**Join us this Festive Season for your Christmas Parties, Christmas Day and Boxing Day.**

**Gather your family, friends and colleagues for a Festive Party/Meal with an exclusivity option available:
Lunch- £21.50
Dinner - £26.50
Sunday Lunch - £23.50

Christmas Day :
Adults - £75.00
Children under 12 - £40.00

Boxing Day :
Adults - £27.50
Children under 12 - £16.95**

**![C:\Users\Leisha\AppData\Local\Microsoft\Windows\INetCache\IE\K5XFQDD1\merry-christmas-hd-images[1].jpg]()See Menus below.**

 **![C:\Users\Leisha\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\NNXVOMHA\MC900439778[1].png]()December Party Menu**

**Lunch - £21.50**

**Dinner - £26.50**

**Sunday Lunch £23.50**

**Roast Parsnip and Apple Soup with Crisp Croutons**

**\*\*\***

**Smoked Salmon and Prawn Roulade with a Parsley and Chive Mayonnaise**

**\*\*\***

**Feta Cheese Salad with Pear and Beetroot with a Walnut Dressing**

**\*\*\***

**Melon Ball and Berry Cocktail with a Clementine Sorbet**

**\*\*\***

**Chicken Liver and Garlic Pate with Homemade Chutney and Crunchy Salad**

**\*\*\*\*\*\*\*\*\*\*\*\*\*\***

**Roast Fylde Turkey with Traditional Accompaniments and Seasonal Vegetables**

**\*\*\***

**Stuffed Peppers with Spiced Cous Cous topped with Melted Goats Cheese and Pesto**

**\*\*\***

**Roast Beef with Yorkshire Pudding and Red Wine Gravy finished with Fresh Rosemary**

**\*\*\***

**Lamb Shoulder with Honey Roast Parsnips, Carrots and Redcurrant Jus**

**\*\*\***

**Pan Fried Salmon with Fennel and Shrimp Sauce**

**\*\*\*\*\*\*\*\*\*\*\*\*\***

**Christmas Pudding with Brandy Sauce**

**\*\*\***

**Lemon and Ginger Cheesecake with Creme Fraise**

**\*\*\***

**Blackberry Bakewell Tart with Warm custard**

**\*\*\***

**Dark Chocolate and Cointreau Mousse served with a Homemade Biscuit**

**\*\*\***

**A Selection of Wallings Ice Creams**

**\*\*\***

**Tea/Coffee & Mince Pies**

**![C:\Users\Leisha\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\NNXVOMHA\MC900439778[1].png]() Christmas Day Menu**

 **Adults -£75.00 Children (under 12) -£40.00**

**Complimentary Glass of Kir Royale & Canapés on arrival**

**\*\*\*\*\*\*\*\*\*\*\*\***

**Broccoli and Stilton Soup finished with Cream**

**\*\*\***

**Melon Ball and Berry Cocktail with Clementine Sorbet**

**\*\*\***

**Goats Cheese, Red Onion Marmalade and Pesto Bruschetta on Mixed Rocket and Cherry Tomatoes**

**\*\*\***

**King Prawns with Lemon Grass and Chilli cooked in a Garlic Butter with Toasted Ciabatta**

**\*\*\***

**Field Mushroom filled with Black Pudding and Chorizo with Peppercorn Sauce**

**\*\*\***

**\*\*\*\*\*\*\*\*\*\*\*\*\*\***

**Roast Fylde Turkey with Traditional Accompaniments and Seasonal Vegetables**

**\*\*\***

**Roast Sirloin of Beef with Yorkshire Pudding finished with Rosemary Gravy**

**\*\*\***

**Rack of Lamb with Honey Roasted Parsnips and Carrots and Redcurrants**

**\*\*\***

**Gently Fried Sea Bream on Wilted Spinach with Prawn Sauce and Creamed Potatoes**

**\*\*\***

**Brie and Onion Bake with Crisp Salad, Fried New Potatoes and Peppers**

**\*\*\*\*\*\*\*\*\*\*\*\*\***

**Desserts![C:\Users\Leisha\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\NNXVOMHA\MC900439778[1].png]()**

**Traditional Christmas Pudding with Brandy Sauce**

**\*\*\***

**Seasonally Spiced Apple Strudel with Warm Custard**

**\*\*\***

**Lemon and Ginger Cheesecake with Raspberry Compote**

**\*\*\***

**Vanilla Crème Brule with Shortbread and Seasonal Berries**

**\*\*\***

**A Selection of Wallings Ice Creams**

**\*\*\*\*\*\*\*\*\*\*\*\*\*\***

**Selection of Cheese and Biscuits**

**\*\*\*\*\*\*\*\*\*\*\*\*\*\*\***

**Tea/Coffee & Mince Pies**

 **\*\*\***

**![C:\Users\Leisha\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\NNXVOMHA\MC900439778[1].png]() Boxing Day Menu**

 **Adults -£27.50 Children (under 12) -£16.95**

**Goats Cheese and Leek Souflee on Marinated Plum Tomatoes**

**\*\*\***

**Cauliflower Cheese Soup finished with Fresh Croutons**

**\*\*\***

**Melon Ball and Berry Cocktail with Clementine Sorbet**

**\*\*\***

**Classic Chicken Cesar Salad with Anchovies and Croutons and a Creamy Cesar Dressing**

**\*\*\***

**King Prawn, Lemon Grass and Chilli Cooked in a Garlic Butter with Toasted Ciabatta**

**\*\*\*\*\*\*\*\*\*\*\*\*\*\***

**Roast Beef with Yorkshire Pudding and Red Wine Gravy finished with Rosemary**

**\*\*\***

**Brown Sugar and Honey Glazed Ham with Seasonal Vegetables and Cheese Sauce**

**\*\*\***

**Stuffed Aubergine with Spicy Rice and Melted Goats Cheese finished under the grill**

**\*\*\***

**Lamb Shoulder with Honey Roast Parsnips and Carrots and Redcurrants**

**\*\*\***

**Red Snapper with a panache of Vegetables and Pesto Dressing**

**\*\*\*\*\*\*\*\*\*\*\*\*\***

**Desserts![C:\Users\Leisha\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\NNXVOMHA\MC900439778[1].png]()**

**Springfield Coffee Renoir with Coffee Icing and Toasted Almonds**

**\*\*\***

**Apple and Rhubarb Crumble Served with Custard**

**\*\*\***

**Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream**

**\*\*\***

**Vanilla Panacotta with Poached Pear in Red Wine**

**\*\*\***

**A Selection of Wallings Ice Creams**

**\*\*\***

**Selection of Cheese and Biscuits**

**\*\*\***

**Tea/Coffee & Mince Pies**

**\*\*\***