tart
Rocket pesto and puff pastry

Desserts

Homemade Christmas Pudding
Brandy sauce

Individual Syrup Steamed Pudding
West Bradford Custard

Handmade Dark Chocolate Torte
Blackcurrant compote, vanilla ice cream and marshmallows

Coffee and Mince Pies

Christmas Day 2018 £85 /£40 (under 10's)
12-2pm

Goats cheese and tomato tart, sausage rolls and duck and spring onion tart

Starters

Seafood Tapas

Lemon, sweet chilli and Marie rose sauce

Smooth Chicken Liver Pate

Fruit Chutney and toasted brioche

Trio of Melon with mango sorbet

Or

Homemade Tomato soup

Main Courses

Locally sourced Turkey Breast

With all the trimmings

Whole Roasted Fillet of Pendle Beef

Melted onion, creamy mash potato and pepper sauce

Simply Grilled Lemon Sole Fillet

Parsley, baby caper, lemon, brown butter sauce

Individual Christmas Pudding

With brandy sauce

Apple and Almond Bake

West Bradford Custard

Chocolate Mousse

Salted caramel ice cream, honey comb, chocolate soil, lemon curd and blackcurrants

Coffee and Mince Pies

Deposits

£10 deposit per person to secure your booking
Remaining balance and pre order due on 1st December

Boxing Day 2019
3 course £38 2 course £31

Starters

Homemade soup of the day

Warm Goosnargh Duck Salad
Cucumber, spring onion and crisp parsnips

Trio of Melon Cocktail
Berry compote and fruit sorbet

Black Sticks Blue Cheese Tart
Puff pastry, melted onion, walnut and baby leaf salad

Salmon and Cod Fishcake
Rocket salad and homemade sweet chilli sauce

Main courses

Roasted Local Rib eye Beef
With Yorkshire pudding and pan roasted gravy

Roasted Local Turkey Breast
With all the trimmings

Slow Cooked Pork Belly
Apple Puree, creamy mash potato and cider sauce

Simply Grilled Plaice Fillet
Baby caper, parsley and lemon butter sauce

40 Day Dry Aged Rump Steak
French fried, onion rings and peppercorn sauce

Pan Roasted Brill Fillet
Pea puree, saffron potatoes, chive and white wine sauce

Bramley Apple and Plum Crumble
West Bradford Custard

Trio of Chocolate
Mousse, tart, marquise, vanilla ice cream and lemon curd

Sticky Toffee Pudding
Butterscotch sauce and vanilla ice cream

Upside down Passion Fruit Cheesecake
Honey comb, brownies, berry compote and a crunchy topping

Christmas Pudding
Brandy sauce

Cheese and Biscuits
Celery, chutney and fruit cake

Selection of Ice Cream

New Years Day 2019
3 course £36 2 course £30

Starters

Homemade soup of the day

Warm Goosnargh Duck Salad
Cucumber, spring onion and crisp parsnips

Trio of Melon Cocktail
Berry compote and fruit sorbet

Black Sticks Blue Cheese Tart
Puff pastry, melted onion, walnut and baby leaf salad

Salmon and Cod Fishcake
Rocket salad and homemade sweet chilli sauce

Main courses

Roasted Local Rib eye Beef
With Yorkshire pudding and pan roasted gravy

Roasted Local Turkey Breast
With all the trimmings

Slow Cooked Pork Belly
Apple Puree, creamy mash potato and cider sauce

Simply Grilled Plaice Fillet
Baby caper, parsley and lemon butter sauce

40 Day Dry Aged Rump Steak
French fried, onion rings and peppercorn sauce

Pan Roasted Brill Fillet
Pea puree, saffron potatoes, chive and white wine sauce

Bramley Apple and Plum Crumble
West Bradford Custard

Trio of Chocolate
Mousse, tart, marquise, vanilla ice cream and lemon curd

Sticky Toffee Pudding
Butterscotch sauce and vanilla ice cream

Upside down Passion Fruit Cheesecake
Honey comb, brownies, berry compote and a crunchy topping

Christmas Pudding
Brandy sauce

Cheese and Biscuits
Celery, chutney and fruit cake

Selection of Ice Cream

Serving Times

Christmas Fayre

Serving from Wednesday 4th December to Tuesday the 24th December

Wednesday to Friday 12noon – 2pm and 6pm to 9pm

Saturday 12noon – 2pm and 6.30pm to 9pm

Sunday – 12-5pm (Christmas Sunday lunch menu)

Closed Mondays and Tuesdays (except 23rd and 24th December)

Christmas Eve

Serving Christmas fayre, ala carte and specials 12noon-2pm and 6pm-9pm

Christmas Day

Serving from 12noon to 2.30pm

All Christmas day bookings will be required to pay full outstanding balance by 1st December
£80/£35 for children under 10

Boxing Day

12noon to 4pm

3 course menu £38

2 course menu £31

Friday 27th December serving lunch 12noon-3pm (bar open 12-8pm)

Saturday 28th December lunch 12noon-2pm and dinner 6pm-9pm

Sunday 29th December serving Sunday Lunch 12noon-5pm

Monday 30th December serving lunch 12noon-3pm

Serving a set lunch menu 2 course £15 and 3 course £19 on 27th 28th and 30th December

New Year's Eve

Serving Lunch Menu 12noon to 2pm

Dinner between 5:30 and 6:30pm or 7:30 and 8:30pm

New Years Day

Serving a set 3 course menu 12noon to 4pm

3 course menu £38

2 course menu £31

Tables of 8 people or over dining on the Christmas fayre menu require a £10 deposit per person.

Tables of 6 people or over on Boxing Day require a £10 deposit per person. All deposits are refundable before 1st December. If bookings are cancelled on or after the 1st December deposits cannot be refunded. If you have any allergies or dietary requirements please mention to a member of staff when booking the table. Menus can be subject to change. The menu on New Year's Day will be very similar to that on Boxing Day.

Why not enjoy some time away this Christmas in one of our luxurious rooms.

From Wednesday 4th December to Sunday the 23rd December we are offering...

Christmas Fayre Dinner bed and breakfast + a complementary bottle of prosecco
£150 for standard rooms
£195 for deluxe rooms

For guests staying with us on Christmas Eve there will be an in room continental breakfast served on Christmas day. No housekeeping service will be available on Christmas day.

Struggling to find gift? We sell £10, £20, £50 and £90 vouchers which make the perfect present!