**December Party Menu**

**Lunch - Adults £21.50 Children £13.95**

**Dinner – Adults £26.50 Children £16.95**

**Sunday Lunch – Adults £23.50 Children £14.95**

**Cream of Parsnip Soup with Crisp Croutons**

**\*\*\***

**Chicken Liver & Brandy Pate with Red Onion Chutney & Melba Toast**

**\*\*\***

**Honey Dew Melon Balls with Seasonal Winter Berries & Refreshing Sorbet**

**\*\*\***

**Classic Prawn Cocktail with Marie Rose Sauce & Buttered Brown Bread**

**\*\*\***

**Twice Baked Goats Cheese Soufflé with Marinated Plum Tomatoes**

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

**Traditional Roast Fylde Turkey with Stuffing, Chipolata & Roast Potatoes**

**\*\*\***

**Slow Roasted Garlic & Rosemary Lamb Shoulder with Glazed Red Cabbage**

**\*\*\***

**Roast Beef, Glazed with Mustard with Yorkshire Pudding & Red Wine Gravy**

**\*\*\***

**Pan Fried Salmon on a Bed of Buttered Leeks & Beansprouts with a Chive Sauce**

**\*\*\***

**Wild Mushroom & Shallot Risotto with Parmesan Crisps**

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

**Christmas Pudding with Brandy Sauce**

**\*\*\***

**Eton Mess, Crushed Meringue bound together with Strawberries & Cream**

**\*\*\***

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

**\*\*\***

**Caramelised Lemon Tart with Raspberry Coulis**

**\*\*\***

**A Selection of Wallings Ice Creams**

**\*\*\***

**Tea/Coffee & Mini Mince Pies**

**\*\*\***

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**CHRISTMAS DAY **

**A lavish lunch in beautiful Georgian surroundings**

**Adults £75.00 Children Under 12 £40.00**

**Roast Tomato & Red Pepper Soup topped with Chopped Basil & Croutons**

**\*\*\***

**Strawberry & Melon Balls soaked in Champagne served with a refreshing Sorbet**

**\*\*\*  
Chicken Liver & Brandy Pate with a Red Onion Chutney & Melba Toast**

**\*\*\***

**Tiger Prawns cooked in a Garlic and Lime Butter with Toasted Ciabatta**

**\*\*\***

**Twice Baked Goats Cheese Soufflé served on Marinated Plum Tomatoes with Pesto Dressing**

**\*\*\*\*\*\*\*\*\*  
Roast Fylde Turkey with all the Traditional accompaniments**

**\*\*\***

**Roast Sirloin of Angus Beef studded with Rosemary & Thyme and a Yorkshire Pudding  
\*\*\*  
Pan Fried Seabass Fillet on a Parsley Mashed Potato with Dill Sauce  
\*\*\*  
Slow Roasted Lamb Shank in a Delicate Blend of Spices with a Sweet Potato Puree**

**\*\*\*  
Homemade Nut Roast with Yorkshire Pudding, Seasonal Vegetables & Gravy**

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

**Christmas Pudding with Brandy Sauce**

**\*\*\***

**Lemon Cheesecake with a Ginger Biscuit Base with Fruit Coulis**

**\*\*\***

**Choux Swan filled with Cream & Fresh Fruit on a Dark Chocolate Lake**

**\*\*\***

**Apple Crumble topped with a Crunchy Topping with Warm Custard**

**\*\*\***

**Selection of Wallings Ice Creams**

**\*\*\*\*\*\*\*\*\*\*  
Cheese & Biscuits  
\*\*\*\*\*\*\*\*\*\*  
Coffee & Mini Mince Pies  
\*\*\*\*\*\*\*\*\*\***

C:\Users\Leisha\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\6MY9R5U3\MC900439967[1].wmf **Boxing Day & New Years Day Lunch**

**Adults £ 27.50 Children £16.95**

**Lightly Spiced Parsnip Soup topped with Croutons**

**\*\*\***

**Cranberry & Brie Tartlet with Crisp Salad Garnish**

**\*\*\***

**Strawberries & Melon soaked in Champagne served with a Refreshing Sorbet**

**\*\*\***

**Tiger Prawns cooked in a Garlic & Lime Butter with Toasted Ciabatta**

**\*\*\***

**BlackPudding, Apple & Mustard Filo Parcels served with a Courgette Red Onion Chutney**

**\*\*\***

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

**\*\*\***

**Glazed Ham served with Seasonal Vegetables & Cheese Sauce**

**\*\*\***

**Flash Fried Sea Bream on a Bed of Crushed New Potatoes with a Cream Sauce**

**\*\*\***

**Roast Sirloin of Angus Beef studded with Rosemary & Thyme and a Yorkshire Pudding**

**\*\*\***

**Slow Roasted Lamb Shank in a Delicate Blend of Spices with a Sweet Potato Puree**

**\*\*\***

**Tagliatelli with Spinach, Red Onion, Feta Cheese in a Tomato Sauce**

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

**Christmas Pudding with Brandy Sauce**

**\*\*\***

**Lemon Cheesecake with a Ginger Biscuit Base with Fruit Coulis**

**\*\*\***

**Choux Swan filled with Cream & Fresh Fruit on a Dark Chocolate Lake**

**\*\*\***

**Apple Crumble topped with a Crunchy Topping with Warm Custard**

**\*\*\***

**Selection of Wallings Ice Creams**

**\*\*\***

**Cheese & Biscuits (Supplement £3.95 per person)**

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

**Tea/ Coffee & Mince Pies**



**December Calendar**

Open Every Day for Lunch & Evening Dinner

Except Sundays – Lunch Only

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

**Parties welcome – Private Room available**

Buffets from £13.95 (over 30 people)

Lunch £21.50

Dinner £26.50

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

Christmas Eve Dinner - £26.50

Christmas Day Lunch - £75.00

Boxing Day Lunch - £27.50

New Years Day Lunch - £27.50

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