

New Year's Eve

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A Fabulous night of food, drink and entertainment!

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To book call (telephone number)
or
email (email address)

Visit (website) for more information &
accommodation tariffs

*Insert
logo here*

Christmas 2010

Christmas Party Menu

Roast Parsnip and Chestnut Soup
Pressed Terrine of Ham Hock and Parsley, Melba Toast,
Homemade Chutney
Sautéed Garlic Button Mushrooms, Truffle Cream

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Roast Goosnargh Turkey with Traditional Trimmings,
Seasonal Vegetables, Gravy
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Goats Cheese Tartlet with Roast Root Vegetables

Homemade Christmas Pudding with Rum Sauce
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MORE TEXT ON FULL RESOURCE
Selection of Local Cheeses with Celery, Grapes and Biscuits

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**For Prices and to Book your Christmas Party now by
calling (your telephone number)
or email (your email address)**

Boxing Day Menu

£(download our recipe cost calculator to achieve your selling prices)

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Baked Goats Cheese in Filo with Sundried Tomatoes, Toasted Pine
Nuts and a Olive Dressing

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Classic Coq Au Vin
Roast Rib of Beef with Creamed Horseradish
Roast Loin of Pork, Crispy Crackling and Apple Sauce
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Sunblushed Tomato and Basil Risotto
All served with a selection of seasonal vegetables

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Homemade Sticky Toffee with Custard, Cream or Ice Cream
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Selection of Local Cheeses with Celery, Grapes and Biscuits

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Freshly Ground Coffee with Homemade Shortbread

Christmas Day Lunch Menu

£ (download our recipe cost calculator to achieve your selling prices)

Roast Butternut Squash Soup with Chive Crème Fraîche

Prawns with Marie Rose Sauce and Mixed Leaves

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Smoked Salmon, Capers and Gherkins with Wholemeal Bread

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Tarragon Cream

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Roast Goosnargh Turkey with Traditional Trimmings,

Seasonal Vegetables, Gravy

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Honey Roasted Gammon, Poach Apricots and Mustard Sauce

Grilled Artichokes and Spring Onion Linguini with

Parmesan Shavings

Vanilla Crème Brûlée

Chocolate Fondant Pudding, Vanilla Ice cream or Custard

Homemade Christmas Pudding with Rum Sauce

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Freshly Ground Coffee and Mince Pies

Christmas Eve Menu

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Salad of Smoked Chicken with a Mango and Pine Nut Dressing

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Herb Roasted Chicken, Fondant Potato, Fine Beans and

Baby Carrots

Braised Shin of Beef with Creamed Potatoes and Root Vegetables

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Wild Mushroom and Asparagus Risotto

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Classic Tiramisu

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Freshly Ground Coffee with Homemade Shortbread