

Ring 01257 252364 for reservations and enquiries

Any December reservation is not confirmed until a deposit of £10 per person is received for Festive Menu or £50 per person for Christmas Day & New Year's Eve
All deposits are non-refundable

Please note **we cannot accept personal cheques** however payments can be made with a credit or debit card, cash or business cheques.

Pre-orders will be required for parties of **20** or more choosing from the **Festive menus**.

Pre-orders will be required for parties of **10** or more choosing from the **A-La-Carte menu**.

Pre-orders will be required for Christmas Day and New Year's Eve and must be received in full no later than 30th November 2017.

FESTIVE LUNCH AND DINNER - 1st to 29th December

(excluding Saturdays,

Sundays, Mondays 4th, 11th & 18th, Christmas Eve, Christmas Day and Boxing Day)

£18.00 2 courses £22.00 3 courses

FESTIVE SATURDAY & SUNDAY MENU

From 2nd December

(excluding Christmas Eve and New Year's Eve)

£20.00 2 courses £25.00 3 courses

CHRISTMAS EVE - Sunday 24th December,

food served all day

12 noon until 8.00pm **£24.00 2 courses £28.00 3 courses**

A children's menu available for under 12's

Please note, half up front payments are required UPON BOOKING FOR CHRISTMAS DAY & NEW YEAR'S EVE and the balance payment and pre-order must be received before 30th November 2017 for **for Christmas Day & New Year's Eve**

CHRISTMAS DAY - Monday 25th December

1st sitting: 12.30/1.00pm until 3.30pm,

2nd sitting: 4.00pm (not before) until close

£100.00 per adult £50.00 per child under 12 years

NEW YEARS EVE - Sunday 31st December

arrive 7.00pm to 7.30pm

£100.00 per person (including entertainment)

Limited A-La-Carte menu: Available 1st to 30th December (excluding Mondays and Sundays, Christmas Eve, Christmas Day, Boxing Day and NYE)

Please note we are closed on Saturday lunchtimes also Mondays 4th, 11th and 18th, December 2017.

Please note we are closed from Monday, 1st January and re-open on Tuesday, 9th January, 2018.

If you have any dietary requirements please let us know at the time of booking and we will do our utmost to accommodate your needs.

Gluten Free menu available on request.

For allergy advice ask the staff about our ingredients before you order your food and drink.

Please note all dishes may contain nuts or traces of nuts.

Game dishes may contain shot.

FESTIVE MENU (Excluding Christmas Day and New Year's Eve)

STARTERS



Pheasant and Black Pudding Sausage Roll

Spicy peppercorn sauce

Mulled Wine Poached Pear and Blacksticks Blue Cheese Salad (V)

Walnuts, red onion, cherry tomatoes, garlic croutons and basil oil

Terrine of Local Game

Crisp breads and H M chutney

Choice of Soups

Broccoli and Stilton (V) Cream of Woodland Mushroom (V)

Panko Fried Brie (V)

Cranberry chutney

Smoked Salmon and Prawn Timbale

Brown bread, Marie Rose sauce

King Prawns in Panko Breadcrumbs

Sweet chilli sauce

H M Melon Platter (V)

Fruit sorbet

MAIN COURSES

Roast Lancashire Turkey Breast

Traditional trimmings

Seabass Fillet

Lobster and brandy sauce



Three Bird Roast Wrapped in Bacon

Pheasant, partridge and woodpigeon, rich game gravy

Sliced Brisket of Slow Cooked Beef

Rich beef gravy, Yorkshire pudding

Cheese, Potato and Onion Pie (V)

Individually baked in shortcrust pastry, rustic tomato sauce

Main Courses continued...

Braised Neck of Lamb

Rich lamb sauce

Roast Loin of Pork

Apple sauce, roast gravy and crackin' crackling

Wild Mushroom, Truffle and Parmesan Risotto (V) *complete dish

Creamy risotto, vegetarian Parmesan, truffle oil

Baked Cod Fillet

White wine and garlic cream sauce, topped with prawns

Char-Grilled Chicken

Creamy mushroom sauce

Game Pie

Mixed game, individually baked in shortcrust pastry, game gravy

Served with Vegetables and Roast Potatoes except for *complete dishes

DESSERTS

Christmas Pudding

Rum sauce

Black Forest Cheesecake

Whipped cream

Sticky Toffee Pudding

Butterscotch ice-cream, butterscotch sauce

Spiced Apple and Almond Crumble

Vanilla ice cream

Ice Cream Sundae

Meringue, vanilla ice cream, Chantilly cream, crumble, mixed berries and marshmallows

Steamed Sponge Pudding of the Day

Custard

Weekday Festive Menu £18.00 2 courses or £22.00 3 courses

Festive Saturday and Sunday £20.00 2 courses or £25.00 3 courses

Christmas Eve £24.00 2 courses or £28.00 3 courses

Please note:

Weekday Festive menu is available Tuesday-Friday. We are closed Mondays, Saturday lunchtimes, Boxing Day and New Year's Day.

Our A-La-Carte menu is also available throughout December, except Sundays, Christmas Eve, Christmas Day and New Year's Eve

CHRISTMAS DAY

Glass of Champagne on Arrival

Choice of Soups

Broccoli and Stilton (V) Cream of Woodland Mushroom (V)
Pea and Ham

Tempura Fried King Prawns

Sweet chilli dipping sauce

Smooth Chicken Liver Paté

Crisp breads, chutney

Smoked Salmon, Prawn and Cream Cheese Roulade

Lemon and dill, crisp breads

Mulled Wine Poached Pear & Blacksticks Blue

Cheese Salad (V)

Walnuts, red onion, cherry tomatoes, garlic croutons, basil oil

Roast Lancashire Turkey Breast

Traditional trimmings

Braised Shoulder of Lamb

Rosemary, redcurrant and lamb gravy

Char-Grilled Medallions of Lakeland Beef

Medallions served pink rich beef jus, Yorkshire pudding

Wild Mushroom and Asparagus Risotto (V)

Basil pesto, vegetarian Parmesan

Fillets of Dover Sole

Gently poached in champagne, freshwater crayfish, creamy velouté

Served with Vegetables & Roast Potatoes

Christmas Pudding

Rum sauce

Ice Cream Sundae

Meringue, vanilla ice cream, Chantilly cream, crumble, mixed berries and marshmallows

High Moor Cheese Board

With H M fruit chutney, celery, grapes, apple and savoury biscuits

Sticky Toffee Pudding

Butterscotch ice cream, butterscotch sauce

Tea or Coffee

Chocolates

£100.00 per adult £50.00 per child under 12 years

1st sitting 12.30/1.00pm to 3.30pm

2nd sitting 4.00pm until close

Please note half up front payments are required upon booking for Christmas Day and the balance payment and pre-order must be received before 30th November 2017

NEW YEAR'S EVE

6 course gourmet menu

Canapés & Champagne Cocktail

Choice of Soups

Broccoli and Stilton (V) Cream of Woodland Mushroom (V)
Pea and Ham

Tempura Fried King Prawns

Sweet chilli dipping sauce

Smooth Chicken Liver Paté

Crisp breads, chutney

Pheasant and Black Pudding Sausage Roll

Spicy peppercorn sauce

Mulled Wine Poached Pear & Blacksticks Blue Cheese Salad (V)

Walnuts, red onion, cherry tomatoes, garlic croutons basil oil

Braised Shoulder of Lamb

Rosemary, redcurrant and lamb gravy

Fillet Steak Diane

Medallions, served pink, creamy Diane sauce

Fillets of Dover Sole

Gently poached in champagne, freshwater crayfish, creamy velouté

Wild Mushroom and Asparagus Risotto (V)

Basil pesto, vegetarian Parmesan

Breast of Goosnargh Duck

Served pink, hedgerow blackberry reduction

Served with Vegetables & Potatoes

Black Forest Cheesecake

Cherries, blackcurrant gel

Fresh Fruit Pavlova

Fresh fruits, cream, vanilla ice cream

Treacle Tart

Vanilla ice cream

High Moor Cheese Board for the Table

With H M fruit chutney, celery, grapes, apple and savoury biscuits

Tea or Coffee

With chocolates

£100.00 per person

A relaxing evening with fine food and entertainment including countdown to midnight.

Arrival 7.30pm, carriages 1.00am

Please note half up front payments are required upon booking for New Year's Eve and the balance payment and pre-order must be received before 30th November 2017

The
**High
Moor**

RESTAURANT

FESTIVE
MENUS
2017

High Moor Lane,
Wrightington,
Wigan, WN6 9QA

01257 252364

thehighmoor@btconnect.com

www.highmoorrestaurantwigan.co.uk