

Coffees

Café Latte	£2.80
Cinnamon Latte	£3.80
Gingerbread Latte	£3.80
Choc Chip Cookie Latte	£3.80
Regular Filter Coffee	£2.20
Large Filter Coffee	£2.45
Espresso	£2.25
Double Espresso	£2.95
Regular Cappuccino	£2.65
Large Cappuccino	£2.95
Americano	£2.80
Mocha	£2.95

Twining's Teas

English Breakfast Tea	£2.20
Earl Grey	£2.20
Green Tea	£2.20
Darjeeling	£2.20
Assam	£2.20
Peppermint	£2.20
Camomile	£2.20
Decaf Tea	£2.20

Hot Chocolate

Salted Caramel Hot Choc	£3.80
Choc Chip Cookie Hot Choc	£3.80
Regular Hot Choc	£2.80

Liqueur Coffees

with Whipped Cream

Baileys Coffee	£4.50
Calypso (Tia Maria)	£4.50
Bajan (Rum)	£4.50
Irish (Jamesons)	£4.50
Cointreau Coffee	£4.50
French (Remy Martin)	£5.30
Italian (Amaretto)	£4.50

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Festive Menu



Tuesday ~ Friday

2 course £18.00

3 courses £22.00

Saturday ~ Sunday

2 course £20.00

3 course £25.00



Starters

Pheasant & Black Pudding Sausage Roll

Served with peppercorn sauce

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

With walnuts, red onion, cherry tomatoes,
garlic croutons and basil oil

Terrine of Local Game

With crisp breads and H M chutney

Choice of Soups

Broccoli and Stilton (V)

Cream of Woodland Mushroom (V)

Panko Fried Brie (V)

With Cranberry chutney

Smoked Salmon & Prawn Timbale

Brown bread, Marie Rose sauce

King Prawns in Panko Breadcrumbs

Sweet chilli sauce

H M Melon Platter (V)

With fruit sorbet

Desserts

Christmas Pudding

With 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

With custard

Main Courses

Roast Lancashire Turkey Breast

With traditional trimmings

Seabass Fillet

Lobster & brandy sauce

Three Bird Roast wrapped in Bacon

Pheasant, partridge & woodpigeon in a rich
game gravy

Sliced Brisket of slow cooked Beef

Sliced and served with a rich beef gravy
and Yorkshire pudding

Cheese, Potato & Onion Pie (V)

Individually baked in shortcrust pastry
served with a rustic tomato sauce

Braised neck of Lamb

Served with a rich lamb sauce

Roast Loin of Pork

Served with 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 & garlic cream sauce topped
with prawns.

Char-Grilled Chicken

With a creamy mushroom sauce

Game Pie

Mixed game individually baked in shortcrust
pastry with game gravy

*Served with Vegetables and Roast
Potatoes except for *complete dishes*

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

**All dishes may contain nuts or traces of nuts.*

**Game dishes may contain shot.*

