

Ring 01257 252364 for reservations and enquiries

Any December reservation is not confirmed until a deposit of £10 per person is received for the Festive Menu or £50 per person for Christmas Day & New Year's Eve
All deposits and full payments for Xmas Day and NYE 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 2018.

FESTIVE LUNCH AND DINNER - 4th to 28th December

(excluding Saturdays,

Sundays, Mondays 10th, & 17th, Christmas Eve, Christmas Day and Boxing Day)

£18.00 2 courses £22.00 3 courses

FESTIVE SATURDAY & SUNDAY MENU

From 1st December

£20.00 2 courses £25.00 3 courses

CHRISTMAS EVE - Monday 24th December,

food served all day

12 noon until 8.00pm £25.00 2 courses £30.00 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 2018 for Christmas Day & New Year's Eve These payment are non-refundable.

CHRISTMAS DAY - Tuesday 25th December

Bookings for 12 noon, 1pm, 2pm, 3pm, 4pm and 5pm
Table is for 3 hours.

£100.00 per adult £50.00 per child under 12 years

NEW YEARS EVE - Monday 31st December

arrive 7.00pm to 7.30pm

£100.00 per person (including entertainment)

A-La-Carte menu: Available 1st to 29th December (excluding Mondays and Sundays, Christmas Eve, Christmas Day, Boxing Day and NYE)

Please note we are closed on Saturday lunchtimes.

Please note we are closed on Mondays, 3rd, 10th & 17th December, 2018

Please note we are closed from Tuesday, 1st January and re-open on Thursday, 10th January, 2019.

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

Available throughout December
(Excluding Christmas Day and New Year's Eve)

STARTERS

Tempura Black Pudding

Spicy peppercorn sauce

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

Walnuts, garlic croutons, basil oil

Terrine of Local Game

Crisp breads, chutney

Choice of Chef's Soups

Please ask for the day's fresh soup

Smoked Salmon and Prawns £2 supplement

Brown fruit and nut bread, Marie Rose sauce

Spinach, Feta Cheese and Pine Nut Tart (V)

Balsamic glaze

King Prawns in Panko Breadcrumbs

Sweet chilli sauce

Melon Platter (V)

Fruit sorbet

MAIN COURSES

Roast Lancashire Turkey Breast

Traditional trimmings

Seabass Fillet

Lobster and brandy sauce

Game Pie

Tender chunks of mixed local game, rich game gravy

Sliced Brisket of Slow Cooked Beef

Rich beef gravy, Yorkshire pudding

Main Courses continued...

Caramelised Red Onion and Goat's Cheese Tart (V)

Individually baked puff pastry tart, rustic tomato sauce

Braised Neck Fillet of Lamb

Rich lamb sauce

Roast Loin of Pork

Apple sauce, roast gravy and crackin' crackling

Mushroom, Truffle and Parmesan Risotto (V)

*Complete dish

Creamy risotto, vegetarian Parmesan, truffle oil

Baked Cod Fillet

Tomato, chorizo and black olive sauce

Char-Grilled Chicken

Creamy mushroom sauce

Served with Vegetables and Roast Potatoes
except for *complete dishes

DESSERTS

Christmas Pudding

Rum sauce

Blackcurrant Cheesecake

Vanilla Ice cream

Lemon Drizzle Cake

Coconut ice cream

Tiramisu

Coffee ice cream

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

£25.00 2 courses or £30.00 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

Pea and Ham or Cream of Woodland Mushroom (V)

Tempura Fried King Prawns

Sweet chilli dipping sauce

Local Game and Black Pudding Sausage Roll

Spicy peppercorn sauce

Oak Smoked Scottish Salmon and Prawns

Lemon and capers, fruit and nut brown bread

Mulled Wine Poached Pear & Blacksticks Blue

Cheese Salad (V)

Walnuts, garlic croutons, basil oil

Roast Lancashire Turkey Breast

Traditional trimmings

Braised Shoulder of Lamb

Rosemary, redcurrant and lamb gravy

Shin of Beef

Shallot, bacon and mushroom red wine sauce

Wild Mushroom and Asparagus Risotto (V)

Basil oil, vegetarian Parmesan

Cod Loin

Brown shrimp butter sauce

Served with Vegetables & Roast Potatoes

Christmas Pudding

Rum sauce

Blackcurrant Cheesecake

Vanilla ice cream

Selection of Cheeses

Fruit chutney 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

Bookings taken for 12 noon, 1pm, 2pm, 3pm, 4pm and 5pm
with 3 hours allocated on the table.

8.00pm 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 2018.
These payments are non-refundable

NEW YEAR'S EVE

6 course gourmet menu

Canapés & Champagne Cocktail

Choice of Soups

Pea and Ham or Cream of Woodland Mushroom (V)

Tempura Fried King Prawns

Sweet chilli dipping sauce

Local Game and Black Pudding Sausage Roll

Spicy peppercorn sauce

Oak Smoked Scottish Salmon and Prawns

Lemon and capers, fruit and nut brown bread

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

Walnuts, garlic croutons, basil oil

Braised Shoulder of Lamb

Rosemary, redcurrant and lamb gravy

Shin of Beef

Shallot, bacon and mushroom red wine sauce

Wild Mushroom and Asparagus Risotto (V)

Basil oil, vegetarian Parmesan

Cod Loin

Brown shrimp butter sauce

Served with Vegetables & Potatoes

Tiramisu

Coffee ice cream

Blackcurrant Cheesecake

Vanilla ice cream

Sticky Toffee Pudding

Honeycomb ice cream, butterscotch sauce

High Moor Cheese Board for the Table

Fruit chutney and savoury biscuits

Tea or Coffee

With chocolates

£100.00 per person

A relaxing evening with fine food and entertainment from
Katherine Farrow 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 2018.
These payments are non-refundable

The High Moor

RESTAURANT

FESTIVE MENUS 2018

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