

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
& must be received in full no later than 30th November 2018

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**Festive Lunch and Dinner 4<sup>th</sup> to 28<sup>th</sup> December** (excluding Saturdays,  
Sundays, Mondays 10<sup>th</sup> & 17<sup>th</sup>, Christmas Eve,  
Christmas Day, Boxing Day)  
**£18.00 2 courses £22.00 3 courses**

**Festive Saturday & Sunday Menu From 1<sup>st</sup> December**  
**£20.00 2 courses £25.00 3 courses**

**Christmas Eve Monday 24<sup>th</sup> December**, food served all day  
12noon until 8.00pm **£25.00 2 course £30.00 3 course**

A children's menu available for under 12s

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Please note half up front payments are required upon booking
for Christmas Day & New Year's Eve and the balance payment
& pre-order must be received before 30th November 2018 for
Christmas Day & New Year's Eve. These payments are non-refundable

Christmas Day Tuesday 25th December

Bookings for 12 noon, 1pm, 2pm, 3pm, 4pm, 5pm. Table is for 3 hours
£100.00 per adult
£50.00 per child under 12years

New Years Eve Monday 31st December, arrive 7.00pm to 7.30pm
£100.00 per person (including entertainment)

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A-la-carte menu: Available 1<sup>st</sup> to 29<sup>th</sup> December  
(excluding Mondays & Sundays, Christmas eve,  
Christmas day, Boxing day & NYE)

Please note we are closed on Saturday lunchtimes

Please note we are closed on Monday 3<sup>rd</sup>, 10<sup>th</sup> & 17<sup>th</sup> December 2018.

Please note we are closed from Tuesday 1<sup>st</sup> January  
and re-open on Thursday 10<sup>th</sup> 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 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 soups

#### **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

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

Individually baked puff pastry tart, rustic tomato sauce

*Main courses continued...*

**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, 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**

Honeycomb 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.  
8pm close.**

**Please note half up front payments are required  
upon booking for Christmas Day & the balance payment  
& pre-order must be received before 30<sup>th</sup> 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 1am**

**Please note half up front payments are required  
upon booking for New Year's Eve & the balance payment  
& pre-order must be received before 30<sup>th</sup> November 2018.**

**These payments are non-refundable**